



ALFORNO

BAKERY & CAFÈ

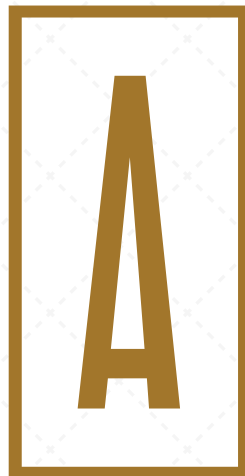


ALFORNO
BAKERY & CAFÈ

CATERING MENU



NESTLED IN THE HEART OF EAU CLAIRE, ALFORNO BAKERY & CAFÉ IS A LIVELY, CASUAL RESTAURANT BROUGHT TO YOU BY THE TEATRO GROUP. RELAXED, INFORMAL DINING IS COUPLED WITH OUR SIGNATURE ATTENTIVE SERVICE IN A WARM AND INVITING INTERIOR. ALFORNO IS THE IDEAL BACKDROP FOR INTIMATE GATHERINGS AND CELEBRATIONS, AS WELL AS CORPORATE MEETINGS AND EVENTS





AVAILABLE BOOKINGS

À LA CARTE BREAKFAST | MONDAY TO FRIDAY | 7AM - 10:30AM
DINNER | MONDAY TO SUNDAY | 4PM - 9:30PM

FOR BOOKING OPPORTUNITIES PLEASE CONTACT
ANDREW OCASION | ANDREW@ALFORNO.CA | 403.454.0308

OPTIONS AVAILABLE

À LA CARTE DINING
MAX 20 PEOPLE
\$500 MINIMUM SPEND

FULL UPPER MAIN LEVEL
MAX 75 PEOPLE
\$2500 MINIMUM SPEND*

ENTIRE RESTAURANT
MAX 100 PEOPLE
\$5000 MINIMUM SPEND*

TO SECURE YOUR BOOKING WE WILL REQUIRE A 50% DEPOSIT THAT WILL BE REFUNDED TO YOUR BILL ON THE DAY OF YOUR EVENT.

*ADDITIONAL CHARGES MAY APPLY FOR EVENTS OUTSIDE OF OUR REGULAR HOURS OF OPERATION. DUE TO THE LIMITED SIZE OF OUR KITCHEN, WE CAN ONLY PROVIDE BUFFET, FAMILY-STYLE DINING AND/OR COCKTAIL RECEPTIONS FOR PARTIES OVER 20 GUESTS.

DAILY DRINK SPECIALS ARE NOT APPLICABLE DURING PRIVATE EVENTS.
CORKAGE IS PERMITTED AT A RATE OF \$25 PER BOTTLE.

RENTAL CHARGES

GROUPS OF 75 OR MORE MAY BE SUBJECT TO RENTAL CHARGES (GLASSWARE, FLATWARE, TABLES, LINENS) OR ACCORDING TO INDIVIDUAL EVENT NEEDS, WHICH WILL BE ADDED TO THE FINAL BILL.

TAX & GRATUITY

A 20% GRATUITY AND 5% GST WILL BE ADDED TO THE FINAL BILL AND DO NOT CONTRIBUTE TOWARDS ANY APPLICABLE ROOM MINIMUMS.

MENU SELECTIONS

FAMILY STYLE DINING & BUFFET

SALADS

MIXED GREENS | 9

TOMATO, CUCUMBER, ROASTED SHALLOT DRESSING, GRANA PADANO

CAESAR SALAD | 12

ROMAINE, RADICCHIO, ROSEMARY-SAGE CROUTON, GRANA PADANO

BEEF SALAD | 12

MARINATED GOLD BEET, ISRAELI COUSCOUS, ORANGE RICOTTA, HAZELNUT, ARUGULA

PANZANELLA SALAD | 12

ALFORNO BREAD, TOMATO, CUCUMBER, RED ONION, BASIL, FIORE DI LATTE, RED WINE VINAIGRETTE

CAPRESE SALAD | 12

VINE-RIPENED TOMATO, FRESH BASIL, FIOR DI LATTE, AGED BALSAMIC

FOOD STATIONS

MINIMUM 12 GUESTS

CHARCUTERIE | 12 PER PERSON

SELECTION OF CURED MEAT, SEASONAL FRUIT COMPOTE, GHERKIN

CHEESE PLATTER | 12 PER PERSON

SELECTION OF 5 CHEESES, SEASONAL FRUIT COMPOTE

CRUDITÉ | 10 PER PERSON

SELECTION OF RAW VEGETABLES, HUMMUS, TZATZIKI

ASSORTED BRUSCHETTA | 8 PER PERSON

TOMATO, GARLIC, BASIL | MUSHROOM FRICASSÉE, CHÈVRE

CARVING STATION

MINIMUM 12 GUESTS

SERVED WITH MINI CIABATTA BUNS, GRAINY MUSTARD, GARLIC AIOLI & SALSA VERDE

ROAST PORCHETTA | 16 PER PERSON

PORK BELLY, FENNEL, CORIANDER, CHILLI, GARLIC, SAGE, ROSEMARY

ROAST STRIPLOIN | 22 PER PERSON

ALBERTA BEEF STRIPLOIN, DIJON HERB CRUST

ASSORTED PIZZAS

6 SERVINGS PER PIZZA

GLUTEN FREE CRUSTS AVAILABLE FOR AN ADDITIONAL \$3 PER PIZZA

RED

MARGHERITA | 12

FIOR DI LATTE, FRESH BASIL

PEPPERINA | 15

ROASTED RED PEPPER, OLIVE, FIOR DI LATTE, GOAT CHEESE, FRESH BASIL

PROSCIUTTO | 15

PROSCIUTTO CRUDO, ARUGULA, GRANA PADANO

CANADIAN | 15

SPICY SOPPRESATA, MUSHROOM, ONION, FIOR DI LATTE

WHITE

FUNGHI | 15

OLIVE OIL, GARLIC, MIXED MUSHROOM, FONTINA, SCALLION, LEMON

RAPINI | 15

SAUTÉED RAPINI, SPICY SAUSAGE, FIOR DI LATTE, CHILI OIL, GARLIC

YUKON | 15

OLIVE OIL, GARLIC, POTATO, BACON, CARMELIZED ONION, FIOR DI LATTE, PICKLED JALEPEÑO

PEAR | 15

OLIVE OIL, GORGONZOLA, PEAR, FIOR DI LATTE, CANDIED WALNUT, HONEY DRIZZLE

FOCACCIA FLATBREAD

\$48 PER TRAY | 16 SERVINGS

MARGHERITA

TOMATO, FIOR DI LATTE, FRESH BASIL

VEGETABLE

OLIVE, CARMELIZED ONION, CHÈVRE

TARTE FLAMBÉ

ONION, CRÈME FRAÎCHE, BACON

MENU SELECTIONS

FAMILY STYLE DINING & BUFFET

PASTA

MINIMUM 12 GUESTS

GLUTEN FREE FUSILLI AVAILABLE FOR AN
ADDITIONAL \$2.00 PER PERSON

BUCATINI CARBONARA | 12 PER PERSON
PANCETTA, FRESH EGG, PARSLEY, CHILI, CRACKED
PEPPER, GRANA PADANO

PAPPARDELLE RAGU | 12 PER PERSON
BRAISED PORK SHOULDER, BABY TUSCAN KALE,
PICKLED CURRANT

SPAGHETTI PUTTANESCA | 12 PER PERSON
TOMATO, CAPER, ANCHOVY, NIÇOISE OLIVE, LEMON
ZEST, PARSLEY

MUSHROOM RISOTTO | 12 PER PERSON
CARNAROLI RICE, GRANA PADANO, TRUFFLE OIL,
PEASHOOT

VEGETABLE ORECCHIETTE | 12 PER PERSON
ROASTED CAULIFLOWER, GARLIC, BROWN BUTTER,
HAZELNUT, GOAT CHEESE, TOASTED BREAD CRUMB



PASSED CANAPÉS

COLD

CAPRESE | 18 PER DOZEN
FIOR DI LATTE, TOMATO, BASIL

CROSTINI | 16 PER DOZEN
WHITE BEAN TAPENADE | MARINATED ARTICHOKE

DUCK RILLETTES | 28 PER DOZEN
CRACKED PEPPER, GHERKIN

WHIPPED CHÈVRE | 18 PER DOZEN
PICKLED APPLE, CANDIED WALNUT

BEEF TARTARE | 32 PER DOZEN
SHALLOT, DIJON, GHERKIN, RYE CRISP

SALMON GRAVLAX | 32 PER DOZEN
DILL CRÈME FRAÎCHE, CAPERS, PICKLED RED ONION,
CROSTINI

PRAWN COCKTAIL | 24 PER DOZEN
CHILLED PRAWNS, CLASSIC COCKTAIL SAUCE

HOT

**WILD MUSHROOM
TARTLETS** | 24 PER DOZEN
MICRO GREENS

ARANCINI | 28 PER DOZEN
PROSCIUTTO, RICE, PANKO CRUST, TOMATO SAUCE
*VEGETARIAN OPTION AVAILABLE

MINI CRAB CAKE | 28 PER DOZEN
LEMON AIOLI

**PROSCIUTTO &
PARMESAN STRAWS** | 24 PER DOZEN
PUFF PASTRY

**PARMESAN & BLACK PEPPER
STRAWS** | 24 PER DOZEN
PUFF PASTRY

MENU SELECTIONS

FAMILY STYLE DINING & BUFFET

DESSERT STATION

MINI ALFORNO SPECIALTIES | 5 FOR \$12 PER PERSON

PECAN BROWNIE

OPERA CAKE

ASSORTED MACARONS

ROTATING FLAVOR AVAILABILITY,
OR BY SPECIAL REQUEST

LEMON TARTLET

IL LIMONE

BERRY CRUMBLE BAR

MINI TIRAMISU CUPS

PROFITEROLES

CREAM FILLING, CHOCOLATE GLAZE



WHOLE CAKES

NOTE THAT SPECIAL FLAVOURS OR DECORATION
REQUESTS MAY INCUR AN ADDITIONAL CHARGE

6 INCH ROUND | 45

SERVES 8 TO 10 PEOPLE

8 INCH ROUND | 60

SERVES 12 TO 16 PEOPLE

10 INCH ROUND | 75

SERVES 16 TO 20 PEOPLE

SLAB 15 X 11 INCHES | 250

SERVES 60 TO 80 PEOPLE | TWO LAYERS WITH FILLING

AVAILABLE FLAVOURS

VANILLA-LEMON

STRAWBERRY BUTTERCREAM OR FRESH BERRIES &
CHANTILLY CREAM

DARK CHOCOLATE GANACHE

SALTED CARAMEL CHEESECAKE

SNICKERDOODLE CRUST

CLASSIC CARROT CAKE

CREAM CHEESE ICING

FRENCH VANILLA

CUSTOM CAKES

CUSTOM CAKES ARE AVAILABLE UPON REQUEST.
PLEASE ASK YOUR EVENT COORDINATOR FOR
OPTIONS.