

TOMAHAWK

KITCHEN & BAR

EVENTS MENU

AT TOMAHAWK WE TAKE PRIDE IN SERVING THE BEST ALBERTA BEEF AND LOCAL CRAFT BEER AT OUR ESTABLISHMENT. OUR EXECUTIVE CHEF GEOFFREY MUNROE & GENERAL MANAGER MATTHEW HENRI TAKE GREAT CARE IN CREATING THE BEST FOOD AND EXPERIENCE FOR YOU AND YOUR GUESTS ALIKE. WE CUSTOM CREATE MENUS AND PACKAGES TO THE NEEDS OF EACH EVENT, WHETHER IT'S A CORPORATE LUNCHEON, CHRISTMAS PARTY OR WEDDING EVENT WE WORK WITH YOUR GROUP TO GET YOU BEST EXPERIENCE POSSIBLE.

EST 2021
TOMAHAWK
KITCHEN + BAR

VENUE SEATING:

TOMAHAWK RESTAURANT	200
BOS BRAHMA PRIVATE DINING	10
BOS TAURUS PRIVATE DINING	10
OAK ROOM (SEMIPRIVATE)	35
LOUNGE	70
ENTIRE PATIO (SUMMER ONLY)	80
TEQUILA PATIO (SUMMER ONLY)	44
BOURBON PATIO (SUMMER ONLY)	36

CONTACT US AT 587-575-8697 OR CEO@YYCTOMAHAWK.COM

COCKTAIL SERVICE

Minimum 3 doz each

OYSTERS <i>raspberry mignonette</i>	48 / doz
ARANCINI <i>saffron risotto, mozzarella cheese, spicy marinara</i>	36 / doz
POLPETTE <i>beef meatballs, marinara, parmigiano, crostini</i>	48 / doz
BOCCONCINI SKEWERS <i>beirloom tomato, basil vinaigrette, balsamic glaze</i>	36 / doz
TUNA CRUDO <i>mustard, garlic chips, lemon vinaigrette, mint</i>	48 / doz
BISON CARPACCIO <i>rocket arugula, provoletta, Madagascar pepper</i>	60 / doz
SALMON TORO <i>cucumber, pickled citrus, crisp skin</i>	60 / doz
CHICKEN WINGS <i>salt & pepper, BBQ or honey garlic</i>	22 / doz
THAI CHICKEN SKEWERS <i>spicy peanut sauce</i>	40 / doz
SHRMIP COCKTAIL <i>tomato & horseradish sauce</i>	36 / doz

TOMAHAWK
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FESTIVE DINNER PACKAGE 1

\$70 I person

APPETIZER

ROASTED BUTTERNUT SQUASH SOUP

Canadian maple syrup, ginger, cinnamon, basil foam

or

FRIED CAULIFLOWER

Togarashi spice, wasabi mayo, teriyaki sauce

or

COBB SALAD

Iceberg lettuce, gorgonzola cheese, avocado, heirloom tomato, green goddess dressing

ENTREES

SURF & TURF

7 oz sirloin steak, 4 grilled shrimp, mashed potato, seasonal vegetables, port jus, café de paris butter

UPGRADE STEAKS (extra):

12 oz NEW YORK STRIP

14 I Person

14 oz RIB EYE

26 I Person

8 oz TENDERLOIN

26 I Person

or

ROASTED TURKEY

White & dark meat, cranberry, roasted root vegetables, almond & apricots stuffing, mashed potato, sage gravy

or

ATLANTIC SALMON

Wilted kale, parsley potato, orange & chardonnay cream

or

VEGETABLE STRUDEL

Julienne root vegetables, puff pastry, goat cheese, wilted spinach, tomato & olive ragout

DESSERTS

Choice of two desserts per event

NY CHEESECAKE

Raspberry sauce, berries, whipped cream

or

BREAD PUDDING

Cranberries, croissants, Cognac, crème anglaise sauce

FESTIVE DINNER PACKAGE 2

\$85 I person

CLASSIC ITALIAN WEDDING SOUP

Meatballs, spinach, carrots

or

GOLDEN BEET SALAD (gf)

Spinach, chevre goat cheese, raisins, dill vinaigrette

or

CRAB & SHRIMP CAKES

Roasted red pepper & fennel coulis

ENTREES

SURF & TURF

7 oz sirloin steak, 4 grilled shrimp, mashed potato, seasonal vegetables, port jus, café de paris butter

UPGRADE STEAKS:

12 oz NEW YORK STRIP	14 I Person
14 oz RIB EYE	26 I Person
8 oz TENDERLOIN	26 I Person

STUFFED CHICKEN SUPREME (gf)

Prosciutto, swiss cheese, potato puree, seasonal vegetables, pan jus

SHRIMP BASQUAISE (gf)

Saffron & lemongrass rice pilaf, smoked paprika, peppers, tomato

PANEER TIKKA

Yogurt marinade, pickled cucumbers and carrots, saffron rice pilaf, mint chutney

DESSERTS

STICKY TOFFEE PUDDING

Dates, vanilla bean gelato, caramel

or

NY CHEESECAKE

Raspberry sauce, whipped cream

or

SORBET & BERRIES (gf)

CUSTOM PLATED DINNER MENU

Please pick your choices and we will price it accordingly as per your event requirements

SOUPS & SALAD

Choice of two per event

ROASTED BUTTERNUT SQUASH SOUP

Canadian maple syrup, ginger, cinnamon, basil foam

CLASSIC ITALIAN WEDDING SOUP

Meatballs, spinach, carrots

CAESAR SALAD

Romaine lettuce, parmesan cheese, crostini, bacon

COBB SALAD

Iceberg lettuce, gorgonzola cheese, avocado, heirloom tomato, green goddess dressing

GOLDEN BEET SALAD

Spinach, chevre goat cheese, raisins, dill vinaigrette

PLATED APPETIZERS

Choice of two appetizers per event

BEEF & BEET CARPACCIO

Mustard and balsamic vinaigrette, marinated olives & mushrooms

FRIED CAULIFLOWER

Togarashi spice, wasabi mayo, teriyaki sauce

CRAB & SHRIMP CAKES

Roasted red pepper & fennel confit

ENTREES

Choice of three entrée selections per event

SURF & TURF

7 oz sirloin steak, 4 grilled shrimp, mashed potato, seasonal vegetables, port jus, café de paris butter

UPGRADE STEAKS:

12 oz NEW YORK STRIP

14 oz RIB EYE

8 oz TENDERLOIN

GORGONZOLA CRUST

ROASTED TURKEY

White & dark meat, cranberry, roasted root vegetables, almond & apricots stuffing, mashed potato, sage gravy

HALF LAMB RACK

Herb & parmesan crusted lamb rack, medium rare, soft goat cheese polenta, ratatouille, mint jus

STUFFED CHICKEN SUPREME

Prosciutto, Swiss cheese, potato puree, seasonal vegetables, pan jus

ATLANTIC SALMON

Wilted kale, parsley potato, orange & chardonnay cream

SHRIMP BASQUAISE

Saffron & lemongrass rice pilaf, smoked paprika, peppers, tomato

VEGETABLE STRUDEL

Julienne root vegetables, puff pastry, goat cheese, wilted spinach, tomato & olive ragout

PANEER TIKKA

Yogurt marinade, pickled cucumbers and carrots, saffron rice pilaf, mint chutney

DESSERTS

Choice of two desserts per event

STICKY TOFFEE PUDDING

Dates, vanilla bean gelato, caramel

NY CHEESECAKE

Raspberry sauce, whipped cream

BREAD PUDDING

Cranberries, croissants, Cognac, crème anglaise sauce

- Menu selection & plated dinner events are to be confirmed 1 week prior to the event date along with any special requests.
- Please address all allergies and dietary restrictions 72 hrs prior to the event date with the Executive Chef.
 - Guaranteed number of guests should be at least 72 hours prior to the event.
 - 20% gratuity will be added to all food and beverage portions of the event.

Contact us at 587-575-8697 or email ceo@yctomahawk.com to book you event today!

Thank you for inquiring and booking your special event with us at Tomahawk Kitchen + Bar, we look forward to hosting you

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