

**The Dish and “Spoon”** opened in 1979 as Le Petit Marché, a specialty deli, café and catering company. Over the years it has changed and grown to become two separate businesses operating side by side with one another’s support. The menus are similar - if you can get it in The Dish, you can get the same item catered from The Spoon next door. We remain committed to fresh, quality fare and good service.

**The Runaway Spoon Catering Company** has an extensive collection of tried and true menu items to accommodate both corporate and private functions.

Offering both reception and entrée selections we are capable of accommodating parties of many sizes and are able to provide professional event staffing.

We are more than happy to provide specialized or “off menu” items.

Contact us for a consultation or tasting.

We also have available gluten-free items upon request.

**Call 488-6181 or visit [www.thedishandspoon.com](http://www.thedishandspoon.com)**

**The Dish Neighbourhood Bistro and Patio** is a favourite for a quick lunch or a casual dinner. Our forty-seat bistro is frequented by many familiar faces who enjoy contemporary comfort fare. We also have available a gluten-free menu upon request.

**Call 488-6641 or visit [www.thedishandspoon.com](http://www.thedishandspoon.com)**

or Visit us 12417 Stony Plain Road Mon – Sat 11-9

## On the Dish and the Spoon...

*“A warm comfy place where comfort food is the raison d’etre”*

**Scott McKeen - The Edmonton Journal**

*“The Dish knows how to treat tardy noshers”*

**Gil Bouchard - See Magazine**

*“Don’t let the invisible location fool you - here’s a tasty little spot”*

**Tom Elsworthy - The Edmonton Sun**

*“Funky little bistros like the Dish are one of the reasons that 124<sup>th</sup> Street is gaining a reputation for culture”*

Named one of Edmonton’s top five restaurants by **The Edmonton Journal 2003**

Named one of Edmonton’s top ten restaurants by **The Edmonton Sun 2004**

Named the best patio in Edmonton by **Visitors’ Guide to Edmonton**

For current reviews and news see our website... **[www.thedishandspoon.com](http://www.thedishandspoon.com)**



# CATERING MENU

## Services

Contact us to assist in developing a menu for your catering event.  
We are also willing to accommodate special requests. Contact us for more information.  
A minimum order of 12 is required on all selections unless otherwise indicated.  
Catering orders are received from 9 am to 6pm Monday to Friday.  
A minimum of one week is required to cancel your catering.  
A 50 % deposit is required on all catering orders with the balance paid upon delivery.  
Downtown delivery or pick up - 20.00.  
Further charges are required on deliveries outside the downtown core.  
Disposables - 10.00 up to 20 people.  
Set up fees 20.00 - 40.00.  
Servers and Bartenders - 20.00 / hour plus gratuity.  
Cook- 25.00 / hour.  
Chef- 30.00 / hour.  
Consultations - 50.00 / hour.

## Salads

<b>Honey Greens</b>	3.50
Mixed greens with tomatoes, carrots, Spanish onions, artichoke hearts and a red wine honey vinaigrette	
<b>Dijon Tossed Salad</b>	3.50
Mixed greens topped with tomato, cucumber, herb croutons and a light honey Dijon dressing	
<b>Caesar Salad</b>	3.50
Romaine lettuce with Parmesan cheese, garlic croutons and crispy bacon.	
<b>Raspberry Spinach Salad</b>	3.95
Topped with spiced pecans, caramelized onions, feta and a cracked peppercorn raspberry vanilla vinaigrette	
<b>Greek Salad</b>	4.25
Sweet peppers, tomatoes, cucumber, red onion, kalamata olives and Feta cheese with oregano lemon vinaigrette	
<b>Salsa Pasta Salad</b>	3.50
Artichoke hearts, tomatoes, onions and sweet peppers tossed with noodles in a tomato basil vinaigrette	
<b>Dill Potato Salad</b>	3.50
With red onions, fresh dill and a classic creamy dressing	
Make it a meal... on Greens	9.75
Pick any salad we'll make it meal size and add your choice of:	
marinated breast of chicken	
prawn skewer	
marinated beef flank	
grilled portobello	
<b>Gourmet Burgers</b>	9.75
Herbed Beef Burger	Minted Lamb Burger
Salmon Fillet Burger	Portobello Burger
Curry Turkey and Apple Burger	Elk Burger

## Soups (14oz)

3.75

Always on the menu:  
Creamy Tomato Basil  
Daily Selections  
Please contact us.

## Hearty Sandwiches and Wraps

6.75

Served on a variety of breads – herbed Focaccia, multigrain, whole wheat, kaiser and both spinach and roma tomato flat wraps.

Roast Beef and Cheddar with horseradish mayo  
Chicken Salad with mango chutney  
Smoked Turkey and Brie with basil mayo  
Black Forest Ham & Gouda with a raspberry aioli  
Pastrami with Dijon mustard  
Vegetarian with grilled portobellos, roasted red peppers, caramelized onions, Swiss cheese and a chipotle aioli  
Egg Salad with Spanish onions and dill  
Club Wrap with turkey, bacon and cheddar cheese with lettuce and tomato in a flat wrap  
Shrimp Salad with a light spicy mayo

## Gourmet Flatbreads (Individual)

6.75

Roasted Vegetable  
Portobellos, zucchini, sundried tomatoes and a chevre cheese pesto spread  
Tandori Chicken  
Marinated chicken, red onion, Feta and fresh tomatoes with Tzatziki  
Dill Shrimp  
With a dill cream cheese, sundried tomatoes, artichoke hearts and Feta  
Philly Beef  
Roasted beef with a creamy cheese sauce, sautéed mushrooms, green peppers and caramelized onions

or ask for the flatbread special

## Side Special

6.75

A great accompaniment to sandwiches, flatbreads or any entrée to create a great meal.

**Salad or Soup &  
Cookies, Squares and Tarts with Fresh Fruit Kebobs &  
Assorted Pop or Fruit Juice**

# CATERING MENU

## Chicken Entrees

<b>Chicken and Feta Pasta</b>	9.25
Chicken, spinach and artichoke hearts with a basil tomato sauce topped with Feta cheese and served with garlic toast	
<b>Coq au Vin</b>	9.25
A gourmet chicken stew with pearl onions, mushrooms and smoked bacon in a red wine sauce served with roasted garlic smashed potatoes	
<b>Pesto Chicken Pasta</b>	8.75
Chicken sautéed with sweet peppers and a fresh basil pesto topped with Asiago cheese and served with garlic toast	
<b>Thai Curry Chicken</b>	9.25
With chicken, bamboo shoots, mushrooms, carrots and lime leaves in sweet coconut red curry served over a bed of rice	
<b>Chicken Pot Pie</b>	9.75
Roast chicken and fresh thyme with mushrooms, carrots, celery and peas topped with a puff pastry crust. Served with mesclun greens	
<b>Sesame Peanut Chicken Kebobs</b>	9.50
Marinated chicken kebobs served on a bed of coconut rice with sweet peppers and a spicy sesame peanut sauce	
<b>Tuscan Chicken</b>	11.25
A fresh herb and cream cheese stuffed breast of chicken ovenbaked and topped with a sundried tomato and wild mushroom sauce. Served with rice pilaf and seasonal vegetables	
<b>Southwestern Chicken Pasta</b>	9.25
Southern spiced grilled chicken with roasted bell peppers with a basil tomato sauce and grated parmesan served with garlic toast	
<b>Chicken Paprikash</b>	9.25
Seasoned and seared chicken in paprika cream sauce with fresh diced tomatoes. Served with garlic smashed potatoes and seasonal vegetables	
<b>Ginger Chicken Stirfry</b>	8.75
Chicken, mushrooms, peppers, carrots and broccoli with a sweet garlic ginger soya sauce served on a bed of rice	
<b>Cajun Jambalaya</b>	9.75
Grilled chicken, Chorizo sausage and shrimp tossed with rice and a chili tomato sauce. Served with cheddar muffins	
<b>Florentine Lasagna</b>	9.25
With chicken, carrots, sweet peppers, spinach and an herbed cheese sauce. Served with garlic toast	
<b>Moroccan Chicken</b>	11.25
Chicken breast with a traditional Moroccan dry rub, served with rice pilaf, seasonal vegetables, and a tangy tomato sauce	
<b>Pork Entrees</b>	
<b>Pasta Carbonara</b>	8.75
Pasta with smoked bacon, mushrooms and peas in a parmesan cream sauce served with garlic toast	
<b>Pork Roast</b>	11.25
Slow cooked pork roast served with seasonal vegetables, potatoes and an apple cranberry chutney	
<b>Pork Schnitzel</b>	9.25
Breaded pork cutlet with a lemon caper butter sauce. Served with noodles in a garlic pepper cream	
<b>Seafood Entrees</b>	
<b>Cilantro Shrimp Pasta</b>	9.75
Sautéed shrimp tossed with bell peppers in a cilantro lime cream served with garlic toast	
<b>Grilled Wild Salmon</b>	13.25
Grilled and served with seasonal vegetables, rice pilaf and your choice of a herb white wine or lemon ginger sauce	
<b>Lemon Smoked Salmon Pasta</b>	10.75
With a citrus basil cream, capers and Asiago cheese. Served with garlic toast.	

## Beef Entrees

<b>Beef Bourguignon</b>	9.25
A gourmet beef stew with onions, mushrooms and smoked bacon in red wine sauce with smashed potatoes	
<b>Sweet Potato Shepherd's Pie</b>	8.75
Beef and vegetables seasoned with thyme and topped with a smashed sweet potato topping	
<b>Gourmet Meatloaf</b>	8.50
Lean ground beef, carrots, celery and fresh herbs baked with a honey glaze, topped with caramelized onions and served with smashed potatoes	
<b>Lasagna Bolognese</b>	8.50
Beef, sweet peppers and mushrooms layered with an herb tomato sauce topped with cheddar cheese and served with garlic toast	
<b>Beef Enchiladas</b>	8.75
Layered with lean ground beef, Cheddar, corn, spinach, sweet peppers and carrots. Served with spicy rice.	
<b>Beef Stroganoff</b>	9.25
Seared beef with mushrooms in a sour cream sauce seasoned with paprika and thyme and served on noodles	
<b>Ginger Beef Stir Fry</b>	8.75
Seared beef with mushrooms, peppers, carrots and broccoli with a sweet garlic ginger soya sauce served on a bed of rice	
<b>Beef Cheddar Chili</b>	8.50
Lean ground beef, three beans, mushrooms and sweet peppers with sour cream & cheddar cheese. Served with garlic toast	
<b>Flank Steak</b>	11.75
Sliced grilled flank steak with lemon roasted potatoes, seasonal vegetables and a caramelized onion relish	

## Vegetarian Entrees

<b>Wild Mushroom Pasta</b>	8.50
Wild mushrooms and sundried tomatoes on pasta in a tarragon cream with Feta cheese served with garlic toast	
<b>Three Bean Chili</b>	8.75
A hearty chili with three beans, mushrooms and sweet peppers with sour cream & cheddar cheese. Served with garlic toast	
<b>Ginger Stirfry</b>	8.50
Mushrooms, peppers, carrots and broccoli with a sweet garlic ginger soya sauce served on a bed of rice	
<b>Deep Dish Spinach and Ricotta Pie</b>	9.25
With leeks & parmesan cheese. Served with your choice of salad	
<b>Vegetable Enchilada</b>	8.75
Layered with Cheddar, corn, spinach, sweet peppers and carrots. Served with spicy rice.	
<b>Eggplant Parmigiana</b>	8.75
Layers of breaded eggplant, roma tomato sauce, ricotta and Swiss cheese. Served with garlic toast	
<b>Gourmet Mac and Cheese</b>	8.75
Oven baked with Smoked Gouda, Asiago, Cheddar and a butter crumb topping. Served with garlic toast	
<b>Portobello Stacks</b>	8.75
Marinated portobello caps stacked high with grilled vegetables baked in a fresh herb tomato sauce with cheese	

## Assorted Desserts (2 per order)

Tangy Lemon Tarts	2.25
Fudge Brownies	Butter Tarts
Mini Apple Cranberry Spice Cakes	Choco-Walnut Fudge
Chocolate Chip Cookies	Mini Banana Cakes
Double Chocolate Chunk Cookies	Oatmeal Raisin Cookies
	Macademia Cookies

## Drinks

Coke	Diet Coke	1.75
Diet Sprite	Gingerale	Sprite
Assorted Fruit juices	Tropical Fruit Punch	Ice Tea
Coffee	Herbal Tea	Bottled Water

# CATERING MENU

## Reception Menu

### Ordering Guide:

Afternoon Reception (2 – 4 hours) 5 -7 items per guest  
Pre-dinner Reception (1-2 hours) 3-5 items per guest  
Reception in lieu of Dinner (4-6 hours) 12-14 items per guest  
Late Night Reception (2 – 4 hours) 5 -7 items per guest

## Cold Selections

**Mojo Beef Skewers** marinated in garlic, lime, cumin and cilantro

**Brie, Sundried Tomato and Basil on French Toasts**

**Lemon Artichoke Pesto Dip** with pita toast points, French rounds, Focaccia and tomato and spinach flatbread toast points

**Chorizo Skewers** with cherry tomatoes, fresh basil and Swiss cheese

**Lebanese Hummus** with pita toast points, French rounds, Focaccia and tomato flatbread toast points

1.75 ea

**Martini Chicken Kebobs** with olives and a roasted red pepper aioli

**Assorted California Sushi** served with soya and wasabi

**Chili Seared Chicken** on an herbed potato wafer with chipotle mayo

**Roasted Red Pepper and Feta Dip** with pita toast points, French rounds, Focaccia and tomato toast points

**Vegetable Crudités** with creamy honey Dijon dip

**Curry Chicken Mini Phyllo Cups** with a mild curry chicken salad

**Shrimp Salad Cucumber Cups**

**Thai Beef Cucumber Cups**

**Squares, Tarts and Cookies** (2 pieces per order - see desserts)

**Fresh Fruit Skewers** (2 per order)

2.25 ea

**Mini Stilton Cheesecakes** with a rhubarb compote

**Herbed Blini with Smoked Salmon and Crème Fraiche**

**Cognac Pate** with pita toast points, French rounds, Focaccia and tomato toast points

**Scallop on Potato Wafer** with vegetable puree

**Beef Carpaccio on Parmesan Wafer** with balsamic reduction

**Fancy Open Faced Sandwiches**

Black Forest Ham with Swiss and Raspberry Mayo

Beef with Horseradish Mayo

Smoked Turkey with Pesto and Brie

Smoked Salmon with Cream Cheese and Capers

Pastrami with Goat Cheese

Roasted Vegetable with Chipotle Mayo

**Wild Mushroom Pate** with pita toast points, French rounds, Focaccia and tomato flatbread toast points

**Cheese Board** with assorted imported cheeses, crackers and fresh fruit

**Shrimp Cocktail** with lemon and a traditional cocktail sauce

**Vegetarian Antipasto Platter** olives, artichoke hearts, and roasted Portobello mushrooms, zucchini, carrots and sweet peppers

2.75 ea

## Hot Selections

**Corn Fritter Dumplings** with lime cilantro aioli

**Mini Croque Monsieur** with smoked ham, Dijon mustard and jalapeno Havarti cheese

**Brie and Mushroom Mini Quiche**

**Shrimp and Lime Mini Quiche**

**Smoked Bacon and Swiss Mini Quiche**

**Goat Cheese and Caramelized Onion Mini Quiche**

1.75 ea

**Mozza Stuffed Rissoto Cakes**

**Prosciutto and Ricotta Phyllo**

**Beef and Horseradish Phyllo**

**Cambazola and Pear Flatbread Triangles** with caramelized onions and thyme

**Samosas** vegetarian with sweet chili dip

**Thai Chicken Sausage Rolls**

2.25 ea

**Crab, Scallop and Shrimp Cakes** with mango sweet pepper dipping sauce

**Marinated Prawn in Wonton Wrappers** with sweet chili dipping sauce

**Chicken and Roasted Vegetable Croquettes**

2.75 ea

A minimum order of 12 is required on all hot and cold selections