

a matter of personal
taste

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Dear Valued Customer,

Affinity Catering is here to serve you and your guests. Imagine hosting an occasion that meets your highest standards, with sumptuous culinary creations, personally designed, with exquisite taste and presentation, and served professionally, to ensure your occasion is a complete success.

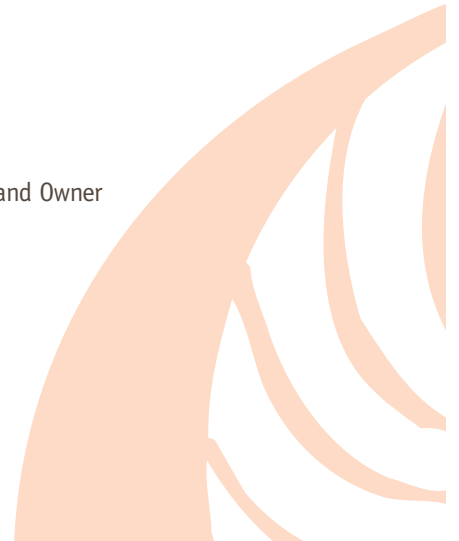
Beat Schmassmann, has been delighting his customer for over a third of a century. His success in pleasing a plethora of international celebrities and high profile executives ensures exclusive attention to satisfying your personal taste. He has honed his art to create original recipes that entice the palate with culturally-diverse menus that meet your personal taste and please your guests.

Affinity Catering is a full event design company. Our success has been arranging client's events. We hire people with special skills, that are required to serve graciously. **Affinity Catering** is a subsidiary of A Splendid Affair Catering serving our customers for over 26 years.

Sincerely yours

Beat Schmassmann C.C.C.

Corporate Executive Chef and Owner





the
hot boardroom luncheon

a matter of personal
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Roasted Striploin Roast beef Madagascar

Served with a green Peppercorn Rum Cream sauce, Basmati Rice,
2 Vegetables & Salad of the day, and BB, Dessert
\$ 21

Beef Tenderloin Forestiere

With a Cognac Shitake Cream sauce, roasted red Potatoes,
2 Vegetables and Salad of the day, and BB, Dessert
\$ 25

Beef Tenderloin Stroganoff

Sautéed, with Mushrooms and tri coloured Peppers, served with
Pasta, 2 Vegetables and Salad of the day, and BB, Dessert
\$ 24

Lamb rack chops Luculus

Grilled, with coarse sea Salt & cracked Peppercorn, with a Wine
reduction, minted Corn Relish, hot Tabuleh, 2 Vegetables and Salad
of the day, and BB, Dessert
\$ 24

Chicken breast Albufera

Stuffed with Turkish sun-dried Apricots & Pecans, in a Mango Cream
sauce, Pasta, 2 Vegetables and Salad of the day, and BB, Dessert
\$ 17

Chicken breast pan smoked

Stuffed with fresh Herbs, Wine Balsamic glaze scalloped Potatoes,
2 Vegetables and Salad of the day, and BB, Dessert
\$ 17

the
hot boardroom luncheon

Portobello or Artichoke-sun-dried Tomato Ravioli

Baked with Chicken or Turkey breast, or Beef strips, 2 Vegetables and Salad of the day, and BB, Dessert

\$ 15

Duck Baloise

Roasted young Duckling with a Cherry Kirsch sauce, Barley, 2 Vegetables and Salad of the day, and BB, Dessert

\$ 19

Veal or Pork Scaloppini Kasimir or Panang

Mild Madras curry or Panang (medium hot) sauce, served with assorted Fruit, and Jasmine Rice, Salad of the day and BB, Dessert

\$ 20 and \$ 15

Veal or Pork chop Frangelico

With a Frangelico Cream sauce and Hazelnuts, Spaetzli (Swiss noodles) 2 Vegetables and Salad of the day, and BB, Dessert

\$ 20 and \$ 15

Pork-loin Fruitland

Pork loin stuffed with sun-dried Fruits, and a Mustard Honey glaze, Danish Jarlsberg Potatoes, 2 Vegetables, Salad of the day, and BB, Dessert

\$ 15

Stir-fry Galore

Stir fried Vegetables with your choice of Beef, Pork, Chicken, or Jumbo Shrimps, Rice, Salad of the day, and BB, Dessert

\$ 15 or \$ 20 with Jumbo Shrimps

Salmon Filet Canadiana

Fresh salmon Maple glazed, with Pecans or Cashews, Rice creole, 2 Vegetables and Salad of the day, and BB, Dessert

\$ 17

the
hot boardroom luncheon

Seared Ahi or Albacore Tuna steak with Mango or Papaya Salsa

Served with wild Rice with Pumpkin seeds and sun-dried Cherries,
2 Vegetables and Salad of the day of the day, and BB, Dessert
\$ 20

Alaskan Halibut with Jumbo Shrimps

With a Herb Butter Lime, Lemon Liqueur sauce, Red Rooster Rice,
2 Vegetables and salad of the day, and BB, Dessert
\$ 21

Sea bass Yucatan

Tomato and Cilantro Salsa, Rice, 2 Vegetables and Salad of the day,
and BB, Dessert
\$ 24

Surf and Cluck

Lobster tail with Café de Paris butter, and grilled Chicken breast,
Basmati Rice, 2 Vegetables and Salad of the day, and BB, Dessert
\$ 34



the
cold boardroom luncheon

If you wish to have a soup, please choose only 2 Salads

Soup Selections:

Cold:

Gazpacho, Strawberry, Beet soup with Dill Crème Fraiche, Crème of Tomato, Cream of Cauliflower & Broccoli or your favourite

Hot:

Pear Watercress & Stilton, Cream of Mushroom, Butternut squash soup, Chicken or Beef & Vegetables, Cream of Carrot & Pear soup, Roasted Garlic & Carrot puree soup

The Sandwich Board # 1

Assorted sandwiches in Artisan breads

Stuffed with a variety of quality Meats, and may contain Roast Beef, BF Ham, Turkey or Chicken breast (smoked or not), Pastrami, etc Veggies & Dip, 3 Salads, Cheese with fancy Crackers and FF, Potato or Nacho chips, Dessert

\$ 13

The Sandwich Board # 2

Same as # 1, however half of the sandwiches are filled with smoked Salmon and Shrimp salad

\$ 15

The Sandwich Board # 3

Same as # 1, however we use Wraps

\$ 13

The Sandwich Board # 4

Assorted Wraps, filled with Steak, Chicken breast, and fresh Salmon, 3 Salads, Veggies & Dip, Cheese with fancy Crackers and FF, Potato or Nacho chips, Dessert

\$ 15

the *cold* boardroom luncheon

The Sandwich Board # 5

A variety of gourmet sandwiches, they may contain
Chicken salad with Asparagus, grilled Chicken with roasted Peppers
& smoked Gouda, Turkey Steak with Pepper Apple jelly & Radicchio,
Turkey breast with Avocados, Gruyere Cheese & Bacon, Duck with
Mango Passion Fruit Peach Chutney, Pork sirloin with Black-bean
sauce & Daikon, Proscuto Ham with Tomato & Pickles, BF Ham &
grilled Pineapple, Genoa Salami with Tomato & Fontina Cheese,
smoked Salmon with fresh Herbs & Moroccan pickled Lemon,
Salmon ceviche with Artichoke hearts, peppered Sole with Cucumber
& Tahini sauce, Salmon or Tuna steak with Wasabi Mayo, Crab salad
with Lemon sauce, Roast Beef with grilled Portobello Mushroom,
Roast Beef with Chipotle sauce & grilled Peppers, 3 Salads,
Veggies & dip, Potato chips or Nacho chips, Dessert
\$ 17

Roasted cold Beef Tenderloin

With Horseradish Caper sauce, 3 Salads, Veggies & dip,
Potato or Nacho chips, and BB, Dessert
\$ 23

Roasted cold Turkey or Chicken Breast

With Apricot Brandy sauce, with fresh Fruit, 3 Salads,
Veggies & dip, Corn chips, and BB, Dessert
\$ 14

Grilled cold Ahi or Albacore Tuna Steaks

With spiced Raspberry sauce, 3 Salads, Veggies & dip,
Potato chips or Nacho chips, and BB, Dessert
\$ 20

the *cold* boardroom luncheon

The Salad Buffet

Roast Beef salad, Egg salad, Curry Rice Salad with Chicken, Nicoise Salad, Thai Salad, sliced Tomatoes Vinaigrette, Cheese platter with fancy Crackers and FF, Pate, Veggies & dip, Potato or Nacho chips, and BB, Dessert

\$ 13

Particular desserts are included for all luncheons, for items like cheese cake, Tiramisu, chocolate truffle cake etc, a price adjustment may be required.

Included desserts:

A variety of squares and petit fours, Fancy Cookies, Pies & fresh whipping cream, Fresh Fruit, Chocolate, Black Forest or Carrot cake, etc.

Drinks are available, i.e. Coke, diet Coke, Sprite, Ginger ale, water: Spring water, RO water, Perrier, Evian, Juices in bottles or tetra packs.

Pop, RO and reg. Spring water \$ 1.50, Perrier and Evian \$ 2.00 and up, Gatorade or PowerAde \$ 3.00 and up, Juices \$ 1.75 and up.

*Disposables \$ 0.50 per guest we provide ample supplies
Please make any changes as you see fit. If you like something different, just ask Beat the Chef.*



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cocktail reception for the
discriminating
host

Beef and Lamb:

Beef tenderloin & Mushrooms in Oyster sauce, Beef meatballs
3 Mustard glaze, Lamb meatballs Rosemary glaze, Lamb chops with
Sesame crust, Venison with Grapes and sun-dried Cranberries,
Beef Samosas, Beef tenderloin on Croustini with creamy Gorgonzola,
Beef tenderloin mini Yorkshire Wasabi sauce. Buendnerfleisch on
baguette, Steak Tartar

Pork:

Pork medallions Apricot glaze & Pecans, Pot stickers, breaded
Pork-medallions Peach & Passion fruit Chutney

Birds:

Thai Chicken tenders with Peanut sauce, Duck breast Malabar,
Pheasant breast with sweet Chili sauce, Chicken Panang,
Chicken madras Quiches, tarts with smoked Turkey salad,
Chicken Samosas, Chicken breast with creamy Pesto, Chicken
meatballs with Melon salsa

Fish and seafood:

Seafood Quiches, Jumbo Shrimps in Wasabi Coconut sauce, Salmon
or Tuna ceviche, Angel on horseback, Mussels Laba, Tarts with
smoked Salmon salad, Calamari, cold Garlic jumbo Shrimps, jumbo
Shrimps with Rose-island sauce, smoked Salmon and/or smoked
Tuna with Rye Bread and Horseradish Cream Cheese, Caviar with
quail egg in a nest, Mussels Kurczaba, Brie and Jumbo Shrimp on
Rye, Crab cakes, Oysters in half shell

Action Stations

For that extra touch:

Carved roasted Beef tenderloin or NY Striploin, to a Flambé station,
a chef will flambé from Shrimps and Scallops, Beef & Jack Daniels,
to Peach or Banana to Cherries Jubilee, or Crepes, one extra chef
will be required for each station

cocktail reception for the
discriminating
host

Sushi, California rolls & Vegetarian

Brie, spiced Cranberries & Pine-nuts in Fillo, Spanakopitas, Asparagus with Camembert & Salsa, assorted Quiches, stuffed Cherry tomatoes with wild Mushrooms, wild Mushroom salad on Croustini, Shrimp bruschetta, Chevre & blueberries in Siljan, fried Camembert, Spring rolls, International Cheese board with FF and assorted fancy Crackers, Veggies & dip, Vegetarian Samosas, Tempura Vegetables, stuffed Figs with Roquefort, stuffed Dates with Cambazola & pecan, petite Puff-pastry shell with mushroom ragout, Cherry or Campri Tomatoes with wild Mushroom Salad, Chevre & Basil in Fillo, Deluxe Crudités, Deluxe Relish tray, Nachos & Salsa, and Guacamole, Plantain chips,

Miscellaneous:

Escargots with Fontina in Fillo, mini Sandwiches and mini Wraps, regular or Asian style, Shrimp and BBQ pork Springroll, Foie gras mousse in Belgium Endive, petite savory Cheese cakes, 3 layer Cream Cheese Terrine (smoked Salmon, Spinach, and Shrimp), Shrimp Bruschetta

Fifteen Dollars and up

Jumbo Shrimps 3 per guest minimum, with Cocktail sauce or Coconut Wasabi sauce
\$ 1.75 each and up

Smoked Salmon and or smoked Ahi Tuna, with herb Cream Cheese, Capers, Lemon, Onion rings, and Rye Bread
\$ 5.75 per guest

Reception Embellishments

To make your event extra spectacular.

Ice or Butter sculpture, Flower arrangements and art sculptures are quoted individual



your

personal

creations buffet

A buffet has to be a matter of personal taste.

*You choose the selections that reflect preferred tastes for you,
as well as your guests.*

Please name your favourites :

3 meats

Rice, Pasta and Potato

2 colourful Vegetables

3 salads

International Cheese board, with assorted fancy Crackers & FF

Deluxe Crudités basket with dip

Relish tray

Includes delectable dessert table or a dessert of your liking

Minimum 30 guests

\$ 32 or \$ 30 without desserts

a matter of personal
taste

Meat choices:

AAA roasted Alberta Striploin, Roasted Alberta Pork-loin or sirloin, with Sherry glaze & Fig Wine compote. Fresh leg of Lamb, with Rosemary Jus, Filet of Salmon Asian glaze or Maple glazed with Hazelnuts and 5 Onion relish, Mango glazed BF Ham, Chicken breast with supreme sauce with Lemon Herb, wild or regular Mushrooms, Apple & Almond, Apricot & Basil, Jack Daniels & Rosemary, Kasimir, or Hunter Style, Turkey breast steaks with wild Mushroom sauce, Roasted Turkey with sun-dried Fruit and Nut Stuffing

Vegetable Selections:

Green Beans with Pecans and/or Bacon, Cauliflower with Tarragon or Cheese, buttered Broccoli florets, baked Tomatoes, glazed petite Carrots, Zucchini with Cherry tomatoes, Mushroom ragout, braised red Cabbage, medley of sweet Peppers, baby Yu-choy

your

personal

creations buffet

Starch Accompaniments:

Potatoes: roasted, baked with condiments, Marquis, Lyonnaise with dried Cranberries, Mousline, Dauphinoise, mint boiled baby Potatoes

Rice: Pilaf, Creole, Spanish, Sunflower seeds & sun-dried Tomatoes

Pasta: Fusili, Penne or other shapes, with Butter & Herbs, Spaetzli, etc.

Salads:

Mixed greens, citrus, Caesar, Mimosa (1 or 2), Greek, Spinach with hot-smoked Salmon, Nicoise, marinated Mushrooms, curried Rice salad with Pork and Fruit, Mumphy Rice salad, Pasta salad with Shrimps, pasta salad with Chicken and Tarragon vinaigrette, Thai salad with BBQ Pork, Chicken, or Beef, Waldorf, Tomato vinaigrette, Corn salad with Dill, Potato salad regular or Swiss, 5 Bean salad, Succotash, marinated Vegetables, Marinette, Cucumber Yogurt Dill, Helwil salad, Mespajo salad, Radicchio and Belgium Endive with Bacon & Eggs, Broccoli Bacon & Edam, Wild-rice & Snow-pea

buffet for the more
discriminating
pallet

AAA Beef Tenderloin with Balsamic reduction glaze

Seafood Chartreuse with jumbo Shrimps, Scallops,
Tuna & Mushrooms

Chicken breast with Chantrelle sauce

Venison Grand Veneur sauce with Frangelico, sun-dried Cherries,
Juniper berries, Portobello Mushrooms, and Herbs

Roasted baby Potatoes

Rice with Saffron

Cheese Tortellini with Pesto

Asparagus with Garlic Butter & Lemon zest

Maple glazed petit Carrots

Salads:

Baby greens Rosemary Lime vinaigrette

Sliced Tomatoes Vinaigrette

Helwil salad Singapore salad with BBQ Pork or Beef,

Mandarins & Hoisin dressing

Grave lax with Mustard Dill sauce

International Cheese board and Pate with fancy Crackers, and FF

Selection of fine desserts and Pastries, or your favorite dessert

Minimum 40 guests

\$ 49 or \$ 46 without desserts

the buffet of elegance

Kobe Beef tenderloin with Madaira Miso Wasabi
Lobster with Oyster Mushrooms on a Vermouth Saffron Sauce
Supreme of Pheasant with Armagniac Morel sauce
Rack of Lamb with tandoori Salsa

Dolfenna Potatoes with Fennel roasted Garlic Cloves with
Emmenthal & Gruyere Cheese
Wild-rice with sun-dried Blueberries & Pumpkin seeds
Farfalle with Basil infused extra virgin Olive oil & Galliano

Asparagus with creamy Sherry Sabayon
Baked piccolo Tomatoes

Smoked Salmon with Caviar-herb-cream-cheese

International Cheese board with FF and assorted Crackers

Venison pate Bishoff Raspberry sauce

Salads:

Spinach or Butter lettuce, Kumquats, Hazelnuts & Berries Hoisin
Rosewater vinaigrette
Tortellini salad with Crab meat Cilantro white Wine vinaigrette
Astoria salad with Oranges, Apples, Celery & Almonds
Zucchini Pepper salad with Balsamico

Selections of delectable desserts or your favourite dessert

\$ 90 or \$ 80 without desserts



dinner

selections

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Appetizers Cold

Jumbo shrimps Bonaire

Jumbo Shrimps wrapped in Carrots and Leeks, with a Sesame dressing

Papaya salpicon

\$ 10

Walliser Platte

Buendner Fleisch, Rohschinken & Genoa Salami Rustic Bread,
and pickled Vegetables

\$ 10

Cavhier Muscovite

Beluga, Sevruga, or Osetra Caviar on Blinis with Lemon infused
sour Cream

Market Prices

Crab parfait Gabriola

Dungeness Crab meat parfait with Herb Cream cheese

Radicchio & infused oil

\$ 10

Okanogan Duck Salad

Duck salad with Heart Cherries, candid Oranges, and Grenadine zest

\$ 8

Cowichan Bay Tuna

Seared peppered Tuna Carpaccio Onion tapanade, and Barley salad

\$ 10

Mormott Ostrich

Pan smoked Ostrich, wild Mushroom salad, and Sun-dried Cranberry Aioli

Market Prices

Other Salads:

Please refer to the Buffet menus, or we prepare your favourite.

dinner

selections

Appetizers Hot

West coast Asparagus moussline

Fried Asparagus with creamy Sabayon and smoked Salmon

\$ 10

Saltspring Island Strudel

Salmon Chevre and Shitake Mushroom strudel with infused oil
& Balsamico reduction

\$ 8

Lamb Lancashire

Lamb loin with a sun-dried Fruit, Chevre Royal tart

\$ 10

Foie Gras Baden Baden

Foie Gras with a warm Pear Mango Relish and Mint infused Apple jelly

Market Prices

Manicotti Trifecta

3 Manicotti stuffed with Lobster, Salmon and Scallops
on a Saffron sauce

\$ 12

Castle Mountain Venison

Venison with Espresso sauce, Potato lasagna, Baby Yu choy

\$ 12

Lemon Chicken breast Wakalla

Grilled chicken breast with lemon, Fennel infused Basmati rice

Broccoli

\$ 7

Scallops Anja

With Celeriac & Mango Julienne and Apricot Brandy

\$ 12



main

fair

Please choose your entrée, starches and vegetables

Vegetable Selections:

Green Beans with Pecans and/or Bacon, Cauliflower with Tarragon or Cheese, buttered Broccoli florets, baked Tomatoes, glazed petite Carrots, Zucchini with cherry Tomatoes, Mushroom ragout, braised red Cabbage, medley of sweet Peppers, baby Yu-choy, Asparagus, Snow-peas, Spaghetti or Butternut Squash

Starch Accompaniments:

Potatoes: roasted, baked with condiments, Marquis, Lyonnaise with dried Cranberries, Mousline, Dauphinoise, Mint boiled baby Potatoes
Rice: Pilaf, Creole, Spanish, Sunflower seeds and sun-dried Tomatoes,
Pasta: Fusili, Penne or other shapes, with Butter and Herbs, Spaetzli, etc.

Beef, Veal, Pork

Roasted Striploin Beaujolais

Roasted with a Beaujolais wine sauce,

\$ 25

Filet mignon Perigor

With black Truffles and a red wine sauce

\$ 48

AAA Striploin steak Mayan style

With a Papaya seed & Plantain compound Butter

\$ 25

Kobe beef Tenderloin Honshu

Kobe Tenderloin with a Plum-wine Rice vinegar glaze

\$ 48

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main

Fair

Veal Kasimir

Milk fed Veal steak with Morel Cardamom Cream sauce

\$ 30

Veal chops Jasper

With a mountain Berry and Rhubarb preserve

\$ 20

Pork Loin Chardonnay

Roasted Pork loin with a Chardonnay Jus

\$ 18

Pork medallion Tofino

With roasted Garlic, and Cognac infused Chanterelles

\$ 20

Birds

Poitrine of Chicken Selection

Chicken breast with your Choice of sauce, for example Lemon Herb, Lemon Pepper, Tarragon, Rosemary, Mushroom, etc.

Poitrine of chicken Zuger style

Breast of Chicken with Cognac Herb sauce

\$ 15

Poitrine of Guinea hen Harvest Style

With glazed Chestnuts & Apple Jelly

\$ 18

Poitrine of duck Malabar

With a Rum & green Peppercorn sauce

\$ 18

main

Fair

Poitrine of Pheasant Homosassa

With crystallized Ginger and Candid fruit glaze

\$ 18

Medallions of Ostrich Fermiere

With Bacon & Foie gras and Madaira sauce

\$ 34

Game meats and lamb and Buffalo

Buffalo rib eye Samson Cree

Roasted Shallot butter and Blueberry Wine glaze

\$ 28

Rack of Lamb Masala

With a Masala dry rub Thyme Glaze

\$ 27

Venison Medallions Mirza

With Peaches, Pears, Apples and Cranberries with Grand Veneur Sauce

\$ 27

Venison medallions Borneo

With sweet Chili sauce, Straw -mushrooms, Bamboo shoots,
and Bananas

\$ 27

Fish and seafood

Mahi Mahi filet Cayman Style

Green tea & Coconut Passion fruit Peach Chutney

\$ 27

Alaskan Halibut Ketchican

With a chive Beurre blanc

\$ 24

main

Fair

Salmon or Steelhead trout Corfu

Caper berries, Calamata Olives, Oregano and Lemon

\$ 19

Lobster tail Atlantis

With caviar in a saffron sauce

Market Prices

Baked Sea bass Islamorada

With Basil infused oil and Balsamic reduction

\$ 26

The Groups of three

Each meat is served with its own sauce, starch and vegetable

Beef, veal, and pork tenderloin

Stilton sauce, Morel sauce and Mango relish

\$ 30

Salmon, Lobster and scallop

Maple glaze, Beurre blanc and roasted Pecan Salsa

\$ 30

Chicken, duck and Pheasant

Apricot Curacao glaze, Heart Cherries, and Cassis glaze

\$ 28

Buffalo, lamb and venison

Hazelnut, Juniper, Benedictine Sauce, Black Bean sauce,
and Chocolate Crème de Cacao Venison glaze

\$ 30



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sweet sensations

Cakes:

Assorted Cheese Cakes: Chocolate Cake, Truffle Cake, etc.

Mousse Cakes: Chocolate, Wild-berry, Normande, Black Forest, etc.

\$ 6

Mousse:

Chocolate Cognac or Grand Marnier, Raspberry, Strawberry, Orange, Lemon, Maple, etc.

\$ 6

Fruit:

Berries & whipping Cream, Pineapple Affinity, etc.

Market Prices

Chocolate Pate Maison

Served with Fruit Coulis and wafer Cookies

\$ 8

Crème Maribaux

Amaretto crème Caramel with fresh seasonal Fruit

\$ 6

Soufflé Glace Mandarin

Silky smooth Ice cream with Mandarin Liqueur with

Raspberry & Strawberry Coulis

\$ 8

Prices may change without any further notice.

Please be aware regarding deposits and cancel policies.

Thank you very much.

*For personalized menus, or our business policies in plain English,
please call Beat the Chef.*