



Cocktail Menus

After Work Cocktail Party

MINI EGG ROLLS

Served with a plum sauce

TERIYAKI MEATBALLS

Savoury meatballs served in a garlic ginger sauce

TORTILLA ROLLUPS

Colourful flour tortillas with assorted fillings sliced into pinwheels

CHICKEN AND PIMENTO BASKETS

Phyllo pastry filled with chopped chicken and pimiento, topped with fresh parsley

CHEESE AND FRESH FRUIT

Domestic cheeses and seasonal fresh fruit served with a variety of crackers

VEGETABLE BASKET

*Assorted fresh vegetables artfully arranged
Served with a ranch dip*

Price per person \$12

Price based on service to 100 plus guests

Price excludes staffing, rentals & service charges

Cocktail Menu 1

LOUISIANA CHICKEN WINGS

Hot and spicy

DATES AND PECANS

Wrapped in bacon

SWEET & SOUR MEATBALLS

Savoury meatballs served in our sweet & sour sauce

SMOKED SALMON CUPS

Phyllo pastry filled with smoked salmon and cream cheese mousse

CHEESE BOARD

Domestic and imported cheeses artfully presented served with crackers

VEGETABLE BASKET

Assorted fresh vegetables served with a roasted garlic mayonnaise

MEXICAN DIP

Served with crispy pita chips

FRESH FRUIT FONDUE

Seasonal fresh fruit served with a decadent chocolate fondue

Price per person \$16

Price based on service to 100 plus guests

Price excludes staffing, rentals & service charges

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3716 - 2 St. NE Calgary, AB T2E 3H7



Cocktail Menus

Cocktail Menu 2

JUMBO PRAWNS

Tiger prawns served with a chili mojo

THAI SALMON

Skewered Atlantic salmon marinated in black bean, lemon grass and soya and served with an oriental dip

MINI CRUSTLESS QUICHE

With cheddar cheese and jalapeno

BARBEQUE MEATBALLS

Savoury meatballs served in a tangy barbecue sauce

CHICKEN MONEYBAGS

Wonton purses filled with jalapeno jack cheese, peppers and chicken

VEGETABLE BASKET

Assorted fresh vegetables artistically arranged served with a curried dip

HUMMUS DIP

Served with crisp garlic pita wedges

CHEESE BOARD

Domestic and imported cheeses served with crackers and presented on a stainless steel tray

CHOCOLATE FONDUE

Assorted fresh fruit spears presented in baskets served with a decadent chocolate fondue

Price per person \$22

Price based on 100 plus guests

Price excludes staffing, rentals & service charges

Cocktail Menu 3

VODKA PRAWNS

Cooked on site with garlic and fresh herbs

FILET AU POIVRE

Oven roasted beef tenderloin served with assorted French breads, hollandaise sauce & fresh horseradish

THAI CHICKEN AND PEANUT CAKES

Presented on a banana leaf and dashed with a sweet chili sauce

PORK AND PROSCIUTTO MORSELS

Tender pieces of pork rolled in prosciutto and dipped in a garlic crumb mixture

SMOKED SALMON RICE ROLLS

Served with soy sauce and a wasabi mayonnaise

SPANAKAPITA

Phyllo pastry filled with spinach and feta

BRUSCHETTA AND HUMMUS DIPS

Served with crisp parmesan pita chips & crostini

CHEESE BOARD

Domestic and imported cheeses served with crackers and presented on a stainless steel tray

VEGETABLE BASKET

Seasonal vegetables artistically arranged in baskets

CHOCOLATE FONDUE

Assorted fresh fruit spears presented in baskets served with a decadent chocolate fondue

Price per person \$28

Price based on 100 plus guests

Price excludes staffing, rentals & service charges

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