

# THE BUTTERNUT TREE

Host your next event at The Butternut Tree. From elegant weddings to corporate gatherings and private celebrations, our riverside setting, refined Canadian cuisine, and warm hospitality create an unforgettable experience tailored to you.



2026

CANAPES & GRAZING MENUS

# FROM THE SEA

## Ahi Tuna Cone

Black Sesame, Togarashi

\$84 per dozen

## Salmon Roe Bateau *(Pictured on front page)*

Lemon Cream Cheese, Cucumber, Dill

\$72 per dozen

## Prince Edward Island Oysters (gf)

Pink Peppercorn & Shallot Mignonette

\$72 per dozen





Torched Bay Scallop (gf)

Orange Supreme, Chili Thread

\$72 per dozen



# FROM THE GARDEN

Roasted Beet Barquette

Pickled Apple, Ricotta, Micro Shiso

\$54 per dozen



**Smoked Gouda Arancini**  
Sylvan Star Smoked Gouda,  
Creamy Risotto, Sage  
\$72 per dozen

**Truffled Mushroom Cornette**  
Mushroom Duxelles,  
Mascarpone, Gold Leaf  
\$84 per dozen





Rosemary Polenta (gf)

Sundried Tomato Aioli,

Black Pepper

\$72 per dozen



Caramelized Onion Tart

Roasted Baby Tomato,  
Savory Herbed Gremolata

\$60 per dozen

**Bruléed Peach**

Fairwind Farms Whipped  
Goat Cheese, Micro Basil

\$66 per dozen

**Crispy Panisse (gf)**

Minted Pea Puree,  
Pickled Radish, Chervil

\$60 per dozen





# FROM THE LAND

Chicken Mousse Barquette

Black Currant Gel, Sumac

\$60 per dozen





**Beef Tartare**

Truffle Aioli, Cured Egg Yolk

\$72 per dozen



**Braised Beef Croquette**

Pickled Mustard Seed, Horseradish Cream

\$72 per dozen

**Pancetta Tartlet**

Caramelized Apple, Pickled Onion

\$60 per dozen



*All canapes to be ordered in quantities of 12 - minimum of 36 per type*

# CHEESE & CHARCUTERIE



## Boards of Charcuterie & Cheese

1 person | \$18

5 people | \$85

10 people | \$165

### Cheese

Sylvan Star Smoked Gouda & Cave Aged Cheddar

### Charcuterie

18-Month Prosciutto & Tuscan Salami

### Accompaniments

Focaccia, House made Jam & Pickles,  
Whole Grain Alberta Mustard

# GRAZING

**Tater Tot Poutine** | \$8.50 each

*Traditional Homestyle Beef Gravy & Squeaky Cheese Curds*

**Zwicks Mini Soft Pretzels** | \$5.50 each

*Salted & Buttered*

Accompanied by paired sauces | Marinara or Roasted Garlic Aioli

**Mac & Cheese** | \$7.00 each

Classic

Add Bacon (\$0.50) | Add Jalapeño (\$0.50) | Add Truffle (\$1.25)

**Cruller Donuts** | \$6.00 each

*Honey Glazed & Rose Petals*





# LET'S CONNECT

At The Butternut Tree, our events are guided by a commitment to locality, exceptional ingredients, and an unwavering standard of quality. Our contemporary Canadian culinary program focuses on thoughtfully crafted plated menus and refined passed canapés, each designed to highlight the best our region has to offer. We tailor every event menu to ensure it can be executed at the highest level, allowing guests to enjoy a seamless and luxurious dining experience. With an open kitchen showcasing the artistry behind each dish, multi-course formats—typically three to four courses—and optional tasting menus with wine pairings, we offer an elevated approach to private dining. Above all, our team is dedicated to providing warm, attentive service in a welcoming space, giving guests the opportunity to experience both the beauty of the room and the richness of Edmonton's culinary landscape.