charbar prides itself with the quality of its ingredients and also the wide-range options from the ocean, prairies and local gardens. Co-Chefs and Owners, Connie DeSousa and John Jackson, combine locally relevant and globally inspired dishes to create an eclectic and innovative menu that will appeal to any palate.
BREAKFAST

ALBERTA BREAKFAST $30.50
· Scrambled Farm Fresh Eggs
· Country Style Breakfast Sausage or Gourmet Turkey Sausage
· Breakfast Potatoes
· Seasonal Fruit Salad
· Individual IOGO Yogurt
· Variety of Fresh Baked Breakfast Pastries
· Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

ACTIVE IN THE VILLAGE BREAKFAST $26.25
· Assortment of Croissants, Fresh Baked Butter Pastries
· Fruit Salad
· Individual IOGO Yogurt
· Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

All items priced per person unless specified. (minimum of 20 people)
BREAK TIME OPTION

• Fresh Baked Assorted Muffins $6.25 (Gluten Free muffins available on request additional $2 Per Person)
• Fruit Skewers $9.50
• IOGO Yogurts $3.25
• Chip Trio: Kettle, Tortilla and Pita Chips, Served with Salsa and Hummus Dip $11.50
• Mini Assorted Dessert Bites and Dessert Squares $8.50
• Warm Fresh Baked Chocolate Chip Cookies $3.25
• Energy Granola Bars $3.25
• Croissants $6.25
• Mini gourmet cupcakes $8.50

All items priced per person unless specified. (minimum of 25 people)
MORE BREAK CHOICES

CHIPS $11.50
Warm Corn Chips, Nacho Cheese Sauce and Fresh Tomato Salsa

CHARCUTERIE $17.75
Assorted Local & Imported Cured Meats, Selection of Kitchen Pickles, Local Brassica Mustard, Artisan Breads

FROMAGE $17.75
Cow, Goat, Sheep and Blue Artisan Cheeses, Sun Dried Fruits, Spiced Nuts, Artisan Breads

FLAT BREADS $9.50
Artisan Style Thin Crust Flat Breads, Selection of Artichoke and Crumbled Goats Cheese with Cold Pressed Olive Oil, Tomato Sauce, Fresh Garden Basil and Mozzarella Cheese

SEASONAL HARVEST $9.50
A Seasonal Selection of Farm-Fresh Vegetables, House Ranch Dipping Sauce, Hummus with Olive Oil and Sea Salt

CHILLED SEAFOOD BAR $28.25
Poached and Chilled Jumbo Shrimp and Shucked Oysters, Lemon, Cocktail Sauce, Chili Mignonette (based on 5 pieces per person)
COLD LUNCH BUFFET

IN A BOX TO-GO $20.75
Please choose any sandwich from our Artisan Sandwich Table Menu plus your choice of Kale Caesar Salad or Mixed Greens Salad, accompanied by fresh whole fruit or double chocolate cookie

ARTISAN SANDWICH TABLE $36.75
- Lemon & Oregano Roasted Vegetables with Hummus & Crumbled Goats Cheese
- Roasted Honey Ham, Cheddar, Local Artisan Mustard Aioli and Wild Greens
- Roast thin sliced Beef with Roasted Peppers and Chipotle Aioli
- Chef Selection Seasonal Greens
- Mini Dessert Selection
*Gluten Free Bread available on request $2 Per Person

ALBERTA PROTEIN COLD LUNCHEON BUFFET (gluten free) $44.00
- Alberta Beef Butcher Steak, Sliced Thin with Chimichurri
- Slow Roasted Chicken and Quinoa Salad, Charred lemon and Hummus Dressing
- Farmers Market Crudités with House Ranch Dressing
- Caesar Salad with Wild Greens, Parmesan and Gluten Free Croûtons
- Fresh Fruit and Berries

All items priced per person unless specified. Food only. (minimum of 25 people)
HOT LUNCH BUFFET

CANADIAN INSPIRED $45.25

Choice of
Roasted Chicken with Plum Tomato and Garden Basil Ragout
or
Salmon with Charred Lemon and Thyme
or
Slow Cooked Beef with Oregano, Roasted Peppers and Garlic

Chef Selection Side Dish
Chef Selection Seasonal Greens
Mini Dessert Selection
Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

All items priced per person unless specified. (minimum of 25 people)
HOT LUNCH PLATED

PLATED LUNCHEON ONE  $47.25
· Grilled Breast of Chicken with Quinoa, Charred Lemon Tahini Dressing
· Chef Selection Salad
· Mini Dessert Selection
· Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

PLATED LUNCHEON TWO  $51.50
· Alberta Beef Butcher Steak, Smashed Potato, Cheddar, Rosemary Crème Fraiche
· Chef Selection Salad
· Mini Dessert Selection
· Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

PLATED LUNCHEON THREE  $49.25
· Salmon Filet with Rice Noodle Thai Salad, Cilantro and Carrot Slaw
· Chef Selection Salad
· Mini Dessert Selection
· Freshly brewed Phil & Sebastian coffee, decaf and a selection of teas

All items priced per person unless specified. (minimum of 25 people)
DINNER OPTIONS

BUILD YOUR OWN DINNER

Customize your own dinner experience, your choices come with the Chef’s selection of starch and market vegetables, served with whole wheat dinner rolls & butter. Both options includes freshly brewed Phil & Sebastian coffee, decaf and a selection of teas.

DINNER BUFFET

2 seasonal salads, 2 feature mains, Chef’s selection sides and a dessert bite display $86.00

3 COURSES PLATED

choice of seasonal soup or salad, choice of one feature main course, Chef’s selection of sides and your choice of a dessert $75.50

· Add additional Soup or Salads to your Buffet or Plated $8.50
· Add additional Mains to your Buffet or Plated $15.75
· Add assorted Dessert Bites and Squares to your Buffet $8.50

CHILDREN

Ages 3 and under | per person | $5.25
Ages 4 - 12 | 25% off regular prices

All items priced per person unless specified. (minimum of 25 people)
DINNER BUFFET/PLATED

SOUPS
Wild Foraged Mushroom Cream Soup and Snipped Garden Herbs GF V
Fire Roasted Tomato Soup with Hummus Crème Fraiche GF

SALAD
Pickled Baby Beets, Chopped Spiced Nuts, Crumbled Goat Cheese, Sherry Vinaigrette GF V
Kale Caesar, Olive Oil Fried Croûtons, Grated Cheese
Simple Mixed Organic Green Salad, Persian Cucumbers, Tomatoes, Balsamic Dressing GF V
Vine Tomatoes, Local Fior di Latte {Fresh Mozzarella} Garden Basil, Unfiltered Olive Oil GF V
Chickpea and Kale Salad, Persian Cucumbers and Feta

MAINS
Alberta Beef Tenderloin Steak with Chimichurri Jus (add $16.75) GF
Slow Cooked Alberta Beef Butcher Cut with Garden Rosemary Jus GF
9 Spiced Breast of Chicken with Fine Herb Pan Sauce GF
Salmon Filet, Charred Lemon and Thyme Butter GF
Wild Mushroom Gnocchi with Grana Padano Cheese

DESSERT
Double Chocolate Mousse V
Field Blueberry Cheesecake with Vanilla Bean Crème V
Hand Sliced Exotic Fruit & Field Berries GF V

All items priced per person unless specified. Food only (minimum of 20 people)
RECEPTION CANAPES

Priced per dozen; minimum order per item is two dozen.

COLD CANAPES $46.25
- Spicy Crab Sushi Roll, Soy Sauce and Wasabi
- Mediterranean Artichoke and Vegetable Skewer, Balsamic Dressing
- Pickled Beet Bites, Goats Cheese, Micro Mint
- Shrimp Cocktail Skewer, Tomato, Horseradish Aioli
- Coconut Curried Chicken, Chopped Almonds, Raisins, Naan Bread Crisps
- Decadent Devilled Eggs with Smoked Bacon Bits and Shaved Celery

HOT CANAPES $48.25
- Wild Mushroom and Goats Cheese Tart with Snipped Rosemary
- Sriracha Spiced Chicken Satay with Persian Cucumber Yogurt
- Crispy Pork Pot Stickers, Sweet Chili Aioli
- Buttermilk Popcorn Shrimp, House Ranch Dipping Sauce
- Bean and Cheese Baked Empanada with Chipotle Crème
- Mediterranean Style Meatballs, Smoked Paprika Aioli, Fresh Mint

A total minimum order of $600 is required.
RECEPTION TABLE

CHIPS $11.50
Warm Corn Chips, Nacho Cheese Sauce and Fresh Tomato Salsa

CHARCUTERIE $17.75
Assorted Local & Imported Cured Meats, Selection of Kitchen Pickles, Local Brassica Mustard

FROMAGE $17.75
Cow, Goat, Sheep and Blue Artisan Cheeses, Sun Dried Fruit, Spiced Nuts, Artisan Breads

FLAT BREADS $10.50
Artisan Style Thin Crust Flat Breads, Selection of Artichoke and Crumbled Goats Cheese with Cold Pressed Olive Oil, Tomato Sauce, Fresh Garden Basil and Mozzarella Cheese

SEASONAL HARVEST $9.50
A Seasonal Selection of Farm-Fresh Vegetables, House Ranch Dipping Sauce, Hummus with Olive Oil and Sea Salt

CHILLED SEAFOOD BAR $28.25
Poached and Chilled Jumbo Shrimp and Shucked Oysters, Lemon, Cocktail Sauce, Chili Mignonette
(based on 5 pieces per person) Min 30 guests

All items priced per person unless specified. Food only (minimum of 20 people)
CHEF'S STATION
Additional Chefs Attendance Fee Applies to All Chefs Stations

CHAR TACO $20.00
Chipotle Spiced Chicken with aged provolone cheese, guacamole, tortillas & hot sauce

WOOD FIRE ROASTED ALBERTA DRY AGED BEEF STRIPLOIN $22.00
Carved for you and served with brassica mustard aioli and artisan whole grain dinner buns

LOCAL ALBERTA TURKEY SLOW-ROASTED $20.00
Carved for you and served with cranberry chutney and artisan whole grain dinner buns

FRESH SHUCKED OYSTERS
East & West Coast Oysters, Lemon, Cocktail Sauce, Chili
Mignonette $50.50 Per Dozen | Minimum 5 Dozen

ALBERTA BBQ $20.00
BBQ Alberta Beef Stampede Style, Ranch Aioli, Vegetable Slaw, Dinner Rolls

All items priced per person unless specified. Food only (minimum of 30 people)
BEERS, WINES & SPIRITS

HOUSE LIQUOR 1oz $9.00
Vodka, Rye Whiskey, White Rum, Dark Rum, Gin, Scotch

PREMIUM LIQUOR 1oz $10.50
Absolute Vodka, Crown Royal, Captain Morgan Spiced Rum, Tanqueray Gin,
Glenfiddich 12yr Whisky, Havana Club 7yr Rum, Havana Club Añejo Blanco Rum, Baileys, Kahlua

BEER $9.00
Heineken, Corona, Canadian, Kokanee, Traditional, Keith’s, Village Blonde, Bud Prohibition
(non-alcoholic)

COOLERS $9.00
Palm Bay vodka sodas

HOUSE WINE 5oz $9.00
Selection varies

MICROBREW BEER TALLBOYS $10.50
Large selection from local Zero Issue Brewing and Caravel Brewing

Prices include GST but do not include 18% gratuity where applicable.
BEVERAGES

PHIL & SEBASTIAN COFFEE
· by the pot: 10 cups $30.00
· by the urn: 50 cups $149.00
· by the urn: 100 cups $289.00

BREWED TEA $3.00

SOFT DRINKS
Pepsi, Diet Pepsi, 7up, Ginger Ale $3.00

ASSORTED BOTTLED JUICES
Orange, apple, strawberry kiwi $3.50

BOTTLED WATER $3.00

All items priced per person unless specified. (minimum of 25 people)
1. All catering prices exclude the service charge (18%). Clients are responsible for these additional charges which will be calculated on final invoice.

2. Charbar is the sole provider of food service at the CSCS. No outside food will be allowed without the approval of your Facility Sales representative prior to the event.

3. Alberta Gaming and Liquor Commission (AGLC) regulations only allow service of alcoholic beverages on site under the license issued to CSCS.

4. CSCS will supply the entire product, both alcoholic and nonalcoholic, appropriate for the event. Bartender(s) will also be provided to serve drinks throughout the duration of the event.

5. A minimum of $300.00 (per bar) in sales must be generated for any cash or host bar during the first three (3) hour period. For each additional hour of service, a minimum of $100.00 (per bar) in sales must occur. Should these amounts not be reached, the client will be billed for the difference between actual sales and the minimum required. Please check with your Facility Sales representative for detailed information.

6. For events running for the duration of two (2) hours or less, with the attendance of maximum twenty (20) people, we can arrange for liquor service of wine and beer only. Maximum of two (2) drinks per person up to a total of forty (40) drinks. An attendant will also be provided to serve drinks throughout the duration of the event.

7. Clients wishing to use donated table wine, or to purchase table wine from a licensed outside provider must obtain prior approval from CSCS. A $9.00/person corkage fee will apply.

8. Food must be made available for guests at all events with liquor service.

9. We hope you will find suitable and appropriate items in the suggested menus. If you have any special requests for a food item not shown, we will be pleased to customize your menu and provide you with a quote. Custom menus are subject to additional charges. Please ask your Facility Sales representative.

10. In order to ensure the best service is provided, we ask to be advised of the menu selection and general details no later than fourteen (14) business days prior to the function date.

11. Your Facility Sales representative must be notified of the guaranteed number of guests attending your event seven (7) business days prior to the event. If we do not receive confirmation of attendance, we will prepare and charge for the last contracted number quoted. The customer will be billed for the guaranteed number OR actual attendance, whichever is greater.

12. For served meals, we will prepare for up to five (5%) percent over the guaranteed number, to a maximum of ten (10) extra meals. If more than ten (10) extra guests are present the main meal service could be delayed as we make arrangements to accommodate the increased numbers.

13. Based on Alberta Health and Safety recommendations, any leftover food and beverage remains the property of charbar and must be removed accordingly.

14. A catering confirmation will be sent to you outlining details of the arrangements made for your event. Please review it and call us immediately if there are changes to be made.

15. Depending on the complexity of the event, staff charges may apply. Please discuss with your Facility Sales representative.
CONTACT

EVENTS@SPARKSCIENCE.CA
403.817.6887