

Vendome  
CAFÉ

PRIVATE  
EVENTS

# ABOUT

Nestled in the heart of Sunnyside, Vendome Café offers the charm and warmth of a European café.

We are proudly situated in the historic Vendome Block, a building that has served our neighbourhood for years. We honour this tradition by supporting our community, through the use of local farmers and artisans.

Vendome can accommodate up to 100 people for a standing cocktail reception or 40 people for a seated buffet style event. Vendome is fully licensed and available from 5pm onwards, 7 days a week.



# SEATED DINING MENU

Served either Buffet or Family Style

**\$45 per person**

**Salad** – Select two options  
**Entrée** – Select two options  
**Side** – Select two options

includes bread  
and assorted petit fours

**\$65 per person**

**Salad** – Select three options  
**Entrée** – Select three options  
**Side** – Select three options

includes bread  
and assorted petit fours



# SEATED DINING MENU

## SALADS

### Pasta Salad

basil pesto, bocconcini, sundried tomatoes, arugula

### Panzanella Salad

artisan bread, tomatoes, cerignola olives, cucumber, balsamic vinaigrette

### Kale Caesar Salad

crispy pancetta, croutons, grana padano

### Beet Salad

goat cheese, arugula, pecans, goat cheese

### Caprese Salad

bocconcini, tomatoes, basil, arugula, balsamic

### Greek Salad

cucumber, tomato, feta, kalamata olives, bell peppers

## ENTRÉES

### Marinated Flank Steak

### Lemon Oregano Chicken Thighs and Drumsticks

### Meat Balls in Romesco Sauce

### Roasted Honey-Dijon Pork Tenderloin

### Chicken Parmesan

### Porchetta, Pork Belly, Pancetta and Sage

### Maple Glazed Ham

### Veal Cannelloni

## HOT SIDES

### Garlic Mashed Potatoes

### Seasonal Roasted Vegetables

### Roasted Baby potatoes

with fresh herbs, garlic, butter

### Rice Pilaff

vegetables, wild rice blend, fresh herbs

### Ratatouilli

mediterranean vegetable stew with zucchini, tomato and bell peppers

### Eggplant Caponata

italian sweet and sour eggplant stew with capers and almonds

### Mushroom Risotto

mixed mushrooms, grana padano, fresh basil

### Orzo

asparagus, tomatoes, prosciutto, grana padano



# RECEPTION STYLE MENU

## PASSED CANAPES

price per dozen

### Caprese

bocconcini, tomato, basil

\$18/dozen

### Antipasta

olive, artichoke, roasted pepper, salami

\$18/dozen

### Salmon Gravlax

cream cheese, capers, crostini

\$24/dozen

### Warm Brie

cherry jam, almond, puff pastry tartlet

\$18/dozen

### Grilled Chicken Souvlaki

with tzatziki

\$22/dozen

### Prosciutto

green olive tapenade,  
roasted tomato, crostini

\$22/dozen

## FOOD STATIONS

### Cheese Board

selection of cheese with nuts, chutney,  
grapes and crostini

\$12/person

### Charcuterie Board

selection of cured meats with olives,  
pickles and crostini

\$12/person

### Salmon Board

salmon gravlax, smoked salmon, salmon rilletes  
with cream cheese, capers, pickled onion and crostini

\$16/person

### Fruit Platter

assorted seasonal fruit

\$8/person

### Crudité Platter

assorted seasonal vegetables with dip

\$8/person

### Assorted Petit fours

assorted desserts

\$12/person





# CONTACT



A touch of Europe  
in the heart of sunnyside

940 2 Ave NW  
Calgary, Alberta, T2N 0E6

Phone: 403.453.1140

For all Event enquiries please contact  
Brittany Rondeau at [brittany@teatro.ca](mailto:brittany@teatro.ca)

