



## 2018 Private Industry & Trade Session Menu

### Action Stations

- ❖ 14-Hour Smoked BBQ Beef Brisket, Hand-Carved onto Hawaiian Buns topped with Creamy Slaw *Dairy free and gluten free buns available upon request*

### Passed Hors D'oeuvres

- ❖ Hand-Cut Truffle Parmesan Potato Crisps *Dairy free, gluten free & vegetarian*
- ❖ Kimchi and Pork Gyoza, served with a Honey Sesame and Green Onion Soy Sauce
- ❖ Smoked Atlantic Salmon Tartar with Caper Berry Relish, served on Fried Bannock *Dairy free*
- ❖ Butter Chicken Steam Bun with Fresh Coriander

***Keep scrolling for more delicious nibbles from our food vendors!***

*\*Samples subject to change*

# 2018 Calgary Food Exhibitor Samples

## Cian's Mustard

- ❖ Gourmet Mustards with Pretzels

## Dave's Hot Pepper Jelly

- ❖ Assorted Dave's Hot Pepper Jellies on Crackers *Gluten free*

## Kampot Pepper

- ❖ Fresh Ground Pepper served with Cream Cheese and Crackers

## Master Chocolat

- ❖ Chocolate Truffles, Bars and Lollipops
- ❖ Chocolate Covered Ginger and Orange Peel
- ❖ Chocolate Covered Pretzels

## Mojo Jojo Pickles

- ❖ Pickled Vegetables & Fruit in a Mini Mocktail

## Nefiss Lezizz

- ❖ Assorted Olives
- ❖ Olive Oil with Bread

## OH! Naturals Snacks

- ❖ Banana and Sweet Potato Chips

## Ranchero 7 Elk Jerk

- ❖ Elk Jerky

## Sweetsmith Candy Co.

- ❖ Peanut Brittle
- ❖ Toffee

## **Springbank Cheese Co.**

- ❖ Assorted Gourmet Cheese and Crackers

## **The Salt Cellar**

- ❖ Gourmet Salts with Popcorn

## **VDG Salumi**

- ❖ Strolghino
- ❖ Finocchiona
- ❖ Soppressata