

COCKTAIL RECEPTION MENU

Canapés and Appetizers

Priced per dozen, served buffet style. Butler service add \$3/dzn. A minimum of 3 dozen of each selection is required.

- Dijon-honey, truffle chicken drumettes \$20
- Hoisin-Ginger chicken drumettes \$18
- Garlic-sambal chicken drumettes \$18
- Lemongrass-ginger prawn cocktail w/ Vietnamese dipping sauce \$20
- Sun dried tomato, pine nut and parmesan arancini risotto balls \$34
- Fresh shucked PEI Malpeque oysters with lemon, tabasco and sherry-shallot mignonette \$36
- Crab and avocado salad stuffed cucumber rounds with Tobiko \$30
- Roasted shitake mushroom caps stuffed with tartare of salmon, mango, cilantro and Spanish onion \$34
- Seared pork belly, hoisin sauce, sweet & soHur cucumbers on crostini \$28
- Pulled duck confit, lingonberry compote, cornichon on crostini \$30
- Roasted cherry tomato, bocconcini cheese, fresh basil on garlic crostini \$30
- Shrimp and julienne vegetable Vietnamese rice paper roll, chili, lime and soy dipping sauce \$36
- Chicken satays with a coconut-peanut sauce \$30
- Vegetarian rice paper noodle roll with a soy-peanut dipping sauce \$32
- Crostini with eggplant relish, almond crusted goats' cheese and chili-tomato jam \$32
- Beef flank steak satays with a chipotle aioli \$30
- Petite quiche Lorraine with bacon, and Gruyere cheese \$25
- Petite quiche with tomato, goat's cheese and spinach \$23
- Veal & rosemary meatballs baked in a parmesan tomato sauce \$26
- Moroccan lamb spiced meatballs with almond and raisins \$28
- Brie stuffed black mission fig wrapped in prosciutto di parma \$34
- Smoked salmon on pumpernickel rounds with cream cheese, capers and chives \$32
- Ginger soaked watermelon rounds topped with scallop carpaccio, candied grapefruit rinds and fresh basil \$36
- Ahi tuna tacos with caramelized corn, avocado, cilantro, wasabi aioli \$42
- Lamb sliders with rosemary dijon mayo, Oka cheese lettuce and corn relish \$42
- Garlic and juniper berry bison flank steak satays \$38
- Assorted sushi rolls with wasabi and soy sauce \$34/12 pieces (3 rolls)

Reception Specialties

Priced per guest in attendance unless otherwise noted. All items have a minimum order of 10 guests.

- Assorted bar snack mix (serves approx. 15 guests) Pretzels, cashews, corn kernels, Asian crackers, flax crisps, almonds \$24
- Bruschetta with garlic & basil served with crostini \$3/person
- Hummus served with pita chips \$2.50/person
- Potato gaufrettes served with red pepper aioli \$2.50/person
- Eggplant caviar served with baguette \$3/person
- Domestic cheese selection with fruit accompaniments and crackers \$9/person
- Artisan and Import premium cheese board with fig jam, fruit accompaniment assorted nut selection and crackers \$12/person
- Assorted Fruit Platter with a caramel dip \$5/person
- Vegetable crudités with house dip \$3.50/person
- Assorted local and international cold cuts, cured meats & pate \$7.50/person
- Selection of finger sandwiches and wraps \$13/person

Roasted beef tenderloin with mini Kaiser buns, mustard, horseradish, and accompaniments \$ 320
(serves approx. 15-25 guests)

Roasted whole turkey breast with cranberry-orange sauce, grainy mustard and multigrain buns \$110
(serves approx. 12-15 guests)

Roasted pork loin with apple Dijon chutney, Kaiser buns and carrot coleslaw \$95 (serves approx 20 guests)

