



Casual, Contemporary, Canadian

COCKTAIL RECEPTION MENU

Canapés and Appetizers

Priced per dozen, served buffet style. Butler service adds \$2/dzn. A minimum of 3 dozen of each selection is required. Gluten-free modifications available where possible at an additional \$2-\$4 per dozen.

Dijon-honey, truffle chicken drumettes \$20

Hoisin-Ginger chicken drumettes \$20

Garlic-sambal chicken drumettes \$20

Lemongrass-ginger prawn cocktail w/ Vietnamese dipping sauce \$36

Sun dried tomato, pine nut and Parmesan arancini risotto balls \$42

Fresh shucked PEI Malpeque oysters with lemon, tabasco and sherry-shallot mignonette \$44

Crab and avocado salad stuffed cucumber rounds with Tobiko \$34

Tartare of salmon, mango, cilantro and Spanish onion on roasted mushroom caps \$40

Seared pork belly, hoisin sauce, sweet & sour cucumbers on crostini \$38

Pulled duck confit, lingonberry compote, cornichon on crostini \$44

Roasted cherry tomato, bocconcini cheese, fresh basil on garlic crostini \$34

Shrimp and julienne vegetable Vietnamese rice paper roll, chili, lime and soy dipping sauce \$48

Bacon wrapped B.C. prawn w/ basil \$52

Chicken satays with a coconut-peanut sauce \$44

Vegetarian rice paper roll with a soy-peanut dipping sauce \$44

Crostini with eggplant relish, almond crusted goats' cheese and chili-tomato jam \$38

Beef flank steak satays with a chipotle aioli \$48

Petite quiche Lorraine with bacon, and Gruyere cheese \$40

Petite quiche with tomato, goat's cheese and spinach \$40

Veal & rosemary meatballs baked in a parmesan tomato sauce \$40

Moroccan lamb spiced meatballs with almond and raisins \$40

Brie stuffed black mission fig wrapped in prosciutto di parma \$44

Smoked salmon on pumpernickel rounds with cream cheese, capers, lemon and scallions \$39

Five-spiced foie gras mousse, cranberry apple chutney, hazelnut crostini \$50

Ginger soaked watermelon rounds topped with scallop carpaccio, candied grapefruit rinds and fresh basil \$50

Lamb sliders with rosemary Dijon mayo, cheese, lettuce and corn relish \$52

Reception Specialties

Priced per guest in attendance unless otherwise noted. All items have a minimum order of 10 guests. Served family style on a platter buffet.

Assorted bar snack mix (serves approx. 15 guests) \$30

-Pretzels, cashews, corn kernels, Asian crackers, flax crisps, almonds

Bruschetta with garlic & basil served with crostini \$4/person

Hummus served with pita chips \$4/person

Potato gaufrettes served with red pepper aioli \$2.50/person

Domestic cheese selection with fruit accompaniments and crackers \$10/person

Artisan and Import premium cheese board with fig jam, fruit accompaniment
assorted nut selection and crackers \$13/person

Assorted Fruit Platter with a caramel dip \$7/person

Vegetable crudité's with house dip \$5/person

Assorted local and international cold cuts, cured meats & pate with
accompaniments \$13/person

Selection of finger sandwiches and wraps \$15/person

Carvery Stations

Roasted beef tenderloin with petite buns, mustard, horseradish, and
accompaniments \$ 375 (serves approx. 15-25 guests)

Roasted milk feed veal striploin carved with petite buns, mustard, mushroom
duxelle, and onion jam \$365 (serves approx. 12-18 guests)

Roasted whole turkey breast with cranberry-orange sauce, grainy mustard and
petite buns \$120 (serves approx. 12-15 guests)

Roasted pork loin with apple dijon chutney, petite buns and carrot coleslaw \$140
(serves approx 20 guests)

Roasted leg of lamb, apricot chutney, jalapeno, mint and basil jelly served with
petite buns \$180 (serves approx.. 12-15 guests)