

# COCKTAIL RECEPTION MENU

## Hor D'oeuvres

prices are per dozen  
minimum order 3 dozen, per type

### Seafood Chilled

-  Chili lime poached prawns with wasabi cocktail sauce  
•29.00
- Smoked salmon with caper and dill cream cheese on pumpernickel crostini  
•28.00
- Soy and ginger salmon tartare with avocado and wasabi cream in sesame cones  
•28.00
- Manitoba smoked Goldeye mousse on a wild rice blini with lemon creme fraiche  
•28.00
- Smoked salmon, green onion and dill cream cheese tortilla pinwheels  
•28.00
- Ginger poached prawn on Japanese rice cake with sriracha aioli  
•29.00
- Thai prawn, cucumber, green onion and cilantro salad in a wonton cup with coconut lime aioli  
•29.00
- Sesame seared ahi tuna, mango slaw, sriracha aioli on a wonton crisp  
•39.00
-  Scallop ceviche with fresh mango salsa in a cucumber cup  
•31.00
- Seared ahi tuna soft taco, chipotle aioli, avocado, pickled red onion in a flour tortilla  
•39.00


### Meat Chilled

- Ancho chili spiced pork tenderloin with apple raisin chutney on grilled baguette  
•26.00
- Seared beef tenderloin with three onion compote, horseradish aioli on garlic crostini  
•32.00
-  Fresh dill and chicken salad with red pepper compote in cucumber cups  
•26.00
- Curried chicken and apple salad with pickled red onion in wonton cups  
•26.00
-  Chicken tostada, tomato black bean salsa, cilantro with avocado creme on crisp tortilla  
•26.00
-  Chimichurri grilled New York steak with spiced tomato jam on tortilla crisp  
•30.00
- Five spice roasted duck breast in wonton cup with hoisin glaze  
•36.00

### Vegetarian Chilled

- Bruschetta with goat cheese on baguette slices  
•19.00
-  Devilled Eggs  
•19.00
- Poached pear, chives and boursin cheese on baguette crostini  
•23.00

### Vegan Chilled

-  Edamame hummus with tomato and olive tapenade on cucumber cup  
•23.00
- Roasted mushroom bruschetta, basil pesto, vegan ricotta on grilled ciabatta  
•24.00

 Vegan Option

 Gluten Free Option

## Food Allergy Concerns?

Please talk to our events office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

Avocado and hemp seed toast, confit tomato on crostini

• **23.00**

White bean bruschetta with romesco sauce on garlic grilled baguette

• **23.00**



Butternut squash, pumpkin seed and vegan ricotta on beet chip

• **24.00**

### Seafood Hot

Panko breaded pickerel fingers with roasted red pepper aioli

• **29.00**



Bacon wrapped scallops with herbed garlic butter

• **39.00**

Coconut breaded prawns with spicy cocktail sauce

• **32.00**



Sesame seared salmon satays with teriyaki dipping sauce

• **29.00**



Indian butter curried prawns and raita in ceramic spoons

• **29.00**

Crispy pickerel cheek on roasted red pepper sauce and lemon aioli

• **29.00**



Prosciutto wrapped prawns with lemon aioli

• **35.00**

### Meat Hot

Pineapple teriyaki chicken satay

• **29.00**

Honey dijon glazed chicken satays

• **29.00**

Ham and pineapple pizzettas

• **22.00**

Moroccan lamb meatball with tzatziki

• **35.00**

Curry chicken spring rolls with mango dipping sauce

• **29.00**

Hoisin glazed crispy pork belly with mandarin and green onion

• **29.00**

Baked smoked chicken, brie and sundried cranberry in puff pastry vol-au-vents

• **29.00**

Chicken, roasted pepper and cheese empanadas with tomato salsa

• **28.00**

Pork and shiitake wontons with sweet chili sauce

• **28.00**

Curried chicken wontons with cucumber raita dip

• **28.00**

Blackened beef quesadilla, caramelized onion, fontina cheese and chipotle aioli

• **27.00**

Beef and mushroom duxelle in puff pastry with Dijon aioli

• **32.00**

### Vegan Hot

Shiitake, water chestnut and green onion wontons with sweet chili sauce

• **24.00**

Black bean and roasted red pepper quesadilla, vegan mozzarella and avocado cream

• **26.00**

Samosas with potato, peas and carrots in filo with cilantro vegan aioli

• **26.00**

Crispy chickpea falafel with vegan tzatziki

• **24.00**



Vegan Option



Gluten Free Option

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## Vegetarian Hot

Marsala and thyme mushroom ragout in puff pastry vol au vents with parmesan

• **24.00**

Mini tomato, bocconcini and basil Margherita pizzettas

• **19.00**

Vegetable spring rolls with sweet chili sauce

• **24.00**

Baked brie, apple and pecan in puff pastry vol-au-vents

• **25.00**

Spinach, feta and artichoke hearts with olive tapenade in filo cups

• **26.00**

## Stationary Appetizers & Platters

### Dips

Minimum 30 people

Spinach and artichoke dip with tortilla chips and pita bread

• **6.50 per person**

Tzatziki and roasted red pepper hummus with grilled pita bread

• **5.50 per person**



Fresh tomato and cilantro salsa with tortilla chips

• **5.00 per person**

### Baked Cheese “En Croute”

Serves 30-40 people

Baked brie in puff pastry with caramelized pears and raisins with baguette

• **100.00 per wheel**

Baked brie in puff pastry with roasted apples, pecans and sundried cranberries with baguette

• **100.00 per wheel**

Baked brie in puff pastry with sundried tomatoes, pesto and roasted red peppers with baguette

• **100.00 per wheel**

### Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip

• **5.50 per person**

Fresh sliced fruit and berry selection

• **6.50 per person**

Domestic cheese selection with grapes, crackers and baguette

• **7.50 per person**

Imported and domestic cheese selection with grapes, crackers and baguette

• **9.50 per person**

Assorted olive and pickled vegetable tray

• **5.50 per person**

Assorted premade sandwiches and wraps

• **11.00 per person**

Assorted fancy finger sandwiches and pinwheels

• **23.00 per dozen**

Assorted cold cuts, condiments and cocktail rolls

• **10.00 per person**

Antipasto with a selection of Italian cold cuts and cheeses, marinated and pickled vegetables, olives and baguette slices

• **14.00 per person**

Smoked salmon with shaved onions, cucumber, capers, dilled cream cheese, crème fraiche and pumpernickel and bagel crisps

• **14.50 per person**



Vegan Option



Gluten Free Option

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## Late Night Snacks

**Minimum 30 people**

Yukon Gold Potato French Fries with basil aioli, roasted garlic aioli, ketchup

**• 4.00 per person**

Mini beef sliders with roasted garlic aioli

**• 3.75 each**

Pulled pork sliders with bourbon bbq sauce

**• 3.75 each**

Pizza, an assortment of vegetarian and meat 15" pizzas (serves 3-4 people)

**• 22.00 each**

Roasted nuts spiced with brown sugar and fresh herbs served warm

**• 4.95 per person**

Fresh cut Yukon Gold potato chips with roasted onion dip

**• 3.50 per person**

Assorted chips and pretzel bowls

**• 3.00 per person**

Grilled cheese sandwiches served with ketchup

**• 4.00 per person**

Macaroni and cheese served with ketchup

**• 5.50 per person**

Panko crusted pickerel fish and chips with tartar sauce and condiments

**• 11.00 per person**

Assorted crispy chicken wings with choices of barbeque, sweet chili, salt and pepper or buffalo sauces (maximum 2 types, minimum 3 dozen)

**• 13.00 per dozen**

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