

COCKTAIL

Reception Menu



Hot Hors D'oeuvres

**prices are per dozen minimum
order 3 dozen, per type**

Truffled mac n' cheese, signature
cheese sauce, truffle aioli, shaved truffle
27.00

Chickpea and herb falafel, lime cilantro verde
27.00

Kung Pao cauliflower, rice batter, Kung Pao
sauce, sesame seeds, scallions
***Not available at Gateway to the Arctic**
27.00

Truffle mushroom arancini, truffled risotto,
wild mushroom, marinara, parmesan
28.00

Vegetable spring rolls with sweet chili sauce
28.00

Honey Dijon chicken satay
32.00

Chili lime pickerel tacos, sriracha
aioli slaw in a flour tortilla
32.00

Spanakopita with feta and spinach in filo pastry
32.00

Chili and fennel pork meatball, marinara
sauce, and parmesan
32.00

Mini chicken shawarma, garlic hummus,
cucumber raita, naan
34.00

Panko breaded pickerel fingers with chili lime aioli
35.00

House smoked brisket sliders, sesame slider
roll, horseradish aioli, cilantro lime slaw
42.00

Fried chicken sliders, buttermilk marinade,
chipotle aioli, creamy coleslaw
42.00

Cold Hors D'oeuvres

**prices are per dozen minimum
order 3 dozen, per type**

Mini caprese salad, cherry tomato, sliced
bocconcini, basil, balsamic reduction
24.00

Watermelon poke, with green onion
and crisp nori on tortilla crisp
24.00

Bruschetta with goat cheese and
balsamic glaze on a baguette slice
26.00

Mushroom bruschetta, garlic confit,
balsamic reduction on crostini
27.00

Chimichurri grilled prawns
30.00

Chili lime poached prawns with spicy
caesar cocktail sauce
31.00

Applewood smoked salmon, blini, crème
fraiche, caviar, dill
37.00

Fresh shucked Village Bay oysters with
yuzu chili mignonette
41.00

Classic steak tartare, mustard seed,
fermented chili, pomme gaufrette
48.00

Stationary Appetizers & Platters

**Food stations after 10:00pm, require
labour charge of \$30.00 per hour**

Dips

Minimum 30 people

Spinach and artichoke dip with tortilla
chips and pita bread
7.00 per person

Tzatziki and roasted red pepper hummus
with grilled pita bread
7.00 per person

Baked Cheese "En Croute"

Serves 30-40 people

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

Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip
6.50 per person

Fresh sliced fruit and berry selection
7.00 per person

Domestic cheese selection with accoutrement
9.00 per person

Imported and domestic cheese selection with
accoutrement
12.00 per person

Charcuterie: a selection of cured salami, prosciutto,
imported cheese, smoked olives and pickled
vegetables. Served with baguette and bagel chips
19.00 per person

Assorted fancy finger sandwiches and pinwheels
**(minimum 3 dozen per type)
29.00 per dozen**

Late Night Snacks

Minimum 30 people

Crispy chicken sliders, chipotle mayo,
creamy coleslaw, sesame bun

6.00 each

Mini beef sliders with roasted garlic aioli,
onion jam, cheddar, sesame seed bun

6.00 each

Yukon Gold potato french fries with basil
aioli, roasted garlic aioli, ketchup

6.50 per person

Assorted crispy chicken wings with choice
of sauce: barbeque, sweet chili, salt and
pepper, buffalo

(maximum 2 types, minimum 3 dozen)

27.00 per dozen

Pizza, an assortment of vegetarian and
meat 15" pizzas

(serves 3-4 people)

26.00 each

Food Allergy Concerns?

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

Additional charges may apply.