

COCKTAIL RECEPTION MENU

Hors D'oeuvres


prices are per dozen
minimum order 3 dozen, per type

Seafood Chilled

Chili lime poached prawns with spicy Caesar cocktail sauce
•29.00


Beet cured salmon gravlax, cucumber salsa, Winnipeg rye crostini and fresh dill
•29.00


Smoked salmon with crème fraiche, caper and dill cream cheese on pumpernickel crostini
•29.00

 Peruvian scallop ceviche, ginger, coconut tiger's milk and mango in ceramic spoons
•45.00

Manitoba smoked goldeye mousse on a wild rice blini, lemon crème fraiche and chives
•29.00

 Fresh shucked Village Bay Oysters with yuzu chili mignonette
•41.00

 Ginger poached prawn on Japanese rice cake, Siracha aioli and green onion
•29.00

 Sesame crusted Ahi Tuna, wasabi soy mayo, sweet chili oil, pickled ginger and cucumber
•55.00

Meat Chilled

Pork tenderloin with apple chutney on a pepper Boursin cheese grilled baguette
•31.00

Duck prosciutto, dark cherry and rosemary compote, fried fruit and nut cracker
•38.00

Classic steak tartare, shallots, cornichon, dijon, parsley and shaved egg on brioche crostini
•36.00


 Fresh dill and chicken salad with red pepper relish in a cucumber cup
•27.00

Curried chicken and apple salad with pickled red onion in a wonton cup
•27.00


 Prosciutto wrapped melon and bocconcini with balsamic reduction
•27.00

Vegetarian Chilled


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

 Deviled eggs with Smakdab mustard and fresh dill
•24.00



Chardonnay poached pear with chives and Boursin cheese on a baguette crostini
•24.00

 Roasted garlic edamame hummus with feta and red pepper curl in a cucumber cup
•24.00

Vegan Chilled

 Peppered strawberries, fresh basil and almond cheese on grilled crostini
•27.00

Roasted mushroom bruschetta, basil pesto, garlic confit on crostini
•26.00

  Watermelon Poke, with green onion and crisp nori on tortilla crisp
•24.00

 Vegan Option

 Gluten Free Option

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.

Seafood Hot

Chili lime pickerel tacos, avocado crema, fennel slaw in a flour tortilla
• **31.00**

Panko breaded pickerel fingers with roasted red pepper and chipotle aioli
• **29.00**

 Seared scallop, sweet puree, citrus vanilla vinaigrette in ceramic spoon
• **39.00**

Coconut breaded prawns with spicy cocktail sauce
• **35.00**


 Sesame seared salmon satay with teriyaki dipping sauce
• **39.00**

 Prosciutto wrapped garlic prawns with lemon aioli
• **37.00**

Meat Hot

 Teriyaki chicken satay with grilled pineapple
• **29.00**

 Honey Dijon chicken satay
• **29.00**


 Tandoori chicken satay with spiced mint yogurt dipping sauce
• **29.00**

Mini beef and mushroom Wellington with Dijon aioli
• **39.00**

Crispy pork belly, bao bun, cucumber, carrot, gochujang mayo and cilantro
• **34.00**

Moroccan spiced lamb meatballs with tzatziki
• **41.00**

Curry chicken spring rolls with mango cutney
• **29.00**

 Sesame beef satay, sweet garlic and chili soy dipping sauce
• **39.00**

Mini chicken and mushroom Wellington with tarragon dijon aioli
• **32.00**

Mini prime rib stuffed Yorkshire pudding with horseradish remoulade
• **42.00**

Vegetarian Hot


Baked mushroom tartlet with roasted garlic confit and parmesan
• **28.00**



Mini tomato, bocconcini, mozzarella and basil Margherita pizzettas
• **24.00**


Vegetable spring rolls with sweet chili sauce
• **26.00**

Baked brie, apple, rosemary and pecan puff pastry turnover
• **27.00**

Vegan Hot

 Chipotle seared tempeh tacos, guacamole, pickled red onion, shredded lettuce in a flour tortilla
• **26.00**

  Korean fried cauliflower bites with chili garlic sauce (*not available at Gateway venue)
• **26.00**

 Shitake, water chestnut and green onion wontons with sweet chili sauce
• **26.00**

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Stationary Appetizers & Platters

Dips

Minimum 30 people

Spinach and artichoke dip with tortilla chips and pita bread

• **7.00 per person**

Sundried tomato and Feta cheese dip with grilled ciabatta

• **7.00 per person**

Tzatziki and roasted red pepper hummus with grilled pita bread

• **7.00 per person**



Fresh tomato and cilantro salsa with tortilla chips

• **7.00 per person**

Baked Cheese “En Croute”

Serves 30-40 people

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

• **130.00 per wheel**

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

• **130.00 per wheel**

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

• **130.00 per wheel**

Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip

• **6.00 per person**

Fresh sliced fruit and berry selection

• **6.75 per person**

Domestic cheese selection with grapes, crackers and baguette

• **8.00 per person**

Imported and domestic cheese selection with grapes, crackers and baguette

• **10.00 per person**

Assorted olive and pickled vegetable tray

• **7.00 per person**

Assorted premade sandwiches and wraps

• **21.00 per person**

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

• **24.00 per dozen**

Assorted cold cuts, condiments and cocktail rolls

• **13.00 per person**

Charcuterie : a selection of cured salami, prosciutto, imported cheese, smoked olives and pickled vegetables. Served with baguette, dried fruit and nut crackers and bagel chips

• **17.00 per person**

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

• **16.00 per person**

Late Night Snacks

Minimum 30 people

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

• **5.00 per person**

Mini beef sliders with roasted garlic aioli, onions, ketchup, mustard, bbq sauce

• **5.25 each**

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

• **26.00 each**

Crispy chicken sliders, red onion relish, sweet pickles, spicy mayo

• **5.50 each**

Roasted nuts spiced with brown sugar and fresh herbs served warm

• **6.50 per person**



Vegan Option




Gluten Free Option

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 Fresh cut potato chips with roasted onion dip
•4.00 per person

Assorted chips and pretzel bowls
•4.00 per person

Macaroni and cheese topped with seasoned
breadcrumbs served with ketchup
•6.00 per person

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

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