

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

Smoked salmon with crème fraiche, caper and dill cream cheese on pumpernickel crostini
•28.00

Manitoba smoked goldeye mousse on a wild rice blini, lemon crème fraiche and chives
•28.00


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

 Lemon dill deviled eggs with smoked salmon rosette
•28.00


Meat Chilled

Pork Tenderloin with apple chutney on a pepper Boursin cheese grilled baguette
•28.00

Seared beef tenderloin with three onion compote, horseradish aioli on a garlic crostini
•52.00


 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
•22.00


 Deviled eggs with Smakdab mustard and fresh dill
•22.00

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

 Tabbouleh salad stuffed wonton cup with vegan cashew ricotta and parsley salad
•26.00

 Peppered strawberries, fresh basil and almond cheese on grilled crostini
•26.00

Roasted mushroom bruschetta, basil pesto, cashew ricotta on baguette
•24.00

 Beet bruschetta, arugula pesto, mandarin orange on sweet potatoe chip
•24.00

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

Seafood Hot

Chili lime pickerel tacos, avocado crema, fennel slaw and salsa verde in a flour torilla
•31.00

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


 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.


 Seared scallop with Gruyere cheese crisp and cauliflower remoulade
• **39.00**

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

 Sesame seared salmon satays with teriyaki dipping sauce
• **31.00**

 Prosciutto wrapped garlic prawns with lemon aioli
• **36.00**

Meat Hot

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

 Honey Dijon chicken satays
• **29.00**

Mini beef and mushroom wellingtons with Dijon aioli
• **32.00**

Moroccan spiced lamb meatballs with tzatziki
• **39.00**

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

Chicken, roasted red pepper and cheese empanadas with tomato salsa
• **29.00**

Mini prime rib stuffed Yorkshire pudding with horseradish remoulade
• **39.00**

Vegetarian Hot

Marsala and thyme mushroom ragout in puff pastry vol au vents with parmesan
• **26.00**


Mini tomato, bocconcini, mozzarella and basil Margherita pizzettas
• **22.00**



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



Baked brie, apple, rosemary and pecan in puff pastry vol au vents
• **26.00**


Mini grilled cheese and tomato soup shooters
• **24.00**


Vegan Hot

 Chipotle seared tempeh tacos, guacamole, pickled red onion, cabbage and cilantro in a flour tortilla
• **26.00**

  Korean fried cauliflower bites with chili garlic sauce (*not available at Gateway venue)
• **25.00**

  Pesto quinoa and chickpea bites with vegan citrus aioli
• **26.00**

 Shitake, water chestnut and green onion wontons with sweet chili sauce
• **24.00**

 Cumin scented black bean and roasted red pepper quesadilla with vegan mozzarella and avocado cream
• **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**

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Baked Cheese “En Croute”

Serves 30-40 people

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

• **115.00 per wheel**

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

• **115.00 per wheel**

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

• **115.00 per wheel**

Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip

• **5.50 per person**

Fresh sliced fruit and berry selection

• **6.75 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

• **6.50 per person**

Assorted premade sandwiches and wraps

• **16.00 per person**

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

• **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**

Late Night Snacks

Minimum 30 people

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

• **4.00 per person**

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

• **4.25 each**

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

• **26.00 each**

Roasted nuts spiced with brown sugar and fresh herbs served warm

• **5.75 per person**

GF Fresh cut potato chips with roasted onion dip

• **3.50 per person**

Assorted chips and pretzel bowls

• **3.50 per person**

GF Grilled cheese sandwiches served with ketchup

• **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)

• **14.00 per dozen**



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