

RECEPTIONS

REGULAR HORS D'OEUVRES

COLD

Cured Ham with Melon
Gravlax and Smoked Salmon Tartar
Roast Striploin of Beef with Horseradish
Smoked Trout on Lemon Toast with Horseradish
Herbed Cream Cheese and Prawn on Rye Toast

HOT

Shrimp Puffs
Mini Quiche with Ham
Oriental Chicken Satay
Crab and Brie Phyllo

GOURMET HORS D'OEUVRES

COLD

Lobster Salad Bouchée,
Soft Tortilla Roll with Smoked Salmon and Chipotle Peppers,
Roasted Peppers and Goat Cheese Mousse with Artichoke
Smoked Salmon on Focaccia
Roast Beef Tenderloin with Dijon Mustard
Smoked Duck on Leek Tartlette

HOT

Crab Cakes
Escargot Puffs
Moroccan Chicken in Phyllo
Spicy Marinated and Grilled Shrimp
Lobster Phyllo Rolls
Vegetable Spring Roll

CULINARY ACTION STATIONS

MINIMUM OF 50 PEOPLE (DESIGNED FOR A STAND UP EVENT)

ADDITIONAL CHOICES TO ENHANCE RECEPTION (each station must be ordered for the group total)

PASTA STATION *

Penne Pasta, Cresto di Gallo, Tortellini
Tomato Basil, Alfredo and Seafood with Pesto Sauce

ORIENTAL STIR FRY STATION *

Assortment of Fresh Chinese Vegetables, Stir Fried with Beef, Chicken and Shrimp served with Oriental Noodles

MEXICAN STATION *

Chicken, Beef and Vegetarian Fajitas
Served with Guacamole, Sauteed Onions, Bell Peppers, Sour Cream, Cheese,
Mild and Hot Salsa

CANDLELIGHT DESSERT RECEPTION

An exclusive selection of tortes from around the world.
Rich French Pastries, Petit Fours and Friandises, Selection of Flavored Coffees

ALL OF THE ABOVE RECEPTION STATIONS MUST BE ORDERED IN CONJUNCTION WITH OTHER FOOD ITEMS AT A MINIMUM OF \$20.00 PER PERSON.

CANADIAN DINNER RECEPTION

Minimum of 50 People (Menu Designed for a Stand Up Event)

COLD FOOD

Smoked Trout on Bannock with Five-Onion Marmalade
Juniper-cured Arctic Char with Crème Fraiche
Naticia Goat Cheese Crostini with Smoked Duck, Roasted Pear
Smoked Salmon Crostini with Egg, Red Onion and Capers
Sweet Potato and Corn Salad
Five Grain and BBQ Pork Salad
Chilled Prawns and Crab Claws on Ice

HOT FOOD

Buffalo Burger with Spicy Slaw and Cranberry Apple Chutney
Rack of Lamb with Rosehip and Black Pepper Crust
Seared Scallops, Chicken & Mushroom Cottage Pie
Planked Salmon, Onion Marmalade
Baked Baby Yukon Gold Potatoes, Assorted Condiments
Beef Tenderloin and Wild Mushroom Pie in Merlot Sauce

Selection of Canadian Farmstead Cheeses
Banff Springs Bread Basket

DESSERTS

Saskatoon Berry Tarts
Wildberry Strudel
Okanagan Apple Fritters with Screech Rum Sauce

HORS D'OEUVRES A LA CARTE

COLD

Vegetable Tortilla Rolls with Chipotle and Cream Cheese
Tomato and Bocconcini with Pesto
Fruit Brochette with Yoghurt Dip
Snow Crab Claws with Cocktail Sauce
Jumbo Shrimp with Cocktail Sauce
Fresh Oysters in the Half Shell
Smoked B.C. Salmon on Focaccia Bread with Cream Cheese

HOT

Shiitake Mushrooms and Smoked Mussels Baked with Goat Cheese
Oysters Rockefeller
Oriental Spiced Chicken Satay
Spicy Marinated and Grilled Prawns
Cheese Fritters with Almonds and Tomato Basil Coulis
Rosemary Roasted Lamb Chops
Chinese Dim Sum Selection
Hot Nachos with Three Dips (serves 10 persons)
Assortments of Miniature Quiches
Whiskey Planked-salmon with Onion Marmalade
Assorted Wings (Hot, Medium, Garlic, Teriyaki)

POPULAR RECEPTION FAVOURITES

Side of Smoked B.C. Salmon served with Condiments

Deli Platter: assorted meats, pates, pickles, breads, crackers & condiments
(serves 10 persons)

Assorted Cheese Tray with Fruit and Crackers (serves 20 persons)

Assorted Rolled and Finger Sandwiches (50 pieces per tray)

Fresh Vegetable Basket with Three Dips (serves 20 persons)

Seasonal Fruits and Berries with Fruit Yoghurt Dip (serves 20 persons)

Giant Pretzels with Assorted Mustards

Chips and Dip (serves 10 persons, based on a 1 hour reception)

Pretzels (serves 10 persons, based on a 1 hour reception)

Mixed Nuts (serves 10 persons, based on a 1 hour reception)

Goldfish Crackers (serves 20 persons, based on a 1 hour reception)

Tortilla Chips with Salsa (serves 10 persons, based on a 1 hour reception)

CARVING STATIONS

MINIMUM OF 30 PEOPLE

Roast Hip of Beef with Kaiser Buns and Condiment Selection (serves 120 persons)

Roast Turkey with Cranberry Compote (serves 25 persons)

Honey Baked Ham with an Apple Cider Mustard Sauce and Kaiser Buns (serves 50 persons)

Roast Rack of Lamb with Dijon, Rosemary and Provençal Bread Crumbs (serves 50 persons)