

# RECEPTION

## Canapés

Gravlax salmon tartar with black caviar on rosti	<b>\$36.00</b>
Herb and goat cheese crêpe purse	<b>\$32.50</b>
Shrimp and mango Vietnamese rice paper roll	<b>\$35.25</b>
Assorted sushi	<b>\$48.00</b>
Grilled vegetable on pumpkin rosti	<b>\$31.00</b>
Proscuitto rosette with foie gras chutney on a waffle cone	<b>\$34.50</b>



## Hot Hors D'Oeuvres (sold by the dozen)

Peking duckling crêpe	<b>\$32.25</b>
Thai-spiced vegetable monsoon rolls	<b>\$31.00</b>
Spinach, feta and dill triangles	<b>\$29.50</b>
Assorted dim sum with dipping sauce	<b>\$30.25</b>
Moroccan firecracker	<b>\$32.50</b>
Wild mushroom torchère with gorgonzola sauce	<b>\$31.50</b>
Japanese chicken yakitori with teriyaki glaze	<b>\$34.50</b>
Indonesian royal beef satay with peanut sauce	<b>\$32.00</b>
Hawaiian shrimp with spiced pineapple glaze	<b>\$35.25</b>
Beef burger (sliders) topped with peppered cheddar cheese dressing	<b>\$37.50</b>
Chicken empanada	<b>\$32.00</b>
Vegetable samosa	<b>\$30.50</b>
Crab and brie crescent	<b>\$35.75</b>

# RECEPTION cont.

## A La Carte Selections

Mixed nuts	\$19.00 per bowl
Potato chips	\$8.50 per basket
Atlantic smoked salmon with capers, red onions and lemon, served with black bread triangles	\$199.50 serves 25
Jumbo shrimp pyramid with spicy cocktail sauce and lemon	\$395.00 100 pieces
Oysters on a half shell with assorted condiments	\$395.00 100 pieces
Seasonal vegetable crudités with herb sour cream dip	\$4.25 per person
Imported and domestic cheese board with fruit garnish and water crackers	\$6.25 per person
Oven-roasted striploin of beef with mini kaiser rolls, assorted mustards and horseradish	\$345.00 serves 30
Roast top sirloin of Canadian angus beef with mini kaiser rolls, assorted mustards and horseradish	\$310.00 serves 40
Baked double smoked honey ham leg, with mini kaiser rolls, assorted mustards and horseradish	\$300.00 serves 40
Wheel of French brie with fruit garnish and water crackers	\$185.00 serves 50
Antipasto platter – roasted peppers, grilled zucchini, bocconcini cheese, assorted olives and sliced prosciutto ham	\$280.00 serves 40

## Sweet Table (min. 50 persons) \$22.00

- Mini fruit tarts
- Milk chocolate caramel cake
- Red velvet cake
- Truffle cake
- Strawberry shortcake
- Bailey's cheese cake with assorted fruit coulis
- Chocolate croquembouche
- Assorted sliced fruit platter
- Assorted imported and domestic cheese board with fruit garnish and water crackers
- Coffee, decaffeinated coffee and a selection of tea

