Reception

MENU
Reception

**Canapés (sold by the dozen)**

- Gravlax salmon tartare with black caviar on rosti 36.00
- Herb and goat cheese crepe purse 32.50
- Shrimp and mango Vietnamese rice paper roll 35.25
- Assorted sushi (minimum 5 dozen) 48.00
- Grilled vegetable on pumpkin rosti 31.00
- Smoked duck apple chutney on a sweet potato scone 34.50
- Thai salad bundle/ginger infused soy 32.00
- Cambozola/fig with fresh herbs lollipop 34.50
- Caprese skewers 32.50
- Bruschetta on a black olive crostini 31.50
- Watermelon and feta skewers 32.50
- Peking duckling crepe 32.25

**Hot hors d’oeuvres (sold by the dozen)**

- Thai spiced vegetable spring rolls 31.00
- Spinach, feta and dill triangles 29.50
- Assorted dim sum with dipping sauce 30.25
- Lentil and corn croquette 32.00
- Brie and olive Provençal in phyllo 32.50
- Japanese chicken yakitori with teriyaki glaze 34.50
- Indonesian royal beef satays with peanut sauce 34.50
- Thai shrimp on lemongrass 36.00
- Beef burger (sliders) topped with jalapeno Havarti 37.50
- Chicken empanada 32.00
- Vegetable samosa 30.50
- Crab and brie crescent 32.00
- Arancini with marinara sauce 33.00
- Jerk chicken skewers with pineapple glaze 34.50
- Mini Asian steam buns chicken or vegetarian 33.50
- Crab croquette 36.00
- Mini grilled cheese 35.00
- Chickpea falafel 34.50
## A la carte selections

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
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<tbody>
<tr>
<td>Mixed nuts</td>
<td>19.00 per bowl</td>
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<tr>
<td>Atlantic smoked salmon with capers, red onions and lemon</td>
<td>199.50 serves 25</td>
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<tr>
<td>Served with black bread triangles</td>
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<tr>
<td>Jumbo shrimp with spicy cocktail sauce and lemon</td>
<td>395.00 100 pieces</td>
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<tr>
<td>Seasonal vegetable crudités with herb sour cream dip</td>
<td>4.25 per person</td>
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<tr>
<td>Imported and domestic cheese board with fruit garnish and water crackers</td>
<td>6.25 per person</td>
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<tr>
<td>Oven-roasted striploin of beef with mini kaiser rolls, assorted mustards and horseradish</td>
<td>345.00 serves 30</td>
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<tr>
<td>Roast top sirloin of Canadian Angus beef with mini rolls, assorted mustards and horseradish</td>
<td>310.00 serves 40</td>
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<tr>
<td>Wheel of French brie with fruit garnish and water crackers</td>
<td>185.00 serves 50</td>
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<tr>
<td>Antipasto platter – roasted peppers, grilled zucchini, bocconcini cheese, assorted olives and sliced prosciutto ham</td>
<td>280.00 serves 40</td>
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<tr>
<td>Smoked beef brisket served with creamy coleslaw and ciabatta buns</td>
<td>300.00 serves 25</td>
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Reception package $15.00
Based on six pieces per person, priced per hour

- Thai salad bundles
- Caprese skewers
- Spinach, feta and spinach triangles
- Vegetable samosa
- Jerk chicken skewer
- Assorted dim sum

Deluxe sweet table $18.00
per person minimum 30 persons

- Deluxe French pastries
- Seasonal tarts
- Traditional squares
- Freshly baked cookies
- Assorted sliced fruits
- Selection of Canadian cheese garnished with dried and fresh fruits, assorted crackers and fresh baguette

Premium sweet table $24.00
per person minimum 50 persons

- Mini fruit tarts
- Red velvet cake
- Strawberry shortcake
- Milk chocolate caramel cake
- Truffle cake
- Bailey’s cheesecake
- Selection of Canadian cheese garnished with dried and fresh fruits, assorted crackers and fresh baguette
- Blue Dragon coffee, decaffeinated coffee and a selection of teas