

HORS D'OEUVRES SELECTION

COLD HORS D'OEUVRES

Sold by the dozen
Minimum 3 dozen per selection

Herb Marinated Bocconcini on a Spoon	\$19.00
Cornucopia of Prosciutto and Melon	\$16.00
Blackened Diver Scallop and Spicy Guacamole on a Spoon	\$28.00
Tataki of Ahi Tuna, Wasabi Chantilly and Tobiko on a Spoon	\$28.00
Whipped Gorgonzola and Walnut Canapé	\$19.00
Smoked Salmon Tartare in Asiago Cup	\$27.50
Duck Confit in a Phyllo Cup	\$24.00
Chardonnay Poached Shrimp and Mango Relish on a Spoon	\$19.50
California Rolls with Pickled Ginger, Wasabi and Soy	\$18.00
Devilled Eggs	\$16.00
Smoked Duck & Foie Gras Canapé	\$28.00
Asparagus wrapped in Prosciutto	\$18.00
Smoked Salmon and Dill Cream Cheese Canapé	\$19.00
Wakame Seaweed Salad and Seared Rare Tuna on a Spoon	\$28.00
Bison Steak Tartare on Potato Gaufrette	\$27.00
Buckwheat Blinis and Caviar, Sour Cream	\$27.00

HOT HORS D'OEUVRES

Sold by the dozen
Minimum 3 dozen per selection

Miniature Beef Wellington	\$34.00
Thai Chicken Satay, Peanut Sauce	\$20.00
Lamb and Blue Cheese Meatballs	\$18.00
Crab and Corn Fritters	\$18.00
Grilled Vegetable Strudel, Balsamic Cream	\$19.00
Deep-fried Won-tons	\$16.00
Assorted Petite Quiche	\$15.00
Spicy Vegetarian Samosa's	\$19.00
Spinach and Feta in Phyllo Pastry	\$17.00
Big Rock BBQ Beef Brochettes	\$27.00
Dungeness Crab Cakes, Seafood Dipping Sauce	\$23.00
Baked Oysters Rockefeller on Half Shell	\$36.00
Chicken Chops, Curried Pineapple Sauce	\$19.00
Vegetarian Spring Rolls, Plum Dipping Sauce	\$18.00
Chicken Wings: Honey Garlic, Buffalo, Salt and Pepper or BBQ	\$18.00
Grilled Lamb chops, Home made Mint Jelly	\$38.00
Pot Stickers with Ginger Soy Dipping Sauce	\$19.00
Gyoza – Pork & Vegetable Dumplings	\$19.00

April 2011

Prices are subject to 18% Gratuity

RECEPTION PACKAGES

MENU #1

Devilled Eggs
Bocconcinni & Cherry Tomato Skewers
Chardonnay Poached Shrimp and Mango Salsa on a Spoon

\$18.95/person
Minimum 40 guests

Big Rock BBQ Beef Brochettes
Salt & Pepper Chicken Wings
Chorizo Sausage Puffs
Vegetarian Spring Rolls

Array of Gourmet Canadian Cheeses, Assorted Crackers
Fresh Fruit in Season, Yogurt Dip
Open-faced Smoked Salmon Sandwiches on Whole Grain Baguette

Based on 12 hors d'oeuvres per person plus trays

MENU #2

Whipped Gorgonzola and Walnut Canapé
Smoked Salmon and Dill Cream Cheese Canapé
Asparagus Wrapped in Prosciutto
Blackened Diver Scallop and Spicy Guacamole on a Spoon

\$24.95/PERSON
Minimum 50 guests

Spicy Vegetarian Samosa's with Sweet Chili Dip
Buffalo Chicken Wings
Deep Fried Wontons
Dungeness Crab Cakes, Seafood Dipping Sauce
Big Rock BBQ Beef Brochettes
Pork and Vegetable Dumplings

Array of Domestic and International Cheeses, Assorted Gourmet Crackers
Fresh Fruit in Season, Yogurt Dip

Based on 12 hors d'oeuvres per person plus trays

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RECEPTION PACKAGES CONTINUED

MENU#3

\$38.95/PERSON

Blackened Diver Scallop and Spicy Guacamole Spoon

Minimum 50 guests

Assorted California Rolls with Pickled Ginger, Wasabi and Soy

Tataki of Ahi Tuna, Wasabi Chantilly and Tobiko Caviar on a Spoon

Smoked Salmon and Dill Cream Cheese Canapé

Oysters Rockefeller on Half Shell

Mini Beef Wellington

Thai Chicken Satay, Peanut Sauce

Grilled Lamb Chops, Homemade Mint Sauce

Spinach & Feta in Phyllo Pastry

Array of International Cheeses, Gourmet Crackers

Fresh Fruit in Season with Warm Chocolate Dip

Chef Carved AAA Alberta Beef Tenderloin, Peppercorn Butter, Horseradish,

Caramelized Bermuda Onions and Cocktail Buns

Based on 12 hors d'oeuvres per person plus trays and carving

RECEPTION STATION SELECTIONS

ACTION STATIONS – CHEF ATTENDED

Striploin of AAA Alberta Beef \$10.00/person
Served Medium, with Peppercorn Butter Minimum 30 guests
Caramelized Bermuda Onions and Horseradish
Two cocktail buns per person

Tenderloin of AAA Alberta Beef \$14.00/person
Served Medium, with Peppercorn Butter Minimum 30 guests
Caramelized Bermuda Onions and Horseradish
Two cocktail buns per person

Honey Glazed Ham \$10.00/person
Rubbed with Honey and Slow Baked Minimum 30 guests
Served with Three mustards, Gherkins,
Rye Bread and Whole Grain Buns

Shrimp Station \$14.00/person
Shrimp Sautéed in Garlic Butter to Order Minimum 30 guests
Served over Wild Mushroom Risotto

ESSENTIAL EXTRAS

Poached, Cold Decorated Whole Salmon Display \$270.00
Accompanied by Assorted Seafood Serves 70 guests
Served with Seafood Dipping Sauce

Pyramid of Fresh Poached Shrimp \$220.00
Served Cold with Seafood Dipping Sauce 100 large shrimp

RECEPTION STATION SELECTIONS CONTINUED

ESSENTIAL EXTRAS - CONTINUED

Fresh Crudités Seasonal Vegetable Selection, Served with a Variety of Dips	\$105.00 Serves 30 guests
Array of Fresh Fruit in Season Served with Yogurt Dip	\$135.00 Serves 30 guests
Cheese Tray A Selection of Gourmet Domestic and International Cheeses Served with Assorted Crackers and Gewurztraminer Jelly Garnished with Seasonal Fruit	\$165.00 Serves 30 guests
Assorted Sandwiches An assortment of Premade Sandwiches - Roast Beef, Turkey, Ham and Vegetarian, On an Assortment of Breads and Rolls Selection of Pickles 1 per person Or Make your own Sandwich with Roast Beef, Ham and Turkey, Sliced Cheese, Rolls and Butter, Mustard and Mayonnaise Selection of Pickles 1 per person	\$150.00 Serves 30 guests \$180.00 Serves 30 guests
Chocolate Dipped Strawberries	\$27.00/dozen Minimum two dozen
Cheesecake Platter Vanilla and Chocolate Cheesecake Served with Fresh Strawberries, Blueberries, Chocolate Topping and Whipped Cream – 2 pieces per person	\$300.00 Serves 30 guests
Viennese Dessert Table Assorted Cakes, Tortes, Cheesecakes Freshly Baked Pies, Apple Strudel, Sliced Seasonal Fruits and Cookies	\$450.00 Serves 50 guests

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