

Reception

Cold Hors d'Oeuvres

(prices per dozen)

New Zealand Mussel on the Half Shell topped with Pico di Gallo	\$26.00
Genoa Salami Cornucopia stuffed with Herbed Cream Cheese	\$22.00
Nova Scotia Crab Bruschetta	\$26.50
House Smoked Trout with Horseradish Crème Fraiche	\$24.00
Steamed Mini Redskin Potatoes filled with Sour Cream and Bacon Bits	\$20.00
Cherry Tomatoes stuffed Curried Chicken and Cilantro	\$20.00
Pepper Seared Ahi on Sesame Wontons, Pineapple-Melon Salsa	\$28.00
Cherry Tomato with Smoked Salmon Mouseline	\$24.00
Confit of Pork on Country Crouton	\$20.00
Green Asparagus and Prosciutto Parcels	\$20.00
Smoked Salmon Tartar on English Cucumber	\$24.00
Mushroom Duxelles in Cherry Tomato	\$26.00
Onion & Goat Cheese Crustade	\$24.00
Roma Tomato and Bocconcini on Garlic Crouton with Balsamic Syrup	\$20.00

Hot Hors d'Oeuvres

(prices per dozen)

Miniature Beef Sliders on Ciabatta Bun with Red Pepper Mayo	\$24.00
Flaky Mushroom Turnovers	\$22.00
Petite Quiche Lorraine	\$22.00
Grilled Lamb "Lollipops" with Mint Sauce	\$28.00
Jerk Pork Loin Sate	\$22.00
Fried Torpedo Shrimps with Garlic Mayo	\$26.00
Sesame Chicken Skewers, Spicy Plum Dipping Sauce	\$22.00
Mini Vegetable Spring Rolls with Sweet Chili Dipping Sauce	\$22.00
Smokie Shooter with Dijon Mustard Dip	\$22.00
Chorizo Brochette with Chili Salsa	\$22.00
Green Mussels Rockefeller	\$26.00

All prices subject to 12% gratuity and applicable tax

Reception Table

Market Fresh Raw Vegetables

with Blue Cheese, Garlic-Herb and Cucumber Yogurt Dips
\$3.25 per person

Mediterranean Dips and Spreads

Hummus, Babaganoush, Black Olive Tapenade
with Pita Chips and Cracked Lavash
\$6.75 per person

Cheese Tray

Selection of Canadian Cheeses with Water crackers
\$4.50 per person

Deluxe Cheese Tray

Arrangement of Imported and Domestic Cheeses
presented with Grapes, Dried Fruits
Water Crackers and French bread
\$6.50 per person

Whole Baked Brie

in decorative Short Crust Pastry
with Dried Fruit Compote
\$140.00 (Serves 50 persons)

Sliced Seasonal Fruit Platter

with Yogurt Mint Dip
\$3.75 per person

Snacks

Potato Chips **\$5.75** per 1 lb Bowl
Pretzels **\$5.75** per 1 lb Bowl
Roasted Almonds **\$9.50** per 1 lb Bowl
Popcorn **\$5.75** per 1 lb Bowl
Mixed Nuts **\$9.50** per 1 lb Bowl

Sandwiches

Rolled & Finger Sandwiches

Smoked Salmon with Caper-Dill Cream
Cucumber and Cream Cheese • Prosciutto and Goat Cheese
Black Forest and Swiss Cheese • Curry Chicken Salad with Mango Chutney
Tuna Salad with Spring Onion
\$18.00 per dozen

Scandinavian Open Faced Sandwiches

Roast Turkey and Cranberry
Smoked Salmon, Red Onions and Capers
Matane Shrimp and Red Pepper Salad
Black Forest Ham and Brie Cheese
Pastrami, Dijon Mustard and Cornichons
\$28.00 per dozen

All prices subject to 12% gratuity and applicable tax

Open House Reception

Fruit Punch,
Garden Fresh Raw Vegetables and Dips, Assorted Sandwiches,
Homemade Valhalla Pastries,
Freshly brewed Coffee and a Selection of Teas
\$11.25 per person

Specialty Stations

Seafood Table

(Minimum 30 people)

Presentation of Smoked Salmon, Smoked Whitefish, Peppered Mackerel, Roasted Eel, Marinated Mussels, Squid Salad, Cold Poached Salmon, Marinated Steamed Scallops, served with all the appropriate Garnishes, Pumpernickel Bread and Toast Points
\$16.50 per person

Antipasto Table

Presentation of Sliced Prosciutto, Salami, Mortadella, Cold Grilled Vegetables, Italian Cheeses, Marinated Seafood, Sautéed Mushrooms, Variety of Melons, Pickles and Olives, Assortment of Italian Breads
\$15.75 per person

Satay Station

Chicken, Beef, Shrimp and Lamb Satays
with Spicy Peanut Sauce, Red Curry Sauce and Mango Chutney
\$12.25 per person (5 pieces)

Sushi Station

Display of Nigiri and Maki Sushi including Salmon, Shrimp, Tuna, Crab Sticks, Barbeque Eel, Vegetarian, accompanied by Pickled Ginger, Wasabi and Soya Sauce
\$18.75 per person (5 pieces)

Seafood Specialties

Shellfish on Ice served with Lemon Wedges, Cocktail sauce and Tangy Marie Rose Sauce
Cocktail Jumbo Shrimp **\$28.50** per dozen
Peel and Eat Shrimp **\$20.50** per dozen
Marinated New Zealand Mussels **\$20.00** per dozen

All prices subject to 12% gratuity and applicable tax

Carving Stations

Roast Round of Sirloin Beef

Garlic Jus, Mustards, Horseradish and White and Multi-grain Kaisers
\$8.25 per person

New York Deli Style Pastrami

Dijon Mustard and Pickles, Light, Marble and Dark Rye Bread
\$8.50 per person

Roast Striploin of Beef with Madagascar Pepper Sauce

Sliced French bread
\$10.50 per person

Herb Crusted or Island Jerk Lamb Racks

Mint Jelly and Roasted Pepper Jus
\$29.95 per Rack (8 chops)

Maple Glazed Ham or en Croûte

Assortment of Mustards and Rolls
\$7.75 per person

Whole Roast Suckling Pig

with Dijon Mustard and Panini
\$450.00 (serves 50 persons)

All prices subject to 12% gratuity and applicable tax