



HOT HORS D'OEUVRES

\$30.00 per Dozen | Minimum 2 Dozen

- Mini Beef Wellington stuffed with Wild Mushrooms
- Tender Sea Scallops wrapped in Bacon and glazed with Teriyaki Sauce
- Traditional Spanakopita with Spinach and Feta Cheese wrapped in delicate Phyllo Pastry
- Vegetable Spring Rolls with Thai Chili Sauce
- Mini Pork Souvlaki with fresh Mint Tzaziki Dip
- Tender Mozzarella Ravioli lightly breaded and served with Marinara Dipping Sauce
- Crab Cakes fried golden brown and topped with Chipotle Aioli
- Smoky Pulled Pork Sliders with housemade BBQ Sauce and our Red Slaw
- Chicken Peanut Satay
- Vegetarian Samosas with Hammer Sauce
- Mini Beef Sliders with Smoked Gouda and Caramelized Onion
- Coconut Shrimp with Chili Sauce
- Salmon Profiteroles with Lemon Dill Hollandaise
- Cranberry Brie & Bacon Turnovers
- Mini Jerk Chicken Quesadillas

COLD CANAPES

\$26.00 per Dozen | Minimum 2 Dozen

- Fresh Red Tomato Bruschetta topped with Balsamic Creme served with Sliced Baguette
- Roasted Pineapple on Charred Shrimp
- Buffalo Mozzarella with Cherry Tomato Skewer
- Beef Carpaccio on Sage Crostini with Horseradish Aioli
- Vanilla Poached Shrimp in a Gin Gazpacho Shooter
- Traditional Deviled Eggs topped with Fresh Dill
- Smoked Salmon & Red Pepper Chutney Pin Wheel
- Vegetarian California Rolls with Wasabi Aioli
- Chef's Canapé Assortment (3 varieties)
- Half Jumbo Shrimp with Dilled Mayonnaise & Red Pepper on a Cucumber crown
- Smoked Chicken Sour Cherry Compote and Blue Cheese on a Crostini
- Smoked Salmon & Cream Cheese Rosette on Pumpernickel with Capers, Dill and Lemon

48 hours notice required for the above

Gluten Free options available
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax



PLATTERS

Deli Meat Platter

\$345.00 per platter | Serves 25 people approx

A selection of Deli Meat with Rolls, Butter, Condiments, Sliced Cheese & Pickles

Pumpernickel Platter

\$275.00 per platter | Serves 50 people approx

A loaf of Pumpernickel Bread filled with Creamy Spinach & Roasted Red Pepper Dip baked in the oven. Served with Freshly Baked Baguette, Fried Tortillas and Grilled Flatbread and platter of Fresh Vegetables

Bruschetta Platter

\$150.00 per platter | Serves 30 people approx
 \$250.00 per platter | Serves 50 people approx

Traditional Italian Bruschetta of Tomato, Onion, Basil & Garlic drizzled with Virgin Olive Oil and Balsamic Vinegar, served with Grilled Baguette & Flatbread

The Big Dipper

\$125.00 per platter | Serves 25 people approx
 \$225.00 per platter | Serves 50 people approx

A great snack platter of Housemade Chips, Crackers, Balsamic Roasted Baguette & Seasonal Vegetables. Served with three delicious Housemade Dips

Imported Cheese Display

\$11.95 per person | Minimum 15

Cheese platter accompanied with Chocolate Garnish, Fresh Baguette & Assorted Crackers

Iced Jumbo Shrimp Pyramid

\$275.00 per order

100 pieces of Black Tiger Shrimp served with Lemon Wedges & Cocktail Sauce

ACTION STATIONS

1 Action Station \$8.95 per person
 2 Action Stations \$15.95 per person

Shrimp Action Station

Pan-Seared with Butter, Fresh Herbs, Garlic & White Wine

Scallops Action Station

Seared with Honey Chipotle & Deglazed with White Wine & Cream

Bananas Foster Station

Bananas, Brown Sugar Butter, Cinnamon and Spiced Rum Liquor flambéed at the station and served over Vanilla Ice Cream



Gluten Free options available
 Add \$2.50 per order

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ULTIMATE RECEPTION (Minimum 50 people)

Classic Reception

\$27.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Crisp Vegetables & Dip
- Domestic Cubed Cheese Board
- Fresh Sliced Fruit

Deluxe Reception

\$35.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Choose 1 Chef-attended Action Station
- Aztec Dip with Tortillas & Crostinis
- Crisp Vegetables & Dip
- Domestic & Imported Cubed Cheese Board
- Fresh Sliced Fruit
- Chef’s Selection of Squares

Premium Reception

\$42.95 per person | 1 piece per person

- Choose 3 Cold & 4 Hot hors D’oeuvres (varieties)
- Choose 2 Chef-attended Action Stations
- Chef’s Antipasto Station with Cured Meats, Dips, Spreads, Olive Tapenade, Flatbread, Tortillas & Crostinis
- Domestic & Imported Cubed Cheese Board with Preserves and Roasted Nuts
- Fresh Sliced Fruit

Gluten Free options available
Add \$2.50 per order

All prices subject to 15% facility charge and applicable tax





Open House Reception

\$20.00 per person

Fruit Punch
 Garden Fresh Crudité's & Dips
 Assorted Sandwiches
 Valhalla Pastries
 Freshly Brewed Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Teas

Spud Heaven

\$12.00 per person

Build-your-own Mashed Potato Martini with Yukon Gold Mashed Potatoes
 Top it off with your choice of Bacon Bits, Chives, Crispy Onions, Shredded Cheddar, Mushroom Cream Sauce or Garlic Demi Glace

South of Santa Fe

\$15.00 per person

Chili Chicken Breast, Spicy Beef, Taco Shells, Warm Flour Tortillas, Bell Peppers, Shredded Jack Cheese, Jalapenos, Sour Cream, Salsa, Lettuce, Diced Tomatoes, & Guacamole

Beef on a Bun

\$15.00 per person

Roast round of Black Angus Beef with Garlic Jus, Variety of Mustards, Horseradish & Assorted Rolls served in Chafing Dish (Add \$75.00 for Carver)

Poutine Bar

\$15.00 per person

French Fries & Sweet Potato Fries with Cheese Curds, Shredded Cheddar, Shredded Mozzarella, Gravy, Tomatoes, Green Onions & Crumbled Bacon

Late Night Sweet Table

\$15.00 per person

Assorted Cakes, Squares, Cookies & Chocolate Dipped Fruit
 Freshly Brwed Seattle's Best Coffee, Decaffeinated Coffee & a Selection of Teas

Antipasto Table

\$20.50 per person

Sliced Proscuitto, Salami, Mortadella, Sautéed Mushrooms, Italian Cheeses, Selection of Melons, Olives, Cold Grilled Vegetables

Sandwich Bar

\$15.00 per person

Sliced Ham, Turkey, Roast Beef, Assorted Cheeses, Olives, Fresh Buns & Condiments

Wing Station

\$18.00 per person (6 pieces per person)

Selection of Wing Flavours, French Fries, Carrot & Celery Sticks with Blue Cheese Dip

Slider Station

\$15.00 per person

Choice of Mini Beef Sliders on Silver Dollars Buns with all the appropriate condiments served with French Fries

Late Night Pizza Station

\$20.00 per pizza

12" Pizzas

Choose from Pepperoni, Hawaiian, Meat Lovers or Vegetarian



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 Add \$2.50 per order

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