

2021

# Reception Menu

## Cold Specialties

Malpeque Oysters on the Half Shell ..... **\$ Market Price**/piece  
Mignonette and Tabasco

Chilled Shrimp served with Cocktail ..... **\$ Market Price**/50 pieces  
Sauce and Fresh Lemon

Smoked Salmon Platter served with ..... **\$120.00**/serves 30 persons  
Fresh Dill, Honey Dijon and Herb Crisps

Cold Poached Salmon served with ..... **\$140.00**/serves 25 persons  
Onions and Capers finished with Dill  
Mayonnaise

Assorted California Rolls served with ..... **\$120.00**/serves 20 persons  
Soy Sauce, Pickled Ginger and Wasabi

Cold Cut Platter consisting of Imported ..... **\$10.00**/person  
and Domestic Meats Garnished with  
Pickles and Olives (minimum 20 persons)

Imported and Domestic Cheese Platter..... **\$10.00**/person  
served with Water Biscuits and Crisp  
Baguettes (minimum 20 persons)

Finger Sandwich Platter: An assortment of ..... **\$10.00**/person  
Finger Sandwiches filled with Deli Meats,  
Tuna and Egg Salad (minimum 10 persons)

Sandwich Platter: An assortment of Finger ..... **\$10.00**/person  
Sandwiches filled with Deli Meats, Tuna  
and Egg Salad (minimum 10 persons)

Sliced Seasonal Fruit and Berry Platter..... **\$8.00**/person  
(minimum 20 persons)

Vegetable Crudités with Dip..... **\$6.00**/person  
(minimum 20 persons)

## Hot Specialties

Herb Crusted Rack of Lamb with ..... **\$41**/rack  
Rosemary Au Jus (7 chops per rack)

Alberta Beef Tenderloin with Red ..... **\$ Market Price**/person  
Wine Au Jus served with Mini Kaiser  
Rolls (requires chef attended station)

Pan Seared Shrimp and Bay Scallops ..... **\$ Market Price**/person  
in Creamy Saffron Sauce  
(requires chef attended station)

Thai Noodle Stir-Fry with ..... **\$15.00**/person  
Vegetables, Vegetarian Fried Rice,  
Chicken and Tofu. Served in  
take-away boxes  
(requires chef attended station)  
(can substitute the chicken for shrimp)  
(Minimum 20 Persons)

Mini Hamburgers ..... **\$10.00**/person  
(minimum 3 dozen)

Pulled Pork Slider ..... **\$51.75**/dozen  
(minimum 3 dozen)

Pizza and Bruschetta ..... **\$10.00**/person  
(minimum 20 Persons)

# Stations

## CHEF ATTENDED STATION ..... \$35.00/hour

Minimum three hours

## POUTINE STATION ..... \$12.00/person

Crispy French Fries with Your Choice of Topping to include; Gravy, Beef and Bean Chili, Cheese Curds, Shredded Cheese, Sour Cream, Bacon Bits and Green Onions

(Minimum 20 Persons)

## PASTA STATION ..... \$18.00/person

Choice of Two Pastas:

Penne, Farfalle, Spaghetti, Fettuccini or Linguine

Choice of Two Sauces:

Tomato and Basil, Alfredo Sauce, Pesto Sauce and Rosé Sauce

(Requires chef attended station)

(Minimum 20 Persons)

## CREPE STATION ..... \$15.00/person

Crepes Flambéed with Grand Marnier, Fresh Seasonal Fruit and Whipped Cream

(Requires chef attended station)

## SWEET TABLE ..... \$24.00/person

Assortment of Cakes, French & Italian Pastries

Chocolate Fondue Station with Seasonal Fruits, Fruit Sauces and Whipped Cream

Assorted Sliced Seasonal Fruit and Berry Platter

Coffee, Tea and Decaffeinated Coffee

## LINDT CHOCOLATE FONDUE STATION ..... \$16.00/person

Lindt Chocolate Fondue with Assortment of Fruit

(Minimum 20 Persons)