

# Reception

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## **Cold Hors D'oeuvres**

Strawberry with Pepper Cream Cheese  
Shrimp Cocktail 'Shooters'  
Crab Salad in Puff Pastry Shell  
Bocconcini Cheese, Tomato & Basil Crostini  
Prosciutto Ham & Melon on Skewers  
Baby Shrimp & Curry Mayonnaise in Vol au Vents  
Smoked Salmon & Herb Cream Cheese on Rye  
Grilled Vegetable Tar-Tar in Cucumber Cups

\$30.00 per dozen

## **Hot Hors D'oeuvres**

Vegetable Samosas with Curried Yogurt  
Asian Spring Rolls Served with Plum Sauce  
Spinach & Feta Cheese in Flaky Pastry  
Cilantro Spiced Crab Cake on Shooter Glass  
Thai Chicken Skewers with Hot & Sour Sauce  
Sesame Crusted Chicken with Sweet Chili Sauce  
Bacon Wrapped Scallops  
Beef Skewers Your Choice of Teriyaki or Barbeque  
Dry Lemon & Garlic, Course Pepper Button Pork Ribs  
Woodland Mushroom Mini Quiche  
Coconut Crusted Shrimp with Pineapple Salsa

\$32.00 per dozen

## **Upscale Hors D'oeuvres**

Moroccan Spiced Lamb Chops  
Duck Confit Fresh Rolls  
Truffle Fois Gras Pate on Crostini  
Lobster Salad on Belgian Endive  
Chilled Garlic Prawns

\$38.00 per dozen

Our Catering Department will be pleased to tailor a menu to suit your specific requirements.

Prices are per person and do not include applicable taxes and 15% gratuities.

\*\* Prices subject to change, most current prices will be applicable.



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### ***Platters & Boards***

#### *Cheese Board*

*French Baguette, Crackers & Grapes*

*\$9.00 per person*

#### *Selection of Fine Cheeses*

*French Baguette, Crackers & Grapes*

*\$12.00 per person*

#### *Vegetable Crudités Platter*

*with Herb Dip*

*\$5.00 per person*

#### *Cold Cut Platter*

*Canadian Smoked Ham, Roast Beef, Roast Turkey & Salami*

*Lettuce, Pickles, Sliced Tomatoes, Mustard, Horseradish & Mayonnaise*

*Served with Fresh Rolls*

*\$12.00 per person*

#### *Assorted Flat Breads and Dips*

*~Hummus, Tzatziki, Red Pepper Aioli*

*\$10.00 per person*

#### *Freshly Shucked Oysters (Ten Day Advance Order)*

*Seasonal Selection of East or West Coast Oysters, Shallot Vinegar, Lemons & Tabasco*

*\$36.00 per dozen*

#### *Chilled Steamed Shrimp on Ice*

*Cocktail Sauce, Remoulade Sauce & Lemons*

*\$10.00 per person*

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## Carving & Action Stations

*AAA Carved Roast Beef (Inside Round)*

*Creamy Horseradish, Dijon Mustard, Grain Mustard, Roasted Garlic Aioli & Fresh Bread Rolls*

*\$450.00 per piece*

*(Serves approximately 50 Guests)*

*AAA Carved Herb Rubbed Strip Loin of Beef (New York Cut)*

*Creamy Horseradish, Dijon Mustard, Grain Mustard, Roasted Garlic Aioli & Fresh Bread Rolls*

*\$325.00 per piece*

*(Serves approximately 30 Guests)*

*Carved Smoked Salmon*

*Whipped Cream Cheese, Honey-Dill Mustard, Sliced Red Onion, Capers, Chopped Egg & Rye Bread*

*\$250.00 per side*

*(Serves approximately 25 Guests)*

*Carved Jack Daniels Glazed Ham*

*Dijon Mustard, Grain Mustard, Apricot Mustard, Honey-Dill Mustard & Fresh Bread Rolls*

*\$300 per piece (50 Guests)*

*Baked Cajun Spiced Salmon Fillet*

*Mango Salsa, Sour Cream & Fresh Bread Rolls*

*\$175.00 per side (Serves 20-25 Guests)*

*Whole Roast Suckling Pig*

*(Minimum 50 Guest)*

*Apricot Mustard, Dijon Mustard & Plum Sauce*

*(10 Days Notice Required)*

*Subject to Market Price*

*Live Oyster Station*

*(Ten Day Advance Order)*

*Seasonal East or West Coast Oysters*

*Shallot Vinegar, Lemons & Tabasco*

*\$36.00 per dozen plus \$20 per hour attendant fee*

***Station Attendant Fee ~ \$20.00 per attendant for a minimum of three hours***

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### *Live Pasta Station*

*Penne, Cheese Tortellini, Tomato Sauce & Pesto Cream Sauce*  
\$10.00 per person (minimum 20 guests)

*Fruit Flambée with Crepes*  
\$9.00 per person (minimum 20 guests)

*Station Attendant Fee ~ \$20.00 per attendant for a minimum of three hours*

### **Micro Plates**

*(Minimum 25 Guest)*

*Brandy Flambéed Wild Mushrooms with Herbs on Garlic Toast*  
\$10.00 per person

*Chorizo Stuffed Chicken Supreme with Herb Mashed Potatoes & Roasted Shallot Jus*  
\$10.00 per person

*Roasted Rack of Lamb with Rosemary Jus, Lyonnaise Potatoes & Micro Vegetables*  
\$18.00 per person

*AAA Beef Tenderloin with Truffle infused Mashed Potatoes, Micro Vegetables & Merlot Jus*  
\$18.00 per person

**Minimum of 25 Guests**

**Attendant Fee ~ \$20.00 per attendant for a minimum of three hours**

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## *The Mixer*

*Assorted Vegetable Crudités with Herb Dip  
Assorted Flat Breads with Hummus, Tzatziki and Red Pepper Aioli  
A Selection of four Hot Hors D'oeuvres  
(based on five pieces per person)  
\$23.00 per person*

*Minimum of 25 Guests*

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