

Receptions

Special menus can be designed upon request.
Price is subject to applicable tax & service charge.

Complete Receptions

Receptions are designed for stand up gatherings and are not intended to substitute for a meal.

Light Reception (minimum 10 people) \$14.00

- Nachos and Salsa
- Cheese Tray; Selected Imported and Domestic Cheeses Garnished with Fruit and Crackers
- Fresh Vegetable Tray; Assorted Fresh Raw Vegetables Served with Two Dips

Medium Reception (minimum 40 people) \$28.00

- Cheese Tray; Selected Imported and Domestic Cheeses Garnished with Fruit and Crackers
- Fruit Tray; Sliced Seasonal Fresh Fruit
- Sandwich Platters; Finger Sandwich Tray with Assorted Fillings on White and Whole Wheat Breads
- Deluxe Hot Hors D' oeuvres; Fantail Shrimp, Sausage Rolls, Cheese Bites, Tempura Cauliflower & Battered Scallops
- Carving Station; Roast Ribeye Au Jus Served with Kaiser Buns and Condiments

Heavy Reception (minimum 60 people) \$41.00

- Fresh Vegetable Tray; Assorted Fresh Raw Vegetables Served with Two Dips
- Fruit Tray; Sliced Seasonal Fresh Fruit
- Deluxe Cold Hors D' oeuvres; Smoked Salmon, Brie and Grapes, Prociutto and Melon, Snow Crab Salad, Jumbo Shrimp, Black Forrest Ham and Asparagus
- Deluxe Hot Hors D'oeuvres; Chicken Sate, Vietnamese Spring Rolls, Garlic Jumbo Shrimp, Moroccan Lamb Meatballs, Tempura Oysters and Vegetarian Samosas
- Carving Station; Smoked Salmon Sides. Served with Rye Bread, Cream Cheese, Capers, Onions, and Lemon
- Carving Station; Roast Ribeye Au Jus Served with Kaiser Buns and Condiments
- Mini French Pastries; Assortment of Small French Pastries

Individual Reception Items

Receptions are designed for stand up gatherings and are not intended to substitute for a meal.

Sandwich Platters \$56.00

Finger Sandwich Tray with Assorted Fillings on White and Whole Wheat Breads (48 Pieces)

Deluxe Sandwiches \$60.00

Fillings include Cold Cuts and Smoked Salmon on Kaiser, French, Rye, Whole Wheat Breads or Croissant Per Dozen

Fruit Trays

Sliced Seasonal Fresh Fruit

- Serves 10 People \$70.00
- Serves 25 People \$175.00

Cheese Trays

Selected Imported and Domestic Cheeses Garnished with Fruit and Crackers

- Serves 10 People \$90.00
- Serves 25 People \$225.00

Fresh Vegetable Tray

Assorted Fresh Raw Vegetables with Two Herb Dips

- Serves 10 People \$60.00
- Serves 25 People \$150.00

Snack Basket

An Assortment of Chips with Herb Dips, Pretzels, Peanuts and Nacho Chips with Salsa

\$9.00

Deluxe Cold Hors D'oeuvres

per dozen

Chef's Assorted Canapés #1

- Salami and Cream Cheese Cornets
- Devilled Eggs
- Prosciutto and Melon
- Artichoke Hearts and Shrimp
- Smoked Salmon Mousse

\$32.00

Chef's Assorted Canapés #2

- Black Forest Ham with Asparagus
- Smoked Salmon with Capers & Lemon
- Shrimp
- Snow Crab Salad
- Brie & Grapes

\$32.00

Deluxe Hot Hors D'oeuvres

per dozen

Chef's Assortment #1

- Chicken Nuggets
- Shrimp Egg Rolls
- Cheese Bites
- Tempura Scallops
- Tempura Cauliflower
- Fantail Shrimps

\$28.00

Chef's Assortment #2

- Fantail Shrimps
- Tempura Scallops
- Sausage Rolls
- Tempura Mushrooms
- Tempura Oysters
- Barbeque Meatballs

\$28.00

Gourmet Cold Hors D'oeuvres \$39.00
per dozen

- Oysters in Half Shell
- Salmon Caviar in Cucumber Rounds
- Jumbo Shrimps
- Goose Liver Mousse on Rye
- Smoked Duck and Pepper Boursin
- Roast Pepper Tenderloin on Garlic Crouton
-

Gourmet Hot Hors D'oeuvres \$39.00
per dozen

- Chicken Saté
- Escargot en Croûte
- Mini Quiche stuffed with Mushroom and Crab
- Vietnamese Spring Rolls
- Mini Game Sausage

Reception Enhancements

Pyramid of Black Tiger Prawns, 100 pieces	\$360.00
Fresh Malpeque Oyster Bar, 6 dozen	Market
Smoked Salmon Sides, Carved in the Room, approximately 25 servings	\$275.00
Roast Ribeye of Alberta Beef, Carved in the Room with Assorted Breads and Condiments approximately 40 servings	\$275.00
Roast Baron of Alberta Beef, Carved in the Room with Assorted Breads and Condiments approximately 100 servings	\$750.00
Roast Hip of Alberta Beef, Carved in the Room with Assorted Breads and Condiments approximately 150 servings	\$950.00
Decorated Salmon en Bellevue, Whole British Columbia Salmon approximately 40 servings	\$225.00

Flambé Station

Jumbo Black Tiger Prawns au Pernod, price per dozen pieces	\$50.00
Fresh Atlantic Mussels Marinière, serves 10 people	\$90.00
Atlantic Scallops Cajun style Flambéd with Bourbon, price per dozen	\$52.00
Classic Italian Dessert - Sabayon au Marsala, serves 10 people	\$65.00

* Reception enhancements are designed to complement a selection of menu items. Portion sizes do not constitute a complete meal.