



~ Hors d'Oeuvres
~ Stations
~ Themed Receptions

Reception

Hot Hors d'Oeuvres (prices are per dozen)

Curry Spiced Lamb Meatballs	\$33.00
Chicken Wings, Chili Glazed	\$33.00
Chicken Saté, Peanut Sauce	\$33.00
Duck Confit, Wonton Cup, Bearnaise Sauce	\$34.00
Beef Sate, Honey Soya & Ginger Glazed	\$34.00
Mini Bison Burger, Caramelised Onion, Blue Cheese	\$34.00
Tandoori Style Marinated Lamb 'Lollipops'	\$38.00
Indian Style Halibut Bites	\$33.00
Parmesan Glazed Crab Stuffed Mushrooms	\$33.00
Bacon Wrapped Scallops & Dried Fig	\$33.00
Baked Mussels, Garlic Tomato & Herbs	\$33.00
Smoked Salmon & Leek Quiche	\$33.00
Shrimp Won Ton; Sweet & Sour Sauce	\$34.00
Tempura Style Tiger Prawns	\$36.00
Coconut Crusted Tiger Prawns, Tomato Horseradish Sauce	\$36.00
Mini Crab Cakes, Remoulade Sauce	\$36.00
Assorted Tempura Vegetables	\$33.00
Vegetable & Goat Cheese Stuffed Zucchini	\$33.00
Vegetarian Spring Rolls with Plum Sauce	\$33.00
Wild Mushroom & Asiago Cheese Quiche	\$33.00
Cambozola, Red Onion Marmalade & Roasted Garlic	\$33.00
Roasted Pepper & Artichoke Mini Pizza	\$33.00
Panko Crusted Camembert , Cranberry Chutney	\$33.00
Vegetarian Samosas, Fruit Chutney	\$34.00

Cold Hors d'Oeuvres (prices are per dozen)

BBQ Pork & Hoisin Mini Wrap	\$32.00
Spiced Cocoa Rubbed Duck, Brie Cheese, Apple Chutney	\$32.00
Country Paté, Chutney, Gherkins	\$32.00
Beef Carpaccio, Watercress & Walnut Salad, Horseradish Cream	\$34.00
Roast Duck, Goat Cheese, Pear Chutney	\$34.00
Tiger Prawn, Remoulade Sauce, Fried Capers	\$34.00
Mini Crab & Herb Profiteroles	\$34.00
Smoked Tuna, Marinated Scallop, Sweet Pea Pesto	\$34.00
Marinated Salmon & Crab, Mustard Dill Sauce	\$34.00
Prawn & Mango Salad, Wonton Cup	\$34.00
Smoked Salmon, Peppered Cream Cheese, Herb Crêpe Roulade	\$34.00
'LURE' Tuna Tartar, Pickled Ginger, Cucumber Wheel	\$34.00
Peppered Potato, Chive Crème Fraiche, Salmon Caviar	\$36.00
Blinis with Salmon Caviar, Lemon Chive Cream	\$36.00
Assorted Sushi	\$42.00
Bocconcini, Roasted Tomato, Pesto Sauce	\$32.00
Marinated Feta, Red Onion Marmalade, Garlic Crostini	\$32.00
Prosciutto, Blue Cheese Mousse, Dried Fig & Pecans	\$33.00
Hummus, Sundried Tomato & Black Olive Crostini	\$33.00

(Minimum Order 2 Dozen of Each Item)

Reception

<p>Smoked Side of Salmon Light Rye Bread, Whipped Cream Cheese Capers, Onions & Lemon (serves 50 people per side)</p>	<p>\$180.00 / side</p>	<p>Warm Nacho Chips Cheddar Cheese, Salsa, Sour Cream & Guacamole</p>	<p>\$6.50 / person</p>
<p>Seafood Platter Smoked Trout, Smoked Mackerel, BBQ Salmon, Baby Shrimp, Marinated Mussels, Horseradish Cream Lemon & Cocktail Sauce</p>	<p>\$10.00 / person</p>	<p>Open Faced Sandwich Selection (Served on French Baguette) (Smoked Salmon, Baby Shrimp, Tuna, Ham & Cheese, Egg Salad, Smoked Turkey)</p>	<p>\$40.00/dozen</p>
<p>Chilled Tiger Prawns Cocktail Sauce & Lemon</p>	<p>\$32.00 / dozen</p>	<p>Mixed Nuts, Pretzels, or Potato Chips</p>	<p>\$3.00 / person</p>
<p>Fresh Shucked Oysters Red Wine Shallot Vinegar</p>	<p>\$36.00 / dozen</p>	<p>Domestic & Imported Cheese Platter, Grapes, French Bread & Crackers</p>	<p>\$8.00 / person</p>
<p>Chilled Snow Crab Claws, Cocktail Sauce</p>	<p>\$36.00 / person</p>	<p>Baked Brie Wheel, Filo Wrapped, Apple & Cranberry Chutney, Crackers, Whole Wheat & Sourdough Baquette (serves approx 50 persons)</p>	<p>\$220.00 / wheel</p>
<p>Antipasto Platter Prosciutto Ham, Artichokes, Pesto Bocconcini Cheese, Olives, Roasted Peppers, Hummus & Grilled Flat Bread</p>	<p>\$8.50 / person</p>	<p>Fresh Fruit Kabobs & Minted Yogurt Fresh Sliced Seasonal Fruit Platter Exotic Sliced Fresh Seasonal Fruit Platter</p>	<p>\$34.00 / dozen \$6.00 / person \$8.00 / person</p>
<p>Assorted Deli Meats Pickles, Olives, Onion & Sourdough Kaiser Buns</p>	<p>\$8.00 / person</p>	<p>Chocolate Dipped Strawberries Chocolate Coconut Dipped Strawberries Chocolate Almond Dipped Strawberries Chocolate Truffles</p>	<p>\$30.00 / dozen \$32.00 / dozen \$32.00 / dozen \$36.00 / dozen</p>
<p>Vegetable Crudités Avocado & Blue Cheese Dips</p>	<p>\$5.50 / person</p>	<p>Freshly Brewed Coffee and Specialty Teas</p>	<p>\$4.00 / person</p>

Hot Buffet Items

Steamed Mussels (5lbs)
In a Coconut Curry Sauce
Serves 10 people
\$60.00 / order

Steamed Clams (5lbs)
Tomato Garlic Sauce
Serves 10 people
\$60.00 / order

Chef Attended Carving & Action Stations

Carved Beef

Roasted Alberta Beef Striploin
Onion & Sourdough Kaiser Buns, Mustard & Horseradish
\$300 per beef roast serves 30 guests

Carved Ham

Maple Baked Ham, Whole Wheat Kaiser Buns
Mustard, Pineapple & Apricot Chutney
\$200 per ham serves 40 guests

Carved Lamb Rack

Roasted Garlic & Herb Crusted Lamb Rack
Minted Balsamic Jus, Mint Jelly
\$400 per 100 cutlets

Carved Turkey

Whole Roasted Turkey
Kaiser Buns, Cranberry & Orange Compote
\$190 per turkey serves 30 guests

Pasta Station

Penne Pasta, Sun-Dried Tomato & Wild Mushrooms, Pesto Cream
Shell Pasta, Chorizo, Roasted Peppers, Tomato Sauce
\$10.00 per person (3oz portion)

Tiger Prawn Station

Sautéed Tiger Prawns, Garlic & Fresh Herbs
Lemon Wedges
\$350 per 100 Prawns

Scallop Station

Sautéed Scallops & Fennel
Pernod Lime Cream
\$250 per 100 Scallops

Marinated Salmon Station

Marinated BC Salmon
Mustard Dill Sauce, Capers, Lemon, Dark Rye Bread
\$200 per/side serves 30 guests

Oyster Bar

Lemons, Cocktail Sauce, Tabasco, Worcestershire,
Red Wine Shallot
\$300 per 100 Oysters

Mashed Potato Station

Yukon Gold & Caramelized Onion Whipped Potato
Sour Cream, Green Onion, Bacon Bits, Blue Cheese, Asiago Cheese
\$8.00 per Person

Ice Carvings

(priced from \$350.00 each)

Our resident ice artist will create a sculpture to suit your event

Dessert Stations

Tropical Bananas Foster Station (Chef Attended)

Rum Flambé, Cranberries, Mango & Pineapple, Vanilla Ice Cream

\$10.00 per person

Strawberries & Grand Marnier Station (Chef Attended)

Grand Marnier Flambé, Whipped Cream, Sponge Cake

\$10.00 per person

Dessert Buffet

Assorted French Pastries

Chocolate Dipped Strawberries

Chocolate Mousse in Chocolate Cups

Cream Puffs & Chocolate Éclairs

Fresh Fruit Tarts, Lemon Tart, Berry Tarts

Fresh Fruit Skewers & Chocolate Fondue

Selection of Tortes & Cheesecakes

Warm Apple & Ricotta Crêpes, Vanilla Sauce

Whipped Cream & Fruit Coulis

\$18.00 per person

(Minimum 50 persons)

Ice Cream Station (Attended)

Vanilla, Chocolate & Strawberry Ice Cream

Toasted Almond, Sprinkles, Smarties

Sponge Biscuits, Sugar Cones

Whipped Cream, Fruit Coulis

Chocolate & Caramel Sauces

\$15.00 per person

(Minimum 50 persons)

Chocolate Fondue Station (Self Serve)

Assorted Fresh Fruits & Strawberries

Angel Cake, Marshmallows,

Rice Crispy Squares, Chocolate Fondue

\$15.00 per person

Taste of Asia Reception

The Sea

Tempura Tiger Prawns
Shrimp Dumplings, Cocktail Sauce
Curried White Fish & Shrimp Cakes

The Land

Beef Saté, Black Bean Glaze
Spicy Pork Wontons
Chicken Saté, Peanut Sauce

The Earth

Tempura Vegetables, Soya Sauce
Vegetarian Spring Rolls, Plum Sauce
Vegetarian Potstickers, Vegetable Stir-Fry & Tofu

Dessert

Assorted Petit Fours
Chocolate Dipped Strawberries, Truffles
Exotic Fruit Platter

\$36.00 per person (12 pieces per person)
(Minimum 50 People)

Taste of BC Reception

The Sea

Corn Meal Coated Mini Crab Cakes, Remoulade Sauce
Seared Sablefish, Chanterelles & Leeks, Balsamic Red Currant Reduction
Steamed Mussels, Tomato, Chorizo, Lemon

The Land

Beef, Bell Pepper & Onion Kebobs
Mustard Seed & Herb Crusted Lamb Cutlets
Honey & Ginger Glazed Chicken Wings

The Earth

Curried Vegetable Filo Strudel, Fruit Chutney
Corn & Pepper Fritters
Wild Mushroom & Goat Cheese Quiche

Dessert

Chocolate Dipped Strawberries
White Chocolate Mousse Parfait
Assorted Tarts

\$36.00 per person (12 pieces per person)
(Minimum 50 People)