



~ *Hors d'Oeuvres*  
~ *Stations*  
~ *Themed Receptions*

# Reception

## *Hot Hors d'Oeuvres* (prices are per dozen)

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

## *Cold Hors d'Oeuvres* (prices are per dozen)

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

**(Minimum Order 2 Dozen of Each Item)**

# *Reception*

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