

Reception

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Cold Hors D'oeuvres

Brie Cheese, Green Grape & Rye Bread
Blue-Brie Cheese Filled Belgian Endive Leaves
Bocconcine 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

\$28.00 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 Cakes
Thai Chicken Skewers with Hot & Sour Sauce
Breaded Chicken Strips with Honey-Mustard Sauce
Beef Skewers Your Choice of Teriyaki or Barbeque
Dry Lemon & Garlic, Course Pepper Pork Ribs
Mushroom Caps Stuffed with Seasonal Vegetables & Shredded Cheese
Woodland Mushroom Mini Quiche
Breaded Shrimp & Scallops Served with Cocktail Sauce

\$29.00 per dozen

Upscale Hors D'oeuvres

12 Spice Lamb Chops with Honey Red Wine Reduction
Moroccan Pork Brochettes with Lemon Vinaigrette
Fried Goat Cheese Wontons with Mirin Soya Dip
Lemon Cajun Chicken Lollypop
AAA Tenderloin Steak Tar-tar on Toast Points

\$35.00 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

*Assorted Canadian Cheese Board
French Baguette, Crackers & Grapes
\$8.00 per person*

*Assorted Canadian & Imported Cheese Board
French Baguette, Crackers & Grapes
\$9.00 per person*

*Selection of Imported Cheese Board
French Baguette, Crackers & Grapes
\$15.00 per person*

*Vegetable Crudités Platter
with Herb Dip
\$5.00 per person*

*Seasonal Fresh Fruits & Seasonal Berries Display
with Honey Yogurt Dip
\$8.00 per person*

*Tri Colour Corn Tortillas & Vegetable Crudités
with Tomato Salsa Dip
\$6.00 per person*

*Cold Cut Platter
with Canadian Smoked Ham, Roast Beef, Roast Turkey & Salami
Lettuce, Pickles, Sliced Tomatoes, Mustard, Horseradish & Mayonnaise
Served with Fresh Rolls
\$12.00 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 Prawns on Ice
Cocktail Sauce, Remoulade Sauce & Lemons
\$10.00 per person*

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Carving & Action Stations

Carved Hip of Beef with Fresh Rolls, Creamy Horseradish, Specialty Mustard & Jus

\$675.00 per piece

(Serves minimum 75 Guests)

Carved Roast Beef (Inside Round)

Creamy Horseradish, Dijon Mustard, Grain Mustard, Apricot Mustard & Fresh Rolls

\$375.00 per piece

(Serves approximately 50 Guests)

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

Creamy Horseradish, Dijon Mustard, Grain Mustard, Apricot Mustard & Fresh Rolls

\$275.00 per piece

(Serves approximately 30 Guests)

Carved Pepper Coated Beef Tenderloin

Creamy Horseradish, Dijon Mustard, Apricot Mustard, & Fresh Rolls

\$225.00 per piece

(Serves approximately 20 Guests)

Carved Smoked Salmon or Graved Lox

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

\$250.00 per side

(Serves approximately 25 Guests)

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

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Carving & Action Stations ~ Continued

Carved Honey Glazed Ham
Dijon Mustard, Grain Mustard, Apricot Mustard, Honey-Dill Mustard & Dollar Buns
\$300 per piece (50 Guests)

Baked Cajun Spiced Salmon Fillet
Mango Salsa, Sour Cream & Dollar Buns
\$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

Fruit Flambé with Crepes
Assorted Seasonal Fruit
\$9.00 per person (Minimum 20 Guests)

Waffle Station
Waffles with Strawberry & Blueberry Sauce, Whipped Cream & Maple Syrup
\$8.00 per person (Minimum 25 Guests)

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

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Cocktail Party (based on 25 guests)

8 dozen hors d'oeuvres

(hot or cold with minimum of 2 dozen per choice – excluding upscale hors d'oeuvres)

Carving Station

*Carved Herb Rubbed Strip Loin of Beef
Creamy Horseradish, Dijon Mustard, Grainy Mustard & Dollar Buns*

Vegetable Crudités Platter with Herb Dip

*Selection of Imported and Domestic Cheese Board, French Baguettes, Crackers & Grapes
\$35.00 per person*

Add

*Seasonal Sliced Fresh Fruit and Seasonal Berries Display with Honey Yogurt Dip
\$40.00 per person*

Minimum of 25 Guests

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

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