



## COCKTAIL RECEPTION MENUS

These sample cocktail reception menus are designed to be served during a cocktail hour or at an event which is not held through the dinner hour. Some items require heating and assembly by staff on site. Staffing labour and any china, bar glasses or special equipment required will be priced separately. Customized menus are available and can be prepared for you by our event specialists.

### PARTY #1

Croustade with grilled artichoke, roasted tomato and chevre  
Atlantic smoked salmon rosette on chive pancake with horseradish cream  
Grilled shrimp skewer with roasted garlic aioli  
Mini grilled cheese with aged Balderson and pink lady apple  
Mini chicken cordon bleu with pommery aioli  
Goat cheese and grilled vegetable quesadilla with roasted grape tomato salsa

### PARTY #2

Red bliss potatoes with caviar crème fraiche  
Nova Scotia lobster salad on blue corn tortilla with pineapple relish  
Mini PLT: Pancetta, lettuce and roasted plum tomato on whole wheat coin with garlic aioli  
Gazpacho shooter with gulf shrimp  
Chipotle chicken slider with caramelized shallot aioli  
Jerk chicken skewer with sweet pepper relish  
Wild mushroom and chevre cigar with tomato coulis  
Spicy home style sausage en croute with sweet grainy Dijon sauce

### PARTY #3

Curry cilantro chicken salad in a wonton cone with papaya salsa  
Wild fig wrapped with prosciutto and port wine balsamic  
Shrimp salad roll with sweet chili glaze  
Beet and goat cheese napoleon skewers  
Maryland style crab cake with red pepper remoulade  
Honey pecan crusted chicken bite with maple chipotle sauce  
Angus beef slider with pepper jack and tomato aioli  
Jalapeno and aged cheddar risotto ball with smokey aioli

### PARTY #4

Waldorf phyllo cup with blue cheese and toasted walnuts  
Tuna tartare in a wonton cone with avocado mousse  
Thai chili steak and micro green spoons  
Smoked salmon, avocado and cucumber roll with wasabi infused soy  
Pork tenderloin crostini with apple-cranberry chutney and crumbled blue cheese  
Butter chicken cup with cilantro naan bite  
Soy infused chicken potsticker spoon with ginger hoisin glaze  
Hibachi Kobe beef skewer with Mongolian sauce  
Seared bay scallop cup over Moroccan cous cous salad  
Falafel cake topped with Israeli salad

