



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. Delivery and taxes extra.

PARTY #1 17.00 - Minimum 50 guests

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 24.00 - Minimum 40 guests

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 32.00 - Minimum 30 guests

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 35.00- Minimum 30 guests

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

PARTY PLATTERS - Minimum 30 guests

Raw vegetables and gourmet dip 3.00/pp
Cheese tray 5.50/pp
Crostini with trio of dips 4.00/pp

