

Reception Menu

SMALL BITES

Chips

- House prepared kale, taro & dehydrated sweet potato chips
- \$4 per bowl (5 oz portion) | serves 4-5 people

Spiced Mixed Nuts

- House roasted Cajun honey peanuts, maple bacon peanuts, sweet & salty & BBQ peanuts
- \$6 per bowl (6 oz portion) | serves 2-3 people

Truffle Popcorn

- White truffle oil & black truffle sea salt
- \$6 per bowl (5 oz portion) | serves 5-6 people

Hummus

- Roasted red pepper & lemon garlic hummus
- Celery sticks
- Crispy whole wheat pita chips
- Multigrain crackers

\$20 per platter | serves 8 people

HOT CANAPÉS

All canapés are sold by the dozen. As a guideline, we recommend 4 pieces per person.

Spring Rolls

- Vegetable spring rolls with lime sweet chili dipping sauce
- Sesame chicken chow mein chopstick with plum sauce
- Panang shrimp spring rolls with cilantro hoisin dip
- Szechuan beef spring rolls with teriyaki dip
- Smoked chicken spring rolls with chipotle aioli

Mini Tarts

- Wild mushroom tart with swiss cheese & roasted garlic aioli
- Artichoke & kalamata olive tart with tomato bruschetta
- Beef shepherd's pie with black pepper ketchup
- Spinach & mushroom mini quiche
- Chicken pot pies with chipotle aioli



Reception Menu

Arancini

- Margherita with tomato, mozzarella cheese & kale pesto
- Porcini marsala with mushroom saffron risotto & sundried tomato aioli
- Buffalo mozzarella with spicy red pepper jelly
- Truffle mac & cheese fritter with spicy pepper jelly

Skewers

- Turkey tenderloin wrapped in bacon with roasted root vegetables
- Candied hot smoked maple salmon
- Chicken chilito with chimichurri sauce
- Scallops wrapped in bacon with spicy cocktail sauce
- Butter pecan shrimp with plum sauce

Puff Pastry

- Mini beef wellington with black pepper ketchup
- Mini chicken wellington with roasted garlic aioli
- Brie & raspberry with red pepper jelly
- Mediterranean vegetable with olive tapenade

COLD CANAPÉS

- Smoked salmon with poached quail egg on dill bellini
- Sweet potato scone with fig, goat cheese & spicy pepper jelly
- Peking duck in moo shu crêpe with green onion hoisin sauce
- Gravlax salmon with crème fraîche on dill bellini
- White bean & prosciutto bruschetta
- Eggplant crostini with boursin cheese & yellow & red grape tomatoes

GLUTEN FREE SELECTION

Hot

- Spinach and feta cheese empañadas with tzatziki sauce
- Brie, cranberry & caramelized onion tarts
- Kalamata olive tarts
- Roasted bell pepper & mozzarella cheese tarts

Cold

- Caprese skewer with fig balsamic glaze, grape tomatoes & basil
- Air dried beef with gorgonzola on rösti potatoes
- Vietnamese mango rice paper wraps

\$31.95 per dozen | minimum 3 dozen per order

Reception Menu

RECEPTION STATIONS

Option 1

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish & zucchini
- Herb ranch dip with caramelized onion & white bean hummus

\$6 per person

Cheese Display

International & Domestic Cheese (subject to availability)

- Buffalo mozzarella with fresh mint lemon zest, pink peppercorns & truffle salt
- Marinated feta cheese with kalamata olives, sundried tomatoes & extra virgin olive oil
- Smoked gouda cheese with Chianti wine jelly
- Quebec blue l'ermite cheese with honey soaked olives
- Assorted wine jellies & jams with spreads, crackers & flat breads

\$10 per person

Dipping Display

- Roma tomatoes, basil & olive oil with sprouted amaranth
- White bean hummus with fried shallots, lemon zest & za'atar
- Roasted eggplant ratatouille
- Warm artichoke & baby spinach dip topped with melted smoked gouda
- Naan bread, dehydrated sweet potato chips, raw food vegan crackers & water crackers
- Assorted raw vegetables: asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish & zucchini

\$12 per person

Sushi

- Assorted California rolls & sushi, wasabi, pickled ginger & gluten-free soy sauce

\$2.50 per piece | minimum order of 3 dozen

Skewers

- Candied smoked salmon skewers with wasabi aioli
- Caprese skewers with red & yellow grape tomatoes, bocconcini & roasted garlic basil oil
- Grilled flank steak with halloumi & chermoula

\$12 per person



Reception Menu

RECEPTION STATIONS

Option 2

Upgrade your Reception Stations with our Chef in attendance

Minimum 25 people

Salad Market

- Organic lettuce, living sprouts, wheat grass & baby kale
- Heirloom carrots, mini tomatoes, cucumbers, toasted pumpkin seeds, marinated chickpeas, cooked quinoa, grilled asparagus, roasted golden beets, dried cranberries, goji berries, assorted dressing & vinaigrettes

\$10 per person

Add honey lime grilled tofu | \$3 per person

Add applewood smoked chicken breast | \$4 per person

Add grilled flank steak with chimichurri rub | \$7 per person

Chicken Tacos

- Spicy char grilled chicken with cilantro, pineapple salsa, bird eye chili, ginger & lime sauce in a taro root taco chip

\$9 per person

Pasta

- Gluten-free penne with cavatappi & cheese tortellini
- Grilled chicken, seared flank steak & tiger shrimp
- Honey mushrooms, bell peppers, green zucchini, broccoli, baby spinach, sundried tomatoes, green kale, fresh herbs & kalamata olives
- Basil pesto with parmesan cream sauce & roasted garlic tomato sauce

\$12 per person

Poutine

- French fries & sweet potato fries with gravy & cheese curds with your choice of the following:
 - Braised beef short ribs
 - Spicy jerk chicken
 - BBQ pulled pork
 - Grilled asparagus

\$12 per person-one choice | \$14 per person-two choices | \$16 per person-three choices | \$18 per person-four choices



Reception Menu

Steak Sandwich

- Hammered sirloin with garlic roasted portobello mushrooms, horseradish, tarragon aioli, asiago with micro pea shoots on toasted sourdough bread & harissa dipping sauce

\$12 per person

Boneless Braised Beef Short Rib

- Barley risotto with grilled fennel, butternut squash & smoked blue cheese

\$14 per person

Sliders

Please select 3 options from below

- Hammered sirloin beef slider with blue cheese, sautéed garlic spinach & balsamic cipollini
- Shaved prime rib slider with horseradish aioli, crispy onions & baby portobello mushrooms
- Pulled BBQ pork slider with apple grilled fennel slaw
- Crab cake slider with preserved lemon aioli & fresh avocado
- Tomato & buffalo mozzarella slider with basil pesto & truffle sea salt

\$15 per person

Reception Menu

THE CARVERY

Minimum 25 people

Herb Crackled Roasted Pork Loin

- Ancho chili aioli with green apple jelly & toasted brioche rolls

\$14 per person

Apple Wood Smoked Baby Back BBQ Pork Ribs

- Maple BBQ sauce with creamy coleslaw, caraway seeds & raisins

\$14 per person

House Roasted Boneless Turkey Breast

- Cranberry sauce with pear & sage stuffing, gourmet mustards & cranberry focaccia rolls

\$14 per person

Roasted Prime Rib of Beef

- Horseradish cream with gourmet mustards, natural jus & toasted brioche rolls

\$15 per person

Lamb Rack

- Mint ricotta cheese with tomato flat leaf slaw & lemon pesto

\$18 per person

Whole Roasted Beef Tenderloin

- Horseradish cream with gourmet mustards, natural jus, smoked Canadian cheddar & toasted brioche rolls

\$20 per person



Reception Menu

SWEETS

Fruit

Seasonal melons, berries & Greek yogurt dip

\$4 per person

Mini Chocolates

Royal ganache, passion fruit, sea salt caramel, pistachio, cinnamon & hazelnut

\$35 - 25 pieces

Mini French Macarons

Chocolate, raspberry, vanilla, pistachio, coffee & lemon

\$45 - 42 pieces

Jumbo Double Stuffed Macarons

Vanilla, chocolate, earl grey tea, passion fruit, coffee, lemon, raspberry & salted caramel

\$65 - 36 pieces



Reception Menu

RECEPTION PACKAGES

Silver Package

Choice of 3 from both hot & cold hors d'oeuvres
Minimum 20 people

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish & zucchini
- Herb ranch dip with caramelized onion & white bean hummus

Cheese Display

International & Domestic Cheese (subject to availability)

- Buffalo mozzarella, fresh mint lemon zest, pink peppercorns & truffle salt
- Marinated feta cheese, kalamata olives, sundried tomatoes & extra virgin olive oil
- Smoked gouda cheese & Chianti wine jelly
- Quebec blue l'ermite cheese & honey soaked olives
- Assorted wine jellies & jams with spreads, crackers & flat breads

\$25 per person

Additional hot & cold hors d'oeuvres | \$5 per person



Reception Menu

RECEPTION PACKAGES

Gold Package

Choice of 4 from both hot & cold hors d'oeuvres

Choice of 1 Reception Station or 1 Carvery

Minimum 25 people

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish & zucchini
- Herb ranch dip with caramelized onion & white bean hummus

Cheese Display

International & Domestic Cheese (subject to availability)

- Buffalo mozzarella, fresh mint lemon zest, pink peppercorns & truffle salt
- Marinated feta cheese, kalamata olives, sundried tomatoes & extra virgin olive oil
- Smoked gouda cheese & Chianti wine jelly
- Quebec blue l'ermite cheese & honey soaked olives
- Assorted wine jellies & jams with spreads, crackers & flat breads

\$42 per person

Additional hot & cold hors d'oeuvres | \$5 per person

