



# Receptions

## HORS D'OEUVRES + CANAPÉS

MINIMUM ORDER OF 3 DOZEN OF ANY ITEM IS REQUIRED

### LAYERED

#### \$42/DOZEN

- Caramelized Apple with Walnuts + Blue Cheese 
- Celeriac Potato Pancake with Apple Onion Compote ✓
- Grilled Zucchini, Roasted Pepper, Goat Cheese + Mint on Whole Grain Toasts 
- Pan Fried Potato Perogies with Green Onion Cream
- Roasted Date with Gorgonzola + Walnuts
- Shrimp + Vermicelli Salad Roll with Cucumber Plum Sauce
- Jerk Chicken with Plantain Tostone + Mango Chutney
- Smoked Goldeye on Buckwheat Pancake with Crème Fraîche
- Smoked Salmon on Danish Rye with Crème Fraîche

### CRISPY

#### \$42/DOZEN

- Filo with Spinach + Feta 
- Falafel Fritters with Tahini Yogurt Sauce 
- Risotto Balls with Fontina Cheese 
- Vegetable Samosas
- Vegetable Spring Rolls with Plum Sauce
- Wild Mushroom Spring Rolls ✓
- Crab Cakes with Honey Mustard Glaze
- Golden Parmesan Chicken with Aioli Dipping Sauce
- Breaded Pickerel Cheeks with House Tartar Sauce

#### \$50/DOZEN

- Coconut Breaded Shrimp with Mango Salsa
- Panko Breaded Shrimp with Traditional Cocktail Sauce

### SIMPLY SKEWERED

#### \$42/DOZEN

- Smoked Duck + Mango Skewers
- Chicken Yakitori Skewers
- Spanish Meat Balls with Red Pepper Dip
- Bison Meatballs with Spicy Saskatoon Berry Sauce
- Tandoori Chicken Sticks with Spicy Mango Sauce
- Asian Meatballs with Snow Pea Picks

#### \$50/DOZEN



- Beef Tenderloin + Shiitake Skewers with Soya Dipping Sauce

### CONED

#### \$50/DOZEN

- Salmon Carpaccio Cornets with Candied Onion Crème Fraîche
- Tuna Tartar Cornets with House Tartar Sauce
- Steak Tartar Cornets with Tarragon Mayonnaise
- Beet Carpaccio Cornets with Horseradish Mayonnais

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 Vegetarian with some modifications ✓  Vegan with some modifications  Gluten-friendly – though may come into contact with traces of gluten.

# Receptions

## STATIONS + PLATTERS

MINIMUM OF 30 PEOPLE. THERE WILL BE \$50 LABOUR CHARGE FOR EACH CHEF-ATTENDED STATION FOR THE FIRST 2-HOUR SHIFT. EACH ADDITIONAL HOUR WILL BE CHARGED AT \$25. ONE CHEF ATTENDANT PER 100 GUESTS.

### PRAIRIE DAYS STATIONS

#### PRAIRIE DAYS STATION #1 \$25/GUEST

Fried Potato + Cheddar Perogies with Sour Cream + Bacon

Carved Warm Manitoba Ham Sausage with  
Dijon + Grainy Mustards

Selection of Pickles + Sourdough Pull-Apart Buns

#### PRAIRIE DAYS STATION #2 \$25/GUEST

Mini Beef Burgers\* on Parker House Rolls with Sliced  
Pickles, Sliced Tomatoes, Lettuce, Sliced Red Onion,  
Mustard and Mayonaise

House French Fries + Ketchup

\*ADD \$4 FOR MINI BISON BURGERS

### CHEF'S STATION

#### \$22/GUEST

Sautéed Pickerel Cheeks with Herbs  
+ White Wine Butter Sauce

#### \$35/GUEST

Carved Roast Alberta Beef Tenderloin with  
Horseradish, Mayonaise and Dijon Mustard  
with Sourdough Pull-Apart Buns

### PIZZA STATION

(one sheet serves 8 people)

#### \$18/GUEST

Roasted Mushroom Pizza with Fontina Cheese + Pesto  
Tomato with Fresh Mozzarella + Basil

Fine Italian Meats with Mozzarella, Provolone  
and Parmesan Cheese

Chicken, Zucchini, Tomato + Mozzarella and Fontina Cheese

### PASTA STATION

#### \$19/GUEST

#### CHOICE OF 1 PASTA:

Penne Pasta

Casarecce

#### CHOICE OF 2 SAUCES:

Tomato

4-Cheese Cream Sauce

Basil Pesto

includes Fresh Grated  
Parmesan Cheese and Chili Peppers

#### ACCOMPANIMENTS:




Italian Sausage **\$2/GUEST**

Sautéed Mushrooms **\$2/GUEST**

Grilled Chicken **\$4/GUEST**

Fresh Mozzarella **\$5/GUEST**

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## STATIONS + PLATTERS (CONTINUED)

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### SUSHI STATION

(based on 10 pieces per person)

#### \$42/GUEST

Californian  
Garden  
Smoked Salmon with Cream Cheese  
Spicy Tuna  
Dynamite Roll – Shrimp Tempura



### NACHO BAR

#### \$22/GUEST

Chili + Cumin Spiced Ground Chuck  
Crisp Tortilla Chips  
House Guacamole  
Pico De Gallo  
Green Onions  
Sliced Black Olives  
Pickled Jalapeños  
Sour Cream  
Warm Nacho Cheese Sauce



### ALL AMERICAN STATION

#### \$34/GUEST

#### BUFFET ITEMS

BBQ Chicken Drumettes – 4 pieces/person  
Corn Dogs  
House French Fries + Ketchup  
Creamy Coleslaw



### CHEESE & HUMMUS PLATTER

#### \$20/GUEST

Cheddar, White Extra Old Cheddar + Havarti Cheese  
Chickpea Hummus  
Black Bella di Cerignola and Vertes alla Calce Olives  
Lavosh, Pita and Breadsticks  
Garnished with Selection of Pickles  
Vegetable Crudite with Buttermilk Ranch Dip



### DELUXE CHEESE PLATTER

#### \$22/GUEST

Stilton, Fontina, Brie, and Manchego  
Assorted Berries and Candied Walnuts,  
Chickpea Hummus  
Lavosh, Pita and Breadsticks  
Vegetable Crudite with Buttermilk Ranch Dip



### COLD MEAT + DOMESTIC CHEESE PLATTER

#### \$26/GUEST

Black Forest Ham, Roast Turkey Breast and Roast Beef  
Cheddar + Swiss Cheese Slices  
Assorted Pickles + Olives  
Horseradish, Dijon Mustard + Cranberry Compote  
House-Made Sourdough Buns



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## STATIONS + PLATTERS (CONTINUED)

MINIMUM OF 30 PEOPLE.

### FANCY ROLLED + FINGER SANDWICHES

(based on 8 pieces per person)

**\$28/GUEST**

Smoked Salmon, Cream Cheese  
 Buttered Cucumber with Mint  
 Tuna + Stuffed Olive  
 Roast Beef with Spinach + Horseradish Cream Cheese  
 Ham + Cream Cheese with Gherkin

### PEROGIE BAR

(based on 6 pieces per person)

**\$30/GUEST**

#### CHOICE OF THREE TYPES OF PEROGIES:

Potato + Cheddar  
 Cottage Cheese  
 Mushroom  
 Beef Taco  
 Includes Sour Cream, Green Onions  
 and Crispy Bacon

### POUTINE BAR

**\$20/GUEST**

House Fries  
 Fresh Cheese Curds  
 Caramelized Onions  
 Pickled Spicy Peppers  
 Light Velouté Sauce

### SWEET TOOTH

**\$22/GUEST**




Assorted Fudge Squares  
 Fresh Fruit Tarts  
 Italian Biscotti  
 Lemon Tarts  
 Chocolate Dipped Strawberries

### CELEBRATION RECEPTION

**\$52/GUEST**

Assorted Fancy Rolled + Finger Sandwiches  
 Seasonal Vegetable Platter  
 Seasonal Sliced Fruit Platter  
 Assorted Dainties  
 Regular & Decaffeinated Coffee + Assorted Teas

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