

Reception Menus '12

Regular Hors D'oeuvres

\$23.95 Per Dozen

(Minimum 3 Dozens Per Selection)

HOT

Honey Garlic Chicken Drumettes
Mini Quiche Lorraine
Country Style Sausage Rolls
Deep Fried Fan Tailed Shrimp
Spring Rolls, Plum Sauce

COLD

Devilled Egg
Ham & Herb Cream Cheese
Country Pate
Smoked Oysters
Salami Cornets

Deluxe Hors D'oeuvres

\$27.95 Per Dozen

(Minimum 4 Dozens Per Selection)

HOT

Teriyaki Beef Skewer
Bacon Wrapped Scallops
Curried Chicken au Vent
Shrimp Wonton
Spanakopita

COLD

Smoked Salmon Pumpernickel
Camembert & Grapes
Cherry Tomato, Shrimp & Cream Cheese
Prosciutto Ham & Melon
Smoked Turkey Crepe, Cranberry Sauce

Premium Hors D'oeuvres

\$29.95 Per Dozen

(Minimum 3 Dozens Per Selection)

HOT

Lamb Chops, Tomato Rosemary (Market Price)
Chicken Sate, Peanut Sauce
Beef & Chorizo Brochette
Tempura Prawns
Crab Filled Mushroom Caps

COLD

B.C. Smoked Salmon Crepe
Smoked Chicken Papaya
Beef Carpaccio
Scallops Pesto Focaccia
Chicken Liver Pate

*Above menus are served in a private room.
All prices subject to 15% gratuity & applicable taxes.*

Reception Menus '12

Domestic & Imported Cheese Board

With French Breads, Assorted Crackers & Grapes

\$156.95 (Serves Approximately 25 Persons)

\$96.95 (Serves Approximately 15 Persons)

Garden Fresh Vegetable Platter

With Zesty Ranch Dip

\$96.95 (Serves Approximately 25 Persons)

\$49.95 (Serves Approximately 15 Persons)

Fresh Seasonal Sliced Fruit Tray

\$99.95 (Serves Approximately 25 Persons)

\$57.95 (Serves Approximately 15 Persons)

Sandwich Board

Assorted Finger Sandwiches

\$26.95 Per Dozen

European Open Faced Sandwiches

\$31.95 Per Dozen

Pyramid of Jumbo Prawns

With Cocktail Sauce

\$198.95 (75 Pieces)

Whole side of Smoked Salmon

With Pumpernickel Rye Bread, Capers, Onions & Cream Cheese

\$246.95 (Serves Approximately 25 Persons)

CARVING STATIONS

Baron of Beef (boneless)

With Assorted Bread Rolls & Condiments

\$519.95 (Serves Approximately 85 People) **Small \$393.75** (Serves 40 people)

Roasted Striploin of Beef

With French Bread & Condiments

\$320.95 (Serves Approximately 25 Persons)

Honey Glazed Ham

With Assorted Bread Rolls, Mustard & Butter

\$271.95 (Serves Approximately 55 Persons) **Small \$194.95** (Serves 25 people)



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Theme Receptions '12

Fajita Bar

Spicy Beef OR Chicken
With Soft tortillas & Corn Chips
Served with Grated Cheddar & Jack Cheeses
Sour Cream, Salsa, Tomatoes, Onions
Jalapeno Peppers & Refried Beans
Wild Rice & Corn Salad

\$19.95 Per Person
(Minimum 35 People)

Mediterranean

Antipasto Platter
(Including: Prosciutto Ham, Mortadella, Grilled Egg Plant, Peppers,
Zucchini, Marinated Mushrooms, Calama Olives & Marinated Artichoke Hearts)
Greek Salad & Brushetta
Pita & Focaccia Bread with Humus
Egg Penne with Roma Tomato & Basil Sauce – *SERVED HOT*

\$23.95 Per Person
(Minimum 35 People)

Pacific Northwest

Sliced Marinated Salmon Platter
Marinated Local Clams, Prawns & Mussels
Teriyaki Glazed Salmon Medallions – *SERVED HOT*
Baked Potato Skins Filled with Bacon Bits – *SERVED HOT*
Mixed Wild Greens with Buttermilk Dressing

\$27.95 Per Person
(Minimum 35 People)



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RECEPTION MENUS ARE NOT SUITABLE TO BE ORDERED AS DINNERS