

# CATERING WITH IMPRESSIONS



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Canapés can be both, passed and stationary, and are served during cocktail hour or for stand-up receptions.

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Enhance your guests’ selections by offering a variety of platters, as a self-serve option during your cocktail hour, stand up reception, or late night snacks.

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We’ve created options that are both available plated and buffet style.

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If you want the elegance without the formality, this is a great option. Let your guests mingle and enjoy the food throughout the night; passed and stationary.

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Keep the celebration going and the food flowing.

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# PASSED CANAPES

priced per dozen | minimum 3 dozens per selection | gluten-free options available.

## SERVED WARM

(V) MINI VEGETABLE SPRING ROLLS | 18  
sweet chili sauce

GARDEN SAMOSAS | 18  
served with mango chutney

CLASSIC MINI QUICHE LORRAINE TARTE | 18  
vegetarian on request

PAPER PRAWNS | 20  
wasabi remoulade

SEARED BACON WRAPPED SCALLOPS | 21  
cracked pepper & sea salt

MARINATED CITRUS CHICKEN SKEWER | 20  
spicy Jamaican jerk or classic butter chicken

SAUTEED GULF PRAWNS | 26  
tomato chive cream

ALBERTA STRIPLOIN STEAK SKEWERS | 24  
horseradish remoulade

FAN TAIL PRAWNS | 24  
zesty Marie Rose sauce

CLASSIC BEEF SATAY | 25  
gingered satay sauce

GRILLED CARIBBEAN PRAWN SKEWER | 26  
Jamaican jerk sauce

## SERVED CHILLED

(V) STUFFED MUSHROOM CAPS | 22  
roasted red pepper cream cheese filling

GRILLED ASPARAGUS SPEARS | 24  
wrapped in Prosciutto

(V) CARAMELIZED  
APPLE & GORGONZOLA | 22  
savory tarte with walnut & honeyed Greek yogurt

(V) SAVOURY BRUSCHETTA TARTES | 22  
tomato basil tarte with asiago

SMOKED SALMON & TARTAR CONE | 24  
micro greens, lemon, crisp caper

PARISIAN LOBSTER SALAD | 33  
in a fresh cucumber cup

SEARED NEW YORK STRIPLOIN DARNE | 24  
cracked pepper & fresh herb Dijon aioli

ALASKAN SNOW CRAB CARDINAL CONE | 26  
crispy savoury waffle cone

(V) BOCCONCINI CAPRESE SKEWER | 22  
fresh tomato, drizzled balsamic reduction and  
chopped basil

# RECEPTION STATIONS

priced per person | minimum of 25 people

SEAFOOD BAR | Chef's choice based on market price  
tuna tartar, shrimp, mussels, sashimi, and  
sushi selection

CHEESE BOARD | 11  
six of Chef's domestic and international cheese selection,  
served with jam, breads and spreads

CHARCUTERIE BOARD | 6.50  
an assortment of smoked meats – Pastrami, Prosciutto, and Salami;  
accompanied with feta cheese in olive oil, olives,  
marinated vegetables and crostini

CRUDITE BOARD | 4  
fresh seasonal vegetables, served with an in-house  
made savoury dip

GRILLED VEGETABLE PLATTER | 7  
an assortment of marinated grilled vegetables – peppers  
onions, mushrooms, zucchini, and one seasonal selection

FRUIT PLATTER | 4.50  
a selection of watermelon, melons, pineapple, grapes, berries, kiwi and Chef's  
seasonal pick to complete your platter.

# DINNER SERVICE

priced per person | minimum of 25 people

## PLATED SERVICE

Entrées include your choice of one soup or salad, one starch, one vegetable, and one dessert.  
add-ons | for both, salad and soup | 7 | palate cleanser | 3  
Kid's meal options | Mac 'n' Cheese or chicken tenders or sliders with fries | 10

## BUFFET SERVICE

Entrées include your choice of one starch, two salads, one vegetable, and an array of bite size desserts.  
offer your guests a secondary protein at the buffet | 7  
offer you guests a vegetarian option at the buffet | 3  
Kid's meal option | half price from buffet selection

## SOUPS

SPICED APPLE CURRIED SOUP  
SEA SCALLOP BISQUE  
BUTTERNUT SQUASH SOUP  
GAZPACHO

## SALADS

ROMAINE-STYLE CAESAR SALAD  
CAPRESE SALAD  
THREE COLOUR BEET SALAD  
PEAR MIXED GREEN SALAD

# ENTREES

## POULTRY

STUFFED CHICKEN BREAST | PLATED 40 | BUFFET 38  
*served with cranberry and feta cheese, in a burgundy reduction*  
or  
*Florentine with a San Marzano sauce*

ROASTED CHICKEN BREAST | PLATED 37 | BUFFET 35  
*served with your choice of Salmis sauce*  
or  
*with a Madagascar peppercorn sauce*

QUAIL | PLATED 48 | BUFFET 46  
*served with your choice of Princess Diana sauce*  
or  
*Lingonberry compote*

DUCK | PLATED 38 | BUFFET 36  
*served with your choice of sauce à l'orange*  
or  
*Montmorency reduction*

# ENTREES

## BEEF, PORK & LAMB

TENDERLOIN | PLATED 42 | BUFFET 39  
served with *Muscovite sauce*  
or  
*Bordelaise sauce*

ELK RIBEYE | PLATED 49 | BUFFET 47  
served with Madagascar pepper sauce  
or  
burgundy red wine sauce

STRIPLOIN | PLATED 35 | BUFFET 32  
served with Diane cream sauce  
or  
Forestine demi-glace

RACK OF LAMB | PLATED 40 | BUFFET 43  
served with Diablo sauce  
or  
a rosemary-mint sauce

PORKLOIN | PLATED 29 | BUFFET 27  
served with Major Grey chutney  
or  
Robert sauce

WILD BOAR RACK | PLATED 49 | BUFFET 47  
served with Bordelaise sauce  
or  
wild mushroom demi-glace

# ENTREES

## COAST-TO-COAST

SALMON | PLATED 31 | BUFFET 28  
served with Bonne Femme sauce  
or  
lemon caper sauce

FRESH WATER FISH | PLATED 33 | BUFFET 30  
Halibut with almond butter  
or  
Pacific Sole with a light mushroom sauce

SEA SCALLOP | PLATED 42 | BUFFET 40  
served with a herbed crème  
or  
Newburg sauce

## VEGETARIAN

RISOTTO | PLATED 30 | BUFFET 38  
asparagus and asiago  
or  
trio of mushrooms and parmesan

TAJINE-STYLE SLOW COOKED VEGETABLES | PLATED 22 | BUFFET 21  
served with Israeli couscous  
or  
Chef's grain selection

MOUSSAKA | PLATED 23 | BUFFET 21  
a layered dish showcasing all of Chef's favorite vegetables, topped with cheese  
vegan option available



## SIDES

### STARCHES

ISRAELI COUSCOUS  
POTATO CROQUETTES  
DUCHESS POTATOES  
GARLIC MASHED POTATOES

HERBED RICE  
JASMINE RICE  
LONG GRAIN RICE

ORZO  
RAVIOLI  
GNOCCHI  
SPAGHETTI SQUASH

### VEGETABLES

MIXED VEGETABLES  
GREEN BEANS  
ZUCCHINI CAKES

THREE COLOUR CARROTS  
BROCCOLINI & ASPARAGUS  
MUSHROOM CAPS

## DESSERTS

CHOCOLATE-KAHLUA MOUSSE  
POACHED PEAR WITH ICE CREAM  
MASCARPONE CHEESECAKE

ASSORTED FRENCH PASTRIES  
BROWNIE – VEGAN OPTION

## PALATE CLEANSERS

priced per person | 3

we recommend serving sorbet as a palette cleanser before the main course

LIME  
WATERMELON MINT  
MINT RASPBERRY

# COCKTAIL RECEPTION

priced per person | minimum 25 people

## TASTE OF EUROPE | 25

domestic cheeses and fruit  
bruschetta, spinach and artichoke dip, tzatziki dip  
European deli meats – marinated olives & pickles  
assortment of dessert squares

## PETIT CAFÉ | 30

international cheeses  
crudités, and fresh fruit platters  
Chef's selection of fine meats  
hot and cold passed canapés (6 per person)  
selection of mini desserts

## DOWNTOWN | 35

international cheeses and fruit  
baguette crisps and crackers  
fresh crudités  
hot and cold passed canapés (6 per person)  
assorted fruit tarts and squares

## GRAND BISTRO | 40

domestic and artisan cheeses  
garden crudités with a variety of dips  
selection of crisp breads  
charcuterie board with pickles and accompaniments  
one Chef Attended Station of your choice  
hot and cold passed canapés (6 per person)  
array of delicate patisserie desserts

# LATE NIGHT OPTIONS

priced per person | minimum of 25 people

## STATIONARY

CHARCUTERIE BOARD | 6.50

BUILD YOUR OWN PLATTER | 8  
your selection of tacos, hot dogs or sandwiches

CHEESE BOARD | 11

FRUIT PLATTER | 4.50

VEGETABLE PLATTER | 7  
your selection of fresh or grilled

## CHEF ATTENDED

MAC 'N' CHEESE | 10

PANINI / GRILLED CHEESE STATION | 10

MINI PIEROGI POUTINE STATION | 10

SLIDER STATION | 10

# BAR SERVICE



# WINE LIST

## WHITE

Chardonnay- Canyon Road |30  
California

Pinot Grigio- Canyon Road |30  
California

Reserva Chardonnay- Vina Chocolan |32  
Chile

Chardonnay- Seven Peaks |34  
California

Pinot Grigio- Mirassou |37  
California

Riesling, Bird Label- Lingenfelder Estate |38  
Pfalz Germany

Sauvignon Blanc- Starborough |42  
New Zealand

Chardonnay- William Hill |42  
Napa Valley

Sauvignon Blanc, Map Makers- Staete Landt |47  
Australia

Chenin Blanc- Quails Gate |50  
Okanagan Valley

## SPARKLING WINE

Emeri Pink Moscato- De Bortoli |37  
Australia

Cava- Freixenet- Cordon Negro Brut |40  
Spain

Prosecco- Luna Argenta |45  
Italy

## RED

Merlot- Canyon Road |30  
California

Cabernet Sauvignon- Canyon Road |30  
California

Merlot- Echeverria |30  
Chile

Cabernet Sauvignon- Seven Peaks |35  
California

Merlot- Seven Peaks |35  
California

Pinot Noir- Mirassou |36  
California

Malbec #1- Alamos Ridge |36  
Argentina

Chianti Classico, DOCG- DaVinci |40  
Tuscany

Shiraz, Red Knot- Shingleback |40  
Australia

Cabernet Sauvignon - William Hill |42  
Napa Valley

Cabernet Sauvignon - Louis Martini |45  
Sonoma

Zinfandel - Cline |46  
Sonoma

## BAR SERVICE

Domestic Beer | 6.5

Kokanee, Traditional, & Coors Light

Premium & Imported Beer | 7.5

Keith's, Stella & Corona

Coolers | 7.5

Mikes Hard Cranberry & Lemonade

House Wine | 6

Canyon Road Cabernet

Sauvignon, Merlot, Chardonnay &

Pinot Grigio

Brand Liquor | 6

Gin, Dark Rum, White Rum, Spiced Rum, Rye

Whiskey, Vodka & Scotch

Premium Liquor | 7

Johnny Walker Red Label Scotch, Mount Gay

Extra Old Rum, Crown Royal Rye, Ketel One

Vodka, Tanqueray Gin

Liqueurs | 7

Baileys, Grand Marnier, Disaronno Amaretto &

Kahlua

O'douls | 6.5

Premium non-alcoholic beer

## NON ALCOHOLIC BAR SERVICE

*Italian Soda Bar* | 5

Sparkling water served with an assortment of flavoured syrups

*Mocktail Bar*

Hibiscus & White Cranberry Spritzer | 5

Wild hibiscus flower with a dash of syrup resting in a bubbly blend of white cranberry juice & soda water

Berry & Pomegranate Mojito | 5

Mixed berries, Pom Wonderful juice, fresh mint, simple syrup & soda water garnished with a fresh lime wheel

Arnold Palmer | 5

Refreshing blend of iced tea & lemonade garnished with a fresh lemon wheel