

RECEPTION MENU

Choose any combination of the following appetizers. As some appetizers are extremely labour intensive, the Chef reserves the right to insist on a minimum order of 3 dozen of certain items.

Hors D'oeuvres

Chipolte & Cilantro Roasted Prawns (add \$1.00)

Vegetable Tarts

Endive filled with Hazelnuts & Cambazola

Jerk Chicken Satays

Shrimp "Lamaze" Profiteroles

Feuille of Wild Mushrooms & Spinach.

Smoked Salmon Spinach Spirals.

Chorizo & Jack Cheese filled Mushroom Caps

Grilled Polenta w/ cambazola and Mission Figs

California rolls

Chili Spiced Meatballs w Citrus Glaze

Ancho Chicken Spirals

Asian Vegetable Spring Rolls

Smoked Salmon on Baguette with herbed cream cheese

Mini Dungeness Crab Cakes (add \$1.00)

Putanesca Crostini

Pesto and Chevre Crostini

Caramelized Onion, Cambozola and Pinenut Pizza

Red Pepper, Pesto and Chicken with Pinenut Pizza

Shitake, Pesto and Fontina Pizza

Thai chicken Drummettes

Sweet Potato Latkes with Smoked Trout Aged Cheddar Puffs

Asparagus wrapped with Proscuitto

\$36.00 per dozen



Dips

Spinach and Artichoke Dip	\$5.50 per person
Black Bean Salsa	\$4.50 per person
Five Layer dip & Chips	\$6.50 per person
Pita, Humus & tzatziki	\$6.50 per person

Displays:

Cheese Board - \$10 per person includes a selection of European & Canadian Cheeses with a fruit garnish & breads

Whole decorated Wild Salmon with assorted Shellfish
\$20.00 per person

Antipasto Platter:

\$10.00 per person includes marinated vegetables with an array of olives, artichokes and peppers.

Smoked Wild Salmon

\$12.50 per person

Includes a variety of breads and garnishes

Build your own Sandwich Buffet

\$13.95 per person - 10 person minimum

Assorted fresh artisan breads with a variety of spreads, assorted deli meats, cheeses, lettuce, tomatoes, cucumbers and onions

Pricing for addition of soup, salad, desserts on request.

