

**CHILLED**

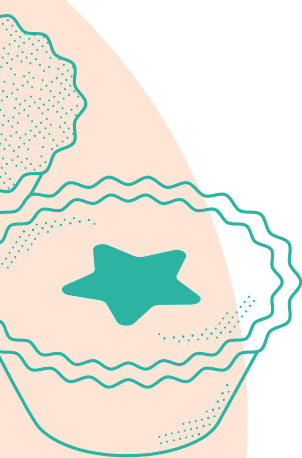
per dozen



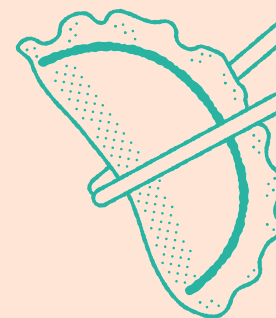
<b>Manchego Gougères</b> with roasted red pepper crème fraîche	39
<b>Cherry Tomato and Basil Pistou Marinated Bocconcini Cheese Skewers</b>	36
<b>Whipped Chèvre Crostini</b> with pickled beets and yogurt pearls	39
<b>Citrus Compressed Melon</b> with cucumber pecorino and sweet basil	38
<b>Jalapeño and Lime Shrimp Escabeche</b> with avocado aioli	42
<b>Ahi Tuna Tartare</b> with crispy rice paper, pickled ginger, fresh cucumber and sesame	42
<b>Prosciutto and Ratatouille Crostini</b> with shaved parmesan basil and balsamic reduction	39
<b>Duck Confit Rillette Crostini</b> with orange fig jam	42
<b>Peppercorn Crusted Seared Beef Carpaccio</b> with celeriac and asian pear slaw	46

**HOT**

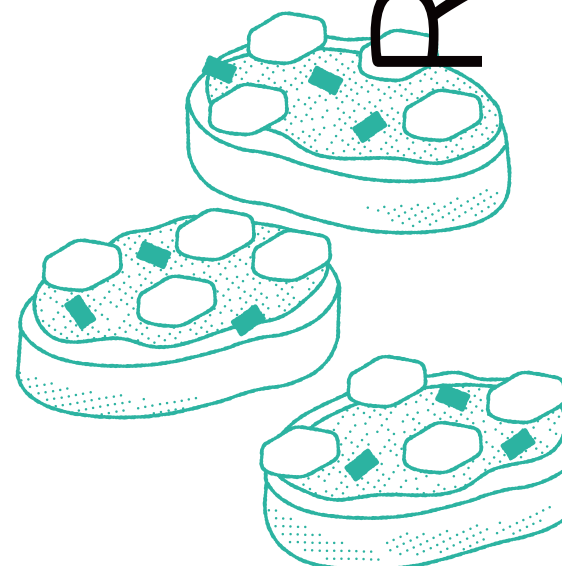
per dozen



<b>Crispy Yukon Gold Potato Pave</b> with chive sour cream	36
<b>Parmesan and Mascarpone Arancini</b> with smoked tomato soffritto	39
<b>Saint Agur Blue Cheese and Pear Puff Pastry</b> with caramelized onions and toasted pine nuts	42
<b>Crispy Vegetarian Spring Rolls</b> with carrot and sweet chili vinegar	42
<b>Creamy Wild Mushroom Tartlet</b> with cracked pepper parmesan crisp	40
<b>Prawn Gyoza</b> with chili soy toasted sesame and spring onion	42
<b>Tuna Confit and Gruyere Melts</b> with spicy mayo	42
<b>Smoked Cod Croquettes</b> with charred green onion remoulade	42
<b>Bacon-Wrapped Chèvre-Stuffed Medjool Dates</b> with black pepper honey	38
<b>Charred Tomato and Chorizo Braised Beef Meatballs</b> with shaved grana padano	39
<b>Hot Crispy Chicken Nuggets</b> with sour cream ranch	42
<b>Crispy Pork Belly</b> with pickled onion salsa verde	42
<b>Braised Beef Short Rib Bruschetta</b> with confit garlic and red wine gastrique	46

*Hors d'Oeuvres*

## Reception Menu



gluten free dairy free vegetarian nut free

Prices subject to service charge of 18%, and GST.








## RECEPTION ENHANCEMENTS

per guest

<b>House-Fried Potato Chips</b> with chipotle aioli	   5
<b>Chef Selected Fine Cheese Board</b> with citrus marinated olives, grapes, dried fruit, roasted nuts, baguette, and assorted crackers	 16
<b>Charcuterie Board</b> with house-made rilette, sliced imported salumi, marinated grilled vegetables, pickles, grainy mustard, toasted baguette and garlic focaccia	 16
<b>Fresh Garden Vegetable Platter</b> with roasted red pepper hummus and fried pita chips	  14
<b>Spanish Tortilla</b> with fresh arugula and caramelized onion bacon jam	 14
<b>Seafood Platter</b>	  25
<b>Chili Lime Marinated Prawns</b>	
<b>Citrus Cured Steelhead Trout Gravlax</b> with fennel slaw	
<b>Salmon Rilette</b> with rye crostini	
<b>Coriander Marinated Pickeral</b> with champagne vinegar pearls, fresh parsley and dill	

## CHEF-ATTENDED STATIONS

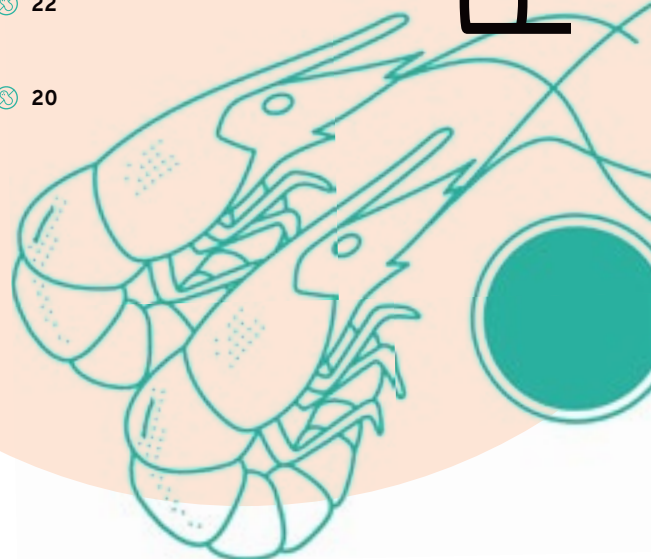
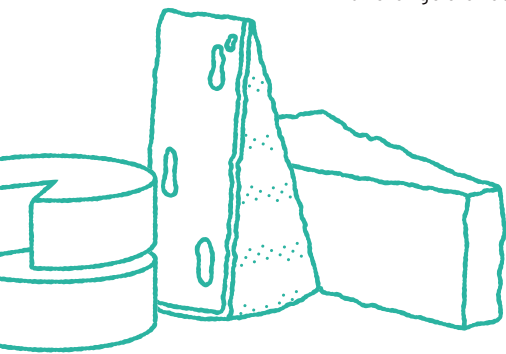
per guest

<b>Chili Lime and Tequila Sautéed Prawns</b> with creamy sweet corn polenta, cherry tomato and pickled jalapeño salad	  16
<b>Pan-Seared Gnocchi</b> with roasted butternut squash, toasted almonds, brown butter and fried sage	 14
<b>Riesling Steamed Mussels</b> with dry cured chorizo, garlic confit, leeks and fresh parsley	  15
<b>Wild Mushroom Risotto Served from a Wheel of Grana Padano</b> with fresh parsley and cracked black pepper	  25

## CARVING BOARD

per guest

<b>Rosemary Dijon Crusted Alberta Beef Striploin</b> with caramelized onions, horseradish and dinner rolls	   24
<b>Garlic Thyme Roasted Pork Loin</b> with fennel apple slaw, grainy mustard and dinner rolls	   22
<b>Montreal Smoked Meat</b> with sauerkraut, garlic, dill, pickles, grainy mustard and house-made rye	   22
<b>Roasted Brined Turkey Breast</b> with orange cranberry chutney and sage stuffing waffles	   20



Hors d'Oeuvres

# Reception Menu

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# Reception Menu

## DESSERT

per dozen

### Hazelnut Éclairs

pastry shell filled with hazelnut cream and topped with chocolate

36

### Raspberry Almond Cake

almond sponge layered with raspberry cream

38

### Lemongrass Crème Brûlée

classic custard dessert infused with lemongrass, burnt crust

36

### Fruit Tartelettes

shortcrust shell filled with custard, topped with seasonal fruit

38

### Lemon Tartelettes

shortcrust shell filled with lemon custard, topped with charred meringue

36

### Flourless Chocolate Almond Cake

decadent chocolate cake made from ground almonds, topped with ganache

38

### Bittersweet Chocolate Cream Mousse

smooth and silky mousse made from 65% bittersweet chocolate

38

### Citrus Cheesecake

baked cheesecake set on graham crust with essence of lemon and orange

38

### Macarons

almond and meringue cookie filled with chocolate and raspberry

30

### Milk Chocolate Lollipops

classic chocolate truffle held on a stick

30

### Rice Pudding Verrine

cold pudding made from long-grain rice and oat milk

36

### Raspberry Roulade

light chiffon sponge roll filled with raspberry cream

36

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# Buffets

## ITALIAN FEAST

70 /guest

**Slow-Cooked Beef Bolognese Baked Lasagna**



**Herb-Marinated Chicken Caponata**



**Rosemary Focaccia**



**Kale Caesar Salad**

with garlic herb croutons, oven dried tomatoes and parmesan vinaigrette



**Roasted Zucchini and Mushrooms** with lemon parsley butter



**Tiramisu**

light mousse layered with lady fingers soaked in espresso and Sambuca



**Budino**

hazelnut pudding topped with caramelized banana



## TACO FIESTA

70 /guest

**Chipotle Rubbed Slow-Cooked Pork Carnitas**



**Smoked Tomato Braised Grilled Chicken Thighs**



**Red Cabbage Coleslaw**

with pickled red onion and chili lime vinaigrette



**Warm Flour and Corn Tortillas**



**Roasted Corn and Chili Seasoned Long Grain Rice**



**Pico de Gallo, Guacamole, Shredded White Cheddar and Fresh Cilantro**



**Tres Leches**

traditional latin american cake soaked in a mixture of 3 kinds of milk



**Burnt Basque**

crustless creamy cheesecake with a rich caramelized flavour from the burnt exterior



## PORTUGUESE CHURRASCO

75 /guest

**Piri Piri Marinated Whole Roast Chicken**



**Grilled Pork Loin**

with green onion chimichurri



**Chickpea Salad**

with grilled peppers, red onion, cucumber, fresh herbs and lemon emulsion



**Caramelized Onion Butter Smashed Potatoes**



**Charred Broccolini and Lemon Roasted Cauliflower**



**Egg Tarts**

creamy custard baked in a flaky, buttery crust



**Orange Chiffon**

light and spongy cake with fresh cream



## TASTE OF ASIA

75 /guest

**Filipino-Style Chicken Adobo**



**Crispy Pork belly**

with pickled onion salsa verde



**Mixed Greens Salad**

with cucumber, radish, cherry tomatoes and sweet shoyu vinaigrette



**Toasted Garlic Jasmine Rice**



**Orange and Coriander Glazed Carrots**



**Chili Sauteed Baby Bok Choy** with kale and sweet peas



**Mango-Passion Roulade**

mango-passion fruit mousse rolled in a vanilla sponge



**Fresh Fruit Tartelette**

shortcrust shell filled with custard, topped with seasonal fruit



## LAND & SEA

80 /guest

**Braised Alberta Beef Short Rib** with caramelized onion and red wine jus



**Pan-Seared Steelhead Trout** with roasted red pepper puree



**Mixed Greens Caesar Salad** with fried capers, tomatoes, basil and parmesan dressing



**Roasted Beet and Pear Salad** with arugula, toasted pistachios and confit shallot vinaigrette



**Honey Lemon Roasted Brussel Sprouts**



**Crispy Potato Pave**



**Lemon Tartelette**

shortcrust shell filled with lemon custard, topped with charred meringue



**Apple Crisp**

sliced apples with a nutty filling topped with an oatmeal streusel



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# Plated Dinners






## APPETIZERS\*

per guest

<b>Duck Confit Rillette</b> with orange fennel salad, toasted brioche and herb grainy mustard	  20
<b>Steak Tartare</b> with manchego cheese, fresh parsley shallot salad and salted potato chips	  23
<b>Smoked Cod Croquette</b> with pickled pepper, celery slaw and charred green onion rémoulade	 20
<b>Butter-Seared Scallop</b> with celeriac purée, smashed sweet peas and double smoked bacon	 23





## SOUPS

per guest

<b>Wild Mushroom and Leek Chowder</b> with garlic herb croutons	  15
<b>Smoked Tomato and Caramelized Fennel Purée</b> with whipped goat cheese	 12
<b>Pear and Parsnip Purée</b> with fresh parsley and sriracha roasted pumpkin seeds	 12
<b>French Onion Soup</b> with fresh thyme, cave-aged gruyère and parmesan crostini	 17

## SALADS

per guest





<b>Pickled Beet Carpaccio</b> with candied pecans, honey yogurt pearls and herb frisée salad	 15
<b>Baby Gem Salad</b> with crispy pork belly, marinated anchovy, herb croutons and parmesan vinaigrette	 15
<b>Citrus Compressed Melon and Arugula Salad</b> with shaved mortadella, toasted pistachios and sherry vinaigrette	 15
<b>Heirloom Tomato Panzanella Salad</b> with fresh grapes, crispy prosciutto, toasted brioche and confit shallot vinaigrette	 15

CONT'D →



Event Organizer to choose same appetizer/soup/salad/dessert for each guest.

\*Choice Menu is available. Please inquire.










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# Plated Dinners















## ENTRÉES

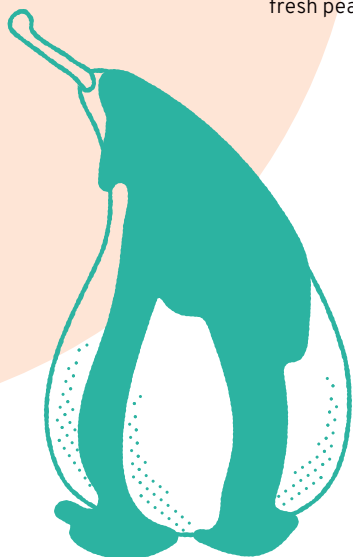
per guest

<b>Creamy Pepperonata and Mascarpone Risotto</b> with tomato concasse and basil vinaigrette	  36
<b>Roasted Chicken Supreme</b> with butternut squash ratatouille and garlic sautéed kale	  45
<b>Miso Marinated Sable Fish</b> with braised leeks, green beans and grapefruit confit	  45
<b>Pan-Seared Steelhead Trout</b> with roasted pepper purée and fennel orange slaw	  42
<b>Red Wine Braised Beef Short Rib</b> with crispy potato pave, charred broccolini and caramelized onion demi	  52
<b>Herb-Crusted New Zealand Lamb Rack</b> with creamy parmesan polenta, brussel sprout leaves and oven-roasted cherry tomato relish	 56

## DESSERTS

per guest

<b>Berries and Cream</b> smooth, creamy vanilla bean custard garnished with fresh seasonal berries	  14
<b>Crème Catalana</b> spanish style crème brûlée with sweet orange segments and house-made ice cream	   12
<b>Manchego Cheesecake</b> perfect blend of manchego and cream cheese baked to form a delectable dessert garnished with house-made strawberry sorbet	  16
<b>Lemon Curd</b> tart curd garnished with a light sponge of pistachio nuts and house-made granny smith apple sorbet	  14
<b>Banana Napoleon</b> banana cream layered between flaky pastry with banana-caramel sauce	  14
<b>Poached Pear</b> fresh pears poached in scented red wine, vanilla panna cotta	   16



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# Late Night Snacks

## House-Fried Potato Chips

with chipotle aioli

## Salted Butter and Nutritional Yeast Popcorn

## House-Made Warm Salted Pretzels

with nacho cheese and honey mustard dips

## Pepperoni Pizza Pockets

with aged white cheddar cheese and spicy tomato sauce

## Tater Tot Poutine Bar


fresh cheese curds, pickled jalapeño peppers, caramelized onion  
bacon jam and savoury chicken gravy

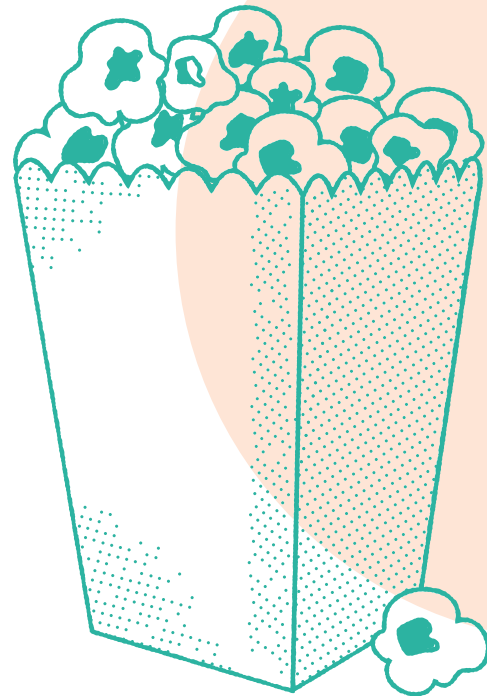
    5 /guest

   5 /guest

  6 /guest

 48 /dozen

 15 /guest



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