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

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.

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

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.

Keep the celebration going and the food flowing.
## PASSED CANAPES

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

### SERVED WARM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(V) MINI VEGETABLE SPRING ROLLS</td>
<td>18</td>
</tr>
<tr>
<td>sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td>GARDEN SAMOSAS</td>
<td>18</td>
</tr>
<tr>
<td>served with mango chutney</td>
<td></td>
</tr>
<tr>
<td>CLASSIC MINI QUICHE LORRAINE TARTE</td>
<td>18</td>
</tr>
<tr>
<td>vegetarian on request</td>
<td></td>
</tr>
<tr>
<td>PAPER PRAWNS</td>
<td>20</td>
</tr>
<tr>
<td>wasabi remoulade</td>
<td></td>
</tr>
<tr>
<td>SEARED BACON WRAPPED SCALLOPS</td>
<td>21</td>
</tr>
<tr>
<td>cracked pepper &amp; sea salt</td>
<td></td>
</tr>
<tr>
<td>MARINATED CITRUS CHICKEN SKEWER</td>
<td>20</td>
</tr>
<tr>
<td>spicy Jamaican Jerk or classic butter chicken</td>
<td></td>
</tr>
<tr>
<td>SAUTEED GULF PRAWNS</td>
<td>26</td>
</tr>
<tr>
<td>tomato chive cream</td>
<td></td>
</tr>
<tr>
<td>ALBERTA STRIPLOIN STEAK SKEWERS</td>
<td>24</td>
</tr>
<tr>
<td>horseradish remoulade</td>
<td></td>
</tr>
<tr>
<td>FAN TAIL PRAWNS</td>
<td>24</td>
</tr>
<tr>
<td>zesty Marie Rose sauce</td>
<td></td>
</tr>
<tr>
<td>CLASSIC BEEF SATAY</td>
<td>25</td>
</tr>
<tr>
<td>gingered satay sauce</td>
<td></td>
</tr>
<tr>
<td>GRILLED CARIBBEAN PRAWN SKEWER</td>
<td>26</td>
</tr>
<tr>
<td>Jamaican jerk sauce</td>
<td></td>
</tr>
</tbody>
</table>

### SERVED CHILLED

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>(V) STUFFED MUSHROOM CAPS</td>
<td>22</td>
</tr>
<tr>
<td>roasted red pepper cream cheese filling</td>
<td></td>
</tr>
<tr>
<td>GRILLED ASPARAGUS SPEARS</td>
<td>24</td>
</tr>
<tr>
<td>wrapped in Prosciutto</td>
<td></td>
</tr>
<tr>
<td>(V) CARAMELIZED</td>
<td></td>
</tr>
<tr>
<td>APPLE &amp; GORGONZOLA</td>
<td>22</td>
</tr>
<tr>
<td>savory tarte with walnut &amp; honeyed Greek yogurt</td>
<td></td>
</tr>
<tr>
<td>(V) SAVOURY BRUSCHETTA TARTES</td>
<td>22</td>
</tr>
<tr>
<td>tomato basil tarte with asiago</td>
<td></td>
</tr>
<tr>
<td>SMOKED SALMON &amp; TARTAR CONE</td>
<td>24</td>
</tr>
<tr>
<td>micro greens, lemon, crisp caper</td>
<td></td>
</tr>
<tr>
<td>PARISIAN LOBSTER SALAD</td>
<td>33</td>
</tr>
<tr>
<td>in a fresh cucumber cup</td>
<td></td>
</tr>
<tr>
<td>SEARED NEW YORK STRIPLOIN DARNE</td>
<td>24</td>
</tr>
<tr>
<td>cracked pepper &amp; fresh herb Dijon aioli</td>
<td></td>
</tr>
<tr>
<td>ALASKAN SNOW CRAB CARDINAL CONE</td>
<td>26</td>
</tr>
<tr>
<td>crispy savoury waffle cone</td>
<td></td>
</tr>
<tr>
<td>(V) BOCCONCINI CAPRESE SKEWER</td>
<td>22</td>
</tr>
<tr>
<td>fresh tomato, drizzled balsamic reduction and chopped basil</td>
<td></td>
</tr>
</tbody>
</table>
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 section 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

<table>
<thead>
<tr>
<th>Wine</th>
<th>Manufacturer</th>
<th>Price</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>Canyon Road</td>
<td>30</td>
<td>California</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Canyon Road</td>
<td>30</td>
<td>California</td>
</tr>
<tr>
<td>Reserva Chardonnay</td>
<td>Vina Chocolan</td>
<td>32</td>
<td>Chile</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Seven Peaks</td>
<td>34</td>
<td>California</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Mirassou</td>
<td>37</td>
<td>California</td>
</tr>
<tr>
<td>Riesling, Bird Label</td>
<td>Lingenfelder Estate</td>
<td>38</td>
<td>Pfalz, Germany</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Starborough</td>
<td>42</td>
<td>New Zealand</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>William Hill</td>
<td>42</td>
<td>Napa Valley</td>
</tr>
<tr>
<td>Sauvignon Blanc, Map Makers</td>
<td>Staete Landt</td>
<td>47</td>
<td>Australia</td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>Quails Gate</td>
<td>50</td>
<td>Okanagan Valley</td>
</tr>
</tbody>
</table>

### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Manufacturer</th>
<th>Price</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merlot</td>
<td>Canyon Road</td>
<td>30</td>
<td>California</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Canyon Road</td>
<td>30</td>
<td>California</td>
</tr>
<tr>
<td>Merlot</td>
<td>Echeverria</td>
<td>30</td>
<td>Chile</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Seven Peaks</td>
<td>35</td>
<td>California</td>
</tr>
<tr>
<td>Merlot</td>
<td>Seven Peaks</td>
<td>35</td>
<td>California</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>Mirassou</td>
<td>36</td>
<td>California</td>
</tr>
<tr>
<td>Malbec #1</td>
<td>Alamos Ridge</td>
<td>36</td>
<td>Argentina</td>
</tr>
<tr>
<td>Chianti Classico</td>
<td>DaVinci</td>
<td>40</td>
<td>Tuscany</td>
</tr>
<tr>
<td>Shiraz, Red Knot</td>
<td>Shingleback</td>
<td>40</td>
<td>Australia</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>William Hill</td>
<td>42</td>
<td>Napa Valley</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Louis Martini</td>
<td>45</td>
<td>Sonoma</td>
</tr>
<tr>
<td>Zinfandel</td>
<td>Cline</td>
<td>46</td>
<td>Sonoma</td>
</tr>
</tbody>
</table>

### SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Manufacturer</th>
<th>Price</th>
<th>Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emeri Pink Moscato</td>
<td>De Bortoli</td>
<td>37</td>
<td>Australia</td>
</tr>
<tr>
<td>Cava</td>
<td>Freixenet</td>
<td>40</td>
<td>Spain</td>
</tr>
<tr>
<td>Prosecco</td>
<td>Luna Argenta</td>
<td>45</td>
<td>Italy</td>
</tr>
<tr>
<td>Prosecco</td>
<td>Luna Argenta</td>
<td>45</td>
<td>Italy</td>
</tr>
</tbody>
</table>
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