



Silver Service Cocktail Party Dinner options
\$58.75 per person

The idea behind these menu options is to give the kitchen better understanding of what you have in mind, and is subject to change without notice based on what available at the Market.

Cold Canapés choose 5 of the following

- Duck Liver Pate on Baguette
- Smoked Oysters on Boursin
- Celery & Blue cheese
- Camembert Toasts
- Spicy Shrimp Crackers
- Smoked black forest ham asparagus
- Wild Boar pate on toasted Rye
- Smoked Salmon and crème fraiche
- California rolls

Hot Canapés choose 5 of the following

- Cheese's of the World flatbread (7 types)
- Dim Sum with dipping sauce
- Baked 1000 sheet vegetarian surprises
- Mushrooms kickers
- Spanokopitas ~ spinach pies
- Grilled Ham & Havarti Toast
- Swedish meatballs in cream sauce
- Balsamic Bruschetta baked with feta
- Pyrogies, with crispy bacon, sour cream and chives
- Three mushroom and Salami pizza

Semi Main Course dishes (served with a fork only, no knife required) choose 5 of the following

- Cedar Shim served Whiskey Marinated Salmon with a Potato & Onion Marmalade
- Grilled Lamb chops brushed with mint sauce served with Garlic mashed potato.
- Flame Baked Proscuitto wrapped Scallops & Prawns served on mushroom Risotto
- Chicken Satay with sweet jalapeno chilli glaze with steamed lemongrass basmati.
- Alberta Buffalo Stew in Potato Ring.
- Mini steak sandwiches with prawns
- Roasted Mediterranean Vegetable lasagne
- Cinnamon Glazed pork Medallions with fresh herbs cous cous
- Curried Chicken and cracked corn papadums
- Mussel Marinara with garlic crouton

Desserts ~ choose 3 of the following*

- Homemade Ice Wine Truffles
- Key lime pie squares
- Hazel Nut Biscotti
- Almond brittle
- Chocolate covered Peanut butter fudge
- Raspberry White Chocolate Mousse served in champagne flutes

- ***for wedding's**, we have a few different options, if you would like us to prepare a cake for ceremonial cutting and serving choose one of the following

- Raspberry Mouse Charlotte Russe, edged in Lady fingers and topped with fresh seasonal berries

- Chocolate cake Bear and Bison style, covered in piped whipped cream, and served with white chocolate mousse

- New York cheese cake, topped in our homemade caramel sauce

Coffee and Tea service

Having a hard time deciding????? Choose them all for an additional \$25.00 p.p.

Note to Guests

The idea for this menu came from the frequently made comment;

“We would rather avoid the traditional dinner, as our group would benefit more from a casual mingling experience”

(Seating will be provided, for a portion of the guests. With people having a seat, going and getting a drink, then becoming involved in a new conversation across the room with someone new)

We created this also to accommodate larger groups indoors with “a night of social mingling”, so that everyone gets to talk in a relaxed way with everyone.

Food service

Will be white gloved served, with a seemingly endless amount of food being delivered to all corners of the building.

With as many choices as listed, there is sure to be something for everyone.

Our kitchen will be making everything fresh a la minute food.

The idea being everything is fresh with a lot of the items being a little risqué, not everything is for everyone, but what you do choose is bound to extraordinary.

Also with this menu, we would like to restrict changes to a minimum, giving our kitchen the widest possible leeway in producing the best possible food, based on what fresh that day, we will build the menu around accommodating all diet requirements.

If you have any questions about this menu please ask. It has been very well received.