



Silver Service #1 Tapas Cocktail Party Dinner

Cold Canapés ~ choose 5 of the following

- Duck Liver Pate on Baguette
- Smoked Oysters on Boursin
- Celery & Blue cheese (V)
- Camembert Toasts (V)
- Spicy Shrimp on rice Crackers
- House Pickled Asparagus wrapped in locally made ham, and cream cheese (V)
- Cambozola Cheese topped crispy butter bun w/ port marinated Apricots (V)
- Boar pate on toasted rye
- Smoked Salmon and crème fraiche on toasted rye
- Bell Peppers, Zucchini & Eggplant brochettes brushed w/ white Balsamic (V)
- California rolls ~ mixture of vegetable and seafood (V)

Hot Canapés ~ choose 5 of the following

- Cheese's of the World flatbread ~ 7 cheeses (V)
- Dim Sum with dipping sauce
- Triple Cheese ~ grilled cheese (V)
- Roasted garlic-tomato soup with basil cream (V)
- Mushrooms kickers (V)
- Open faced Wild Mushroom Spanakopita's ~ spinach pies (V)
- Heritage Bacon Wrapped dates served on grainy Dijon flavored Port jus (V)
- Swedish meatballs in cream sauce
- Balsamic Bruschetta baked with feta (V)
- Pyrogies served with crispy bacon, sour cream and chives (V)
- Three mushroom and Salami pizza (V)



Semi Main Course dishes ~ served on small plate with fork only ~ choose 5 of the following:

- Mini New York Steak Sandwich with Garlic sautéed Prawns (V)
- Slider of your choice from our Gourmet hot Sandwich menu (V)
- Royal Cedar Plank Salmon with a Potato & Onion Marmalade
- Four Cheese, Four Mushroom Barley Risotto with roasted Asparagus and Baby beet (V)
- Grilled Lamb Chops brushed with mint sauce served with Butter-mashed potatoes
- Proscuitto wrapped Scallops and Prawns Served on a Barley Mushroom risotto
- Chicken Satay with sweet jalapeño chili glaze with steamed lemongrass basmati rice
- Alberta Buffalo Stew in Buttermilk bed of mashed potato
- Vegetable Medley stuffed hand Cannelloni w/ Three Cheese béchamel (V)
- Cinnamon Glazed pork Medallions with fresh herbs Cous Cous (V)
- Curried Chicken with basmati rice and cracked corn poppadum's (V)

notes:

(V) **symbolizes** options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individual dish. Please ensure that we know ahead of time who and how many Vegetarians or Vegans you have in your group and if they bend the rules (i.e. the vegetarian who eats fish) as this will help us greatly when it comes to serving them the best possible alternatives.





Desserts (V) ~ Choose 3 of the following:

- Homemade Ice Wine Truffles
- Key lime pie squares
- Almond brittle
- Chocolate coated granola clusters
- Chocolate covered Peanut butter fudge
- Raspberry White Chocolate Mousse served in champagne flutes

Coffee and Tea service

\$59.95 per person.
plus gst and applicable service charges and gratuities