

Menus

Cocktail Receptions



Themed Stations – chef-assisted

Italian Station

Seasonal antipasto platters
Caesar salad
Farfalle pasta, chevre cheese and shitake mushroom ravioli
Chianti tomato sauce or lavender cream spumante sauce
Baked calzones filled with spiced sausage & provolone
Crusty Tuscan loaves \$17.00 per guest *

Pacific Northwest Station

Mixed field greens
Wild blueberry rice salad
Seared medallions of beef, Dijon sea salt rub
BBQ salmon strips with tangy gooseberry relish
Fresh oysters on the half shell, salsa verde
Dungeness crab & boursin cheese mushroom caps \$19.00 per guest *

Greek Station

Feta & spinach spanakopitas tarts
Grape leaf dolmades
Roasted garlic hummus
Tzatziki
Greek salad with fresh mint
Grilled eggplant and artichoke dip
Lamb, chicken & pork skewers
Basket of crispy calamari \$18.00 per guest *

Asian Stir-fry Station

Choice of :
Black bean chicken
Green onion ginger beef
Coconut, prawn, pineapple, lotus root and gailan
Served with:
Hot, spicy, sweet & sour sauces and pandan-flavoured steamed rice
California rolls
Prawn dumplings
Bokchoy, peanut noodle salad served in bamboo baskets with banana leafs \$17.00 per guest *



Menus

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Themed Stations – chef-assisted (continued)

Le Quebec Station

Lac St Jean tourtiere with green tomato ketchup
La poutine du chef with melted cheese curds and gravy
Maple-glazed smoked bacon on frizee lettuce with vinaigrette
Rillette cretons with hearth-baked baguette
Legume de campagne
Pan-seared trout with parsley, chive butter \$18.00 per guest *

BBQ Station

Pulled pork with tamarind lime sauce
Beef tips with green peppercorn cognac sauce
Grilled chicken satés with chili peanut soya rub
Broiled prawn skewers with espresso BBQ sauce
Grilled vegetable kebabs
Asian slaw on hearts of romaine
Tomato basil pesto and bocconcini \$19.00 per guest *

Add On: Tequila Soaked BBQ crab & lobster \$15.00 per guest *

Sweet Station

Sweet French crepes with fresh berries & sabayon
Chocolate brisé & berry mousse flutes with gateau citron fingers
Banana, peanut butter pudding cups
Assorted squares & macaroons
Lemon cream puffs dipped in caramel
Sliced seasonal fresh fruit \$ 7.95 per guest *

Cost per guest is based on 50 people

