



Reception Packages

Our packages are based on a minimum of 50 guests and include all of the following:

China and Cutlery

- All the china and cutlery needed to service your event

Equipment

- All necessary service equipment and food service presentation pieces

Floor Length Linens (74" x 144")

- For your food service tables in white or black

RECEPTION PACKAGE #1

Hors D'oeuvres

(Based on 5 pieces/bites per person)

Cold

Choice of Three (3) Cold Gold Appetizers:

- Smoked Turkey Mousse on a Shortbread
- Mini chicken Caesar in a parmesan cup
- Shrimp Cocktail on a Bamboo stick with Tomato Salsa
- Mini Pesto Chicken rolls
- Smoked Chicken in a Pita
- Chicken Satay with Assorted Dips
- Lemon Tuna with mango Salsa on a Cucumber
- Tomato, Basil and Bocconcini Cheese served with a Balsamic Reduction
- Falafel and Red Pepper hummus in a mini Pita
- Pesto Goat Cheese and Roasted Cherry tomato on a Crostini
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Salami and Goat Cheese cone on a Shortbread
- Smoked Salmon on a puff disk
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Mini Veggie wrap

Hot

Choice of Two (2) Hot Gold Appetizers:

- Mini Beef burgers with Mango Salsa
- Spicy Tuna cakes with Sweet Chili Sauce
- Crab Cake topped with Lemon Herb Mayonnaise
- Chicken Satay with Assorted Dips
- Vegetable Samosa
- Mini Beef Tortilla
- Tandoori Chicken with Pickled Onions
- Paneer Pakora
- Mini vegetable puffs
- Vegetable spring rolls
- Rice Cake with Blue Cheese and Salmon
- Ham and Swiss cheese on a Sour Dough Bread with Cranberry Mayonnaise

Assorted Sweets and Pastries

(Based on 2 pieces per person)

Fresh Fruit Tarts, Assorted French Pastries, Chocolate Dipped Strawberries & Fruit Kebobs

\$20.50 per person



RECEPTION PACKAGE #2

Hors D'oeuvres

(Based on 5 pieces/bites per person)

Cold

Choice of Three (3) Cold Gold Appetizers:

- Smoked Turkey Mousse on a Shortbread
- Mini chicken Caesar in a parmesan cup
- Shrimp Cocktail on a Bamboo stick with Tomato Salsa
- Mini Pesto Chicken rolls
- Smoked Chicken in a Pita
- Chicken Satay with Assorted Dips
- Lemon Tuna with mango Salsa on a Cucumber
- Tomato, Basil and Bocconcini Cheese served with a Balsamic Reduction
- Falafel and Red Pepper hummus in a mini Pita
- Pesto Goat Cheese and Roasted Cherry tomato on a Crostini
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Salami and Goat Cheese cone on a Shortbread
- Smoked Salmon on a puff disk
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Mini Veggie wrap

Hot

Choice of Two (2) Hot Gold Appetizers:

- Mini Beef burgers with Mango Salsa
- Spicy Tuna cakes with Sweet Chili Sauce
- Crab Cake topped with Lemon Herb Mayonnaise
- Chicken Satay with Assorted Dips
- Vegetable Samosa
- Mini Beef Tortilla
- Tandoori Chicken with Pickled Onions
- Paneer Pakora
- Mini vegetable puffs
- Vegetable spring rolls
- Rice Cake with Blue Cheese and Salmon
- Ham and Swiss cheese on a Sour Dough Bread with Cranberry Mayonnaise

Party Platters

Canadian Cheese Tray with Assorted Crackers

Sliced cheddar and marble cheese garnished with fruit and accompanied by baskets of crackers

The Mediterranean Platter

A selection of 5 dips (Traditional Hummus, Roasted Red Pepper, Spinach, Olive Tapenade and Baba Ganoush) served in martini glasses, accompanied by rustic breads and grilled pitas

Assorted Quartered Sandwich Tray

A selection of albacore tuna, sockeye salmon, egg salad, shaved roast beef, ham and cheese, and pastrami

Assorted Mini Wraps Platter

A selection of grilled pesto chicken, Teriyaki beef, julienne grilled vegetables, flavoured humus' rolled into spinach and tomato wraps

Assorted Sweets and Pastries

(Based on 2 pieces per person)

Fresh Fruit Tarts, Assorted French Pastries, Chocolate Dipped Strawberries & Fruit Kebobs

\$28.50 per person



RECEPTION PACKAGE #3

Choice of Two Chef Sautee Stations

Let your unique personality reflect in your style of meal. Please choose two (2) of the following:

- The French Fry Station*
- The Seafood Station*
- The Pasta Station*
- The Omelette Station*
- The Fresh Crepe Station*
- The Stir Fry Station*

Hors D'oeuvres

(Based on 4 pieces/bites per person)

Cold

Choice of Three (3) Cold Gold Appetizers:

- Smoked Turkey Mousse on a Shortbread
- Mini chicken Caesar in a parmesan cup
- Shrimp Cocktail on a Bamboo stick with Tomato Salsa
- Mini Pesto Chicken rolls
- Smoked Chicken in a Pita
- Chicken Satay with Assorted Dips
- Lemon Tuna with mango Salsa on a Cucumber
- Tomato, Basil and Bocconcini Cheese served with a Balsamic Reduction
- Falafel and Red Pepper hummus in a mini Pita
- Pesto Goat Cheese and Roasted Cherry tomato on a Crostini
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Salami and Goat Cheese cone on a Shortbread
- Smoked Salmon on a puff disk
- Sesame Shrimp and Hoisin Sauce in Rice Paper
- Mini Veggie wrap

Hot

Choice of Two (2) Hot Gold Appetizers:

- Mini Beef burgers with Mango Salsa
- Spicy Tuna cakes with Sweet Chili Sauce
- Crab Cake topped with Lemon Herb Mayonnaise
- Chicken Satay with Assorted Dips
- Vegetable Samosa
- Mini Beef Tortilla
- Tandoori Chicken with Pickled Onions
- Paneer Pakora
- Mini vegetable puffs
- Vegetable spring rolls
- Rice Cake with Blue Cheese and Salmon
- Ham and Swiss cheese on a Sour Dough Bread with Cranberry Mayonnaise

Stationary Table (Three Selections Below):

- Canadian Cheese Tray with Assorted Crackers*
- Garden Vegetables with Dip*
- Relish Tray*
- Fresh Fruit Platter*
- The Mediterranean*
- Assorted Mini Wraps Platter*
- Assorted Quartered Sandwich Tray*
- Dessert Tray*

Refreshing Non Alcoholic Seasonal Punch

\$41.95 per person

**HST will be added to all food and beverage prices
 Prices are subject to change without notice**