



## RECEPTION STATIONS (minimum of 100 people)

Ice carvings are available for your reception; ask your sales coordinator for details

Dips for breads - Artisan breads served with hummus, tzatziki, tapenade, extra virgin olive oil and aged balsamic vinegar

\$6.95 per person

Baked Camembert - Camembert cheese encasing a port and fruit compote, wrapped in puff pastry served with fresh baked baguettes

\$7.95 per person

Rustic Mediterranean platter - Grilled red peppers, roasted cherry tomatoes in extra virgin olive oil and balsamic vinegar, kalamata olives, asparagus and marinated Portobello mushrooms

\$7.95 per person

Cheese plate - Imported and domestic cheeses served with grapes, candied walnuts, mixed crackers, flatbread and fresh baked baguettes

\$11.25 per person

Spiced tenderloin of pork rolled in a blend of spices, served with a dried cranberry, maple and balsamic sauce\*

\$11.95 per person

Prawn platter - Black tiger prawns shelled and ready to eat, served with a spicy cocktail sauce and a lemon and garlic mayonnaise

\$11.95 per person

Alberta AAA Angus Beef - Seasoned and roasted, served with fresh baked baguettes, mustards and horseradish\*

\$12.95 per person

Sautéed prawns - Black tiger prawns sautéed in garlic butter with a brunoise of vegetables and flamed with citrus vodka\*

\$13.95 per person

Fresh oyster bar - Local West Coast oysters: Stellar Bay, Effingham, Gorge Inlet and Pearl Bay, shucked and served on the half shell, accompaniments include lemon wedges, chili and lime hot sauce, Tabasco, Asian mignonette, Bloody Mary mignonette and a Pernod and tarragon mignonette\*

\$15.95 per person

Rack of lamb - Roasted marinated rack of lamb served with a mint and grainy mustard hollandaise sauce\*

\$21.00 per person



West Coast station - Platters of prawns, smoked salmon, candied salmon and crab claws served with cocktail sauce and local West Coast oysters: Stellar Bay, Effingham, Gorge Inlet and Pearl Bay, shucked and served on the half shell, accompaniments include lemon wedges, chili and lime hot sauce, Tabasco, Asian mignonette, Bloody Mary mignonette and a Pernod and tarragon mignonette\*

\$29.95 per person

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Chocolate fountain - A choice of dark or milk chocolate dip with fresh strawberries, banana bread, marshmallows and graham crackers

\$10.95 per person

\*Indicates Chef attended station