



# Receptions

## From the Sea

**Fresh Nova Scotia Mussel Bar** -  
steamed mussels with lemon & garlic butter

**Smoked Seafood Mirror**  
smoked salmon, scallops, mackerel & trout, with condiments and crackers

**Oyster Bar** (minimum 50 people)  
Malpeque oysters shucked to order with tabasco, spicy cocktail sauce,  
Lea & Perrins, pepper, lemon

**Black Tiger Shrimp Presentation**  
with spicy cocktail sauce & lemon

**Scallop Flambée Station** - with Pernod & cream

**Shrimp Flambée Station** - with brandy or coconut rum

**Sushi Bar** - served with wasabi, soy and ginger

**Smoked Salmon** - served with chopped egg, red onions, tomatoes, capers, lemon,  
cream cheese and fresh baguette slices

**Seafood Martini** ~ medallions of Atlantic lobster & diver Digby scallops on a skewer,  
with vodka enhanced clamato juice served in a martini glass

**Gazpacho** topped with crab claws



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*Yes we can!*

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All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



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## Platters and Presentations

### Vegetable Crudité & Dip

seasonal fresh vegetables with complementary dipping sauces

### Trio of Chef's Assorted Dips

chef's choice of three house-made dips, pita crisps, crostini & seasonal veggie sticks

### Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

### Imported & Domestic Cheeses

served with assorted crackers & toasts, garnished with grapes & strawberries

### Baked Brie

wrapped in phyllo served with fruit coulis

### Seasonal Sliced Fresh Fruit with yogurt dip

### Hip of Beef (serves approximately 100 guests)

with assorted mustards, horseradish and mini kaisers

### Carvery (minimum 50 people) ~ carved by our Chef

served on assorted homemade rolls with condiments

### Honey Glazed Country Ham

### Roast Turkey

### Roast Sirloin of Beef

Add pretzel buns to any carvery

### Sauté Station (serves 50 people)

wild mushrooms (shiitake, portobello, king, cultivated & seasonal)

sautéed with shallots & fresh herbs, garlic & extra virgin olive oil

### Pasta Bar

penne, broad noodles & fusilli with sliced chicken, Italian sausage,

shredded beef, sauce marinara, alfredo, and cream curry,

accompanied by grated cheese and sliced Italian breads

### Assorted Finger Sandwiches (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef,

and ham & swiss and grilled marinated vegetables

### Soft Tortilla Wraps (24 pcs.)

egg salad, tuna salad, chicken salad, roast beef with candied onions,

ham & Swiss, and grilled marinated vegetables

### Cold Cut Mirror

selection of meats with variety of breads and condiments

### Nacho Bar

corn chips, salsa, sour cream, tomato, onion, cheese & jalapeños

Add chili or browned beef for an additional charge.

### Chicken Wings (6 per person)

Buffalo fire ball wings served with carrot & celery sticks with blue cheese dressing

### Ultimate Pizza Party (2 pcs. per person)

selection of vegetarian, pepperoni & cheese, and the works

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## Passed Hors d'Oeuvres

(Minimum order of 2 dozen per item)

- Digby Scallops Wrapped in Smoked Bacon**
- Spanakopita** - phyllo pastry stuffed with spinach, garlic & feta cheese
- Bruschetta** - roma tomatoes, herbs, feta cheese & olive oil
- Roasted Poblano Meatballs** - tossed with pineapple & cilantro
- Tandoori Chicken** - on crispy naan with spicy mango chutney
- Green Curry Glazed Paneer Cheese** - in wonton cups
- Portobello Mushrooms & Leeks** - sautéed in garlic butter & cream,  
served in mini phyllo baskets
- Chicken Satay** - with peanut & coconut-curry dipping sauce
- Moroccan Lamb Skewer** - with chimichurri sauce
- Lobster Cappuccino** - served in petite cups
- Chicken Makhani** - on naan bread drizzled with cucumber-mint yogurt
- Top Sirloin Beef** - in red nugget potatoes topped with red onion chutney & boursin cheese
- Tomato & Bocconcini Tian** - drizzled with olive oil and aged balsamic
- Lobster & Cilantro Salad on Rice Crisps**
- Salmon Mousse Circle** - with a smoked salmon crown garnished with capers
- Valley Apples, Celery & Feta Salad on Crisp Endive**  
- drizzled with pomegranate molasses emulsion
- Pico de Gallo** - Mango, watermelon, pineapple & papaya salsa  
in wonton cups
- Cold Soup** - Chilled granny smith apple and calvados soup served in petite cups
- Curried Chicken** on Garlic Toast
- Prosciutto Melon Balls**

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- Mini Kobe Sliders** - with chipotle aioli
- Lobster Bonbons** - with sweet Thai chili sauce
- Petite Lobster Cakes** with chive crème fraîche
- Smoked Duck Spring Rolls** - with blueberry & pear chutney
- Shrimp Wontons** - with Thai chili dip
- Smoked Duck Breast** - thinly sliced duck breast on crisp brioche with blueberry compote
- Petite Shepherd's Pie** - creamy mashed potatoes, tender corn and ground beef layered in a trifle cup
- Mini Lamb Burgers** - With onion tobacco
- Steamed Pork & Shrimp Dim Sum** - served with ginger-soy sauce
- Arancine** - shrimp filled, deep fried risotto balls with smoked tomato coulis
- Grilled Lamb Chops** - tender marinated lamb chops with dijon mustard & thyme served with a port & balsamic reduction dipping sauce
- Mini Aloo Samosas** - a tasty filling of potatoes, coriander, garam masala served with tamarind dip
- Pan-seared Foie Gras** - with black mission figs & port compote on corn brioche
- Char Sui Glazed Quail** - wrapped in delicate parath
- Mini Fish n' Chips** served carnival-style in a newspaper cone
- Escargot Bourguignonne** -served on button mushrooms
- Jumbo Shrimp Cocktail** -served with vodka enhanced house made cocktail sauce
- Fresh Shucked Oysters** - Served on crushed ice with champagne jelly
- Sushi** - choice of house made vegetarian, salmon or shrimp sushi with mini wasabi balls, pickled ginger & soya sauce
- Beef Carpaccio** - razor thin slices of beef tenderloin with shaved pecorino & black truffles
- Smoked Salmon Ceviche** -on cucumber round with wasabi ponzu
- Petite Pulled Pork Sandwich** - in house-made brioche bun with cranberry chutney

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