

# Reception

## From the Sea

### Fresh Nova Scotia Mussel Bar

steamed mussels with lemon & garlic butter

### Spiced Gazpacho

topped with jumbo shrimp

### Smoked Salmon one side serves 25 people

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

### \*Oyster Bar market price per person (minimum 25 people)

Local oysters shucked to order with tabasco, spicy cocktail sauce, Lea & Perrins, pepper, lemon

### Black Tiger Shrimp Presentation (50 pieces)

with spicy cocktail sauce & lemon

### \*Scallop Flambé Station (150 pieces)

with brandy & cream

### \*Shrimp Flambé Station (150 pieces)

with coconut rum

### Sushi Bar

served with wasabi, soy and ginger

### Planked Salmon

served on warm river stones with condiments

\* Additional charge for chef-attended station



All prices are subject to a customary 18% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.

902-454-8533

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## Platters and Presentations

### Fresh Fruit Skewers with yogurt dip

### Trio of Chef's Assorted Dips

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

### Potini Bar

whipped potatoes and martini glasses with choice of toppings: sour cream, fresh chives, caramelized onions, cheddar cheese, pulled pork confit

### Antipasto Tray

marinated vegetables with Italian meats, cheeses and olives

### Imported & Domestic Cheeses

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

### Display of Nova Scotian Artisanal Cheeses

served with house made jams and a variety of crisps

### Artisanal Charcuterie Board

featuring an array of dried and cured meats, accompanied with dried fruit, nuts, olives, jellies and crisps

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

with assorted mustards, horseradish and mini kaisers

### Char Broiled Mini Burger Station

Beef burger topped with Applewood cheddar and bacon jam

Veggie burger topped with arugula tomato confit

Lamb burger topped with cilantro aioli and onion tobacco

### \*Chef Attended Salad Station

traditional Chicago chopped salad or Caesar /add chicken for an additional charge (minimum 30 people)

### \*Chef Attended Pasta Bar

roasted chicken with coconut curry penne, fusilli pesto alfredo, Italian marinara bowtie grated parmesan cheese, sautéed mushrooms, caramelized onions, chopped fresh scallions

### Assorted Finger Sandwiches & Wraps (50 pcs.)

egg salad, tuna salad, chicken salad, roast beef, ham & swiss and grilled marinated vegetables

### Build Your Own Nacho Bar

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

add chili or browned beef

### \*Tartare Bar

Ahi tuna, Atlantic salmon and beef tartare mixed tableside and served with crisps

### Vegetable Crudit  & Dip

seasonal fresh vegetables with complementary dipping sauces

### Petite Sweet Display

baked in house florentines, macarons, truffles, petit fours & chocolate dipped strawberries

\***Carvery** carved by a chef and served on assorted homemade rolls with condiments

Choose one: (minimum 50 people)

### Honey Glazed Country Ham

### Roast Sirloin of Beef

### Lamb Carvery

**Smoked Pig** up to 100 people market price

add pretzel buns to any carvery

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**Passed Hors d'Oeuvres**  
(Minimum order of 3 dozen per item)

**Digby Scallops**  
wrapped in smoked bacon

**Spanakopita**  
phyllo pastry stuffed with spinach, garlic & feta cheese

**Roasted Poblano Meatballs**  
tossed with pineapple & cilantro

**Tandoori Paneer**  
on crispy naan with spicy mango chutney

**Spicy Ham Croquettes**  
Served with chive aioli

**Portobello Mushrooms & Leeks**  
sautéed in garlic butter & cream, served in mini phyllo baskets  
with coconut-curry dipping sauce

**Chicken Satay**  
with coconut-curry sauce

**Greek Fries**  
golden fries tossed in sumac, topped with crumbled feta, garlic sauce  
and served with tzatziki

**Chicken Makhani**  
on naan bread drizzled with cucumber-mint yogurt

**Top Sirloin Beef**  
in red nugget potatoes topped with red onion chutney & boursin cheese

**Prosciutto Wrapped Melon**  
compressed melon wrapped in delicate prosciutto

**Sweet Chili Glazed Pulled Pork**  
on potato cake with grilled pineapple

**Wild Mushroom Croquet**  
with charred tomato sauce

**Spicy Roasted Walnut and Blue Cheese Bites**  
drizzled with port and fig reduction

**Vegetable Pakora**  
with tamarind dipping sauce

**Watermelon Cubes**  
with aged balsamic & mint chiffonade

**Vegetable Pad Thai**  
spicy rice noodles with lemon grass and ginger  
marinated vegetables with chopped peanuts and cilantro

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- Mini Kobe Sliders** with chipotle aioli
- Lobster Bonbons** with sweet thai chili sauce
- Petite Crab Cakes** with chive crème fraîche
- Smoked Duck Spring Rolls** with blueberry & pear chutney
- Mini Fish n' Chips** served carnival-style in a newspaper cone
- Arancini** 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
- Onyx Chicken Chops** kung pao style, semi-boneless ginger and mirin soaked chicken wings finished with cilantro and toasted sesame seeds
- Mini Aloo Samosas** a tasty filling of potatoes, coriander, garam masala served with tamarind dip
- Smokey tomato Parmesan Shooter** topped with a **mini grilled cheese** stuffed with bacon jam and provolone
- Polenta Fries and Sweet Potato Tempura** in a wooden cone with truffle mayo
- Char Sui Glazed Quail** wrapped in delicate paratha
- Petite Shepherd's Pie** creamy mashed potatoes, tender corn & ground beef, layered in a trifle cup
- Jumbo Shrimp Cocktail** served with vodka enhanced house made cocktail sauce
- Petite Pulled Pork Sandwich** house-made brioche bun with cranberry chutney
- Nova Scotia Smoked Salmon** on crostini with capers & red onion
- Ahi Tuna Forks** lavender rubbed, quickly seared with wasabi aioli
- Grilled Asparagus with Crispy Pancetta** with spiced hollandaise
- Petite Lobster Thermidor** petite terra cotta pots with gruyere topped lobster with torched parmesan
- Petite Foie Gras Poutine** individual size crispy fries smothered with cheese curds, cast iron pan seared foie gras morsels and rich foie gras infused demi
- Ginger Glazed Seared Scallop** on polenta with fried leek
- Chicken and Waffle Bites** fried chicken on chorizo bread stuffing waffle with pan jus
- Miso Glazed Black Cod** on marinated cucumber
- Maple Salmon Suckers** maple marinated salmon on a lollipop stick lightly dipped in a sweet and salty coarse maple sugar
- Mini Open Face Steak Sandwich** grilled rosemary bread with boursin and horseradish mayo, dry aged steak and topped with chimichurri
- Mini Lobster Mac n Cheese** topped with herb bread crumbs and baked golden brown

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## **\*Molecular Cooking**

all selections require 48 hours notice  
additional charge for chef-attended station  
additional charge for dry ice or liquid nitrogen

## **Liquid Nitrogen Ice Cream**

french vanilla, chocolate or apple cinnamon

## **Liquid Nitrogen Chocolate Drops and Candy Kisses**

petite sweets made with liquid nitrogen

## **\* Chef Attended Mozza Station**

fresh cheese curds, brined and stretched to form mozzarella by one of our chefs,  
served with tomato, basil, extra virgin olive oil and caper berries

## **Late Night Snacks**

### **Mini Donairs**

petite donairs with chopped tomatoes and donair sauce on the side

### **Poutine Station**

crispy fries, cheese curds, port demi glaze  
(add pulled duck confit for an additional charge)

### **Burger Station**

**Fried Pepperoni** with mustard

**Chili Cheese Fries**

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