



## *Banquet/Catering Menus 2011*

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Welcome to the St. Eugene Golf - Resort – Casino where our Executive Chef and experienced banquet team are committed to providing our guests with an exceptional dining event.

Our Culinary team is proud to present Regional & Ethnic cuisine featuring the finest of local ingredients.

We have created a wide variety of traditional and themed menus and would be pleased to discuss alternative selections to personalize your function should these menus not meet your needs.

*Bon Appétit!*

*Executive Chef Robert R. Brown*  
*Sous Chef Terry Moylan*

# Meeting Room Rental

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Meeting Room	Sq. Ft.	Rounds (10's)	Rounds (8's)	Theatre	Classroom	U-Shape	Hollow Square	Boardroom	Rental
<b>Chief David</b>	1021	80	64	100	66	36	44	34	\$300.00
<b>St. Mary's</b>	761	50	40	60	30	26	34	22	\$200.00
<b>Shuswap</b>	791	60	48	60	30	26	34	22	\$150.00
<b>Lower Kootenay</b>	755	50	40	60	30	26	34	22	\$150.00
<b>Columbia Lake</b>	757	50	40	60	30	26	34	22	\$150.00
<b>Tobacco Plains</b>	497	30	24	48	18	N/A	N/A	22	\$150.00



Chief David Room – Rounds



St. Mary's room – Open Rounds

## General Catering Information

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1. **Food and Beverage:** No food or beverage may be brought into the Resort without special express permission - pastry for special occasions will be considered and a service fee may apply.
2. **Alcohol:** In accordance with the British Columbia Liquor control and Licensing Act, all alcoholic beverages consumed in all licensed areas of the hotel must be purchased by the hotel through recognized distributors. Liquor service is permitted in the banquet rooms until Midnight.
3. **Choice of Menu:** The St. Eugene Golf Resort Casino is able to accommodate plated meals for up to 70 people. For groups larger than 20 people plated menus will need to be pre ordered.
4. **Pricing:** Prices for food and beverage can be confirmed in advance but are subject to change without notice, if confirmed more than 90 days before the function. Due to availability, wine lists are subject to change without notice.
5. **Guarantee:** A final guarantee is required 72 working hours prior to the event. Guarantees for Monday or Tuesday events will be required on the Friday prior. Should no guarantee be received, the hotel will prepare and charge for the original numbers quoted. You will be billed for the guaranteed number or the number in attendance whichever is greater. The hotel will prepare and set 5% above the guaranteed number.
6. **Meeting Space:** Space for the event is booked only for the times indicated. Set-up and dismantle times, if required, are not included and should be specified at the time of booking. The hotel reserves the right to provide an alternate function room best suited for the group should the number of guests attending differ from the original number quoted. Please note that all indoor areas of the St. Eugene Golf Resort and Casino are **designated as non-smoking**.
7. **Gratuity and HST:** A 15% gratuity charge is applicable on all food and beverage events. Applicable taxes in British Columbia are as follows:

Food and soft beverages:	12% HST
Alcoholic beverages:	12% HST
Room Rental:	12% HST
Miscellaneous:	12% HST
Audio Visual:	12% HST
Labour Charges:	12% HST
Gratuity:	12% HST
8. **Payments:** A non-refundable deposit of 25% of estimated expenses will be required following a signed contract. An "Authorization to Charge Credit Card" form must be completed either to charge invoice to credit card following the event or to guarantee payment. All new accounts must submit all required credit information when billing privileges are requested. Please allow a minimum of 30 days to process your credit information for approved billing privileges.

9. **Cancellation Charges:** Cancellation of a confirmed booking less than one month prior to the date of the event, may result in a cancellation fee should we not be able to resell the cancelled space. See contract for details. **All cancellations must be in writing.**
10. **Meeting Room Supplies:** The St. Eugene Golf Resort Casino will supply ice water, glasses, pens, and note pads for all meetings. Should you require any additional supplies, please notify your conference services manager or outlets supervisor of your needs.
11. **Audio-Visual Equipment:** Information on rates and equipment are available upon request. We recommend AV equipment be pre-ordered at the contract stage – day of event requests may be not honored due to availability.
12. **Musician / Entertainment:** Your event may be subject to a federally required SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee for all live or taped entertainment/music. The charges for SOCAN are \$41.13 plus taxes with dancing and \$20.56 without dancing. For more information on SOCAN you can call (780) 439-9049 in Alberta or (604) 669-5569 in British Columbia or visit [www.socan.ca](http://www.socan.ca).
13. **Displays, Exhibits or Products:** If displays, exhibits, or products are to be used, arrangement for their arrival, unloading and departures must be made with the Conference Services office. Materials being delivered may arrive no more than two (2) days prior to the meeting and storage prior to function should be pre-arranged. All shipping expenses and arrangements to and from the resort must be made by the company in need of these materials. All materials should be clearly labeled with the function name, date, function room, and hotel contact. The St. Eugene Golf Resort Casino will not be responsible for the exhibit, displays, and products locked in the function room. Please address shipments to:  
  
St. Eugene Golf - Resort – Casino  
ATTN: Banquets Department  
7731 Mission Road  
Cranbrook, BC V1C 7E5
14. **Damages:** The St. Eugene Golf Resort Casino reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. The St. Eugene Golf Resort Casino will not be responsible for damages or loss of any personal property or equipment left in the hotel prior to, during, or following functions.
15. **Signage:** Must be of a professional nature and is restricted to the Convention area. **Defacing by means of tacking, nailing, taping, etc. of material in the hotel is prohibited.** Bluetac may be used on non-wallpaper surfaces and painters tape may be used on other surfaces.
16. **Smoking / Non-Smoking:** the St. Eugene Golf Resort Casino is a 100% non-smoking facility. A \$250.00 cleaning fee will be applied per day for violation of this policy.

# Rental Equipment

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## All meeting room rental fees include:

Meridian Phone  
High Speed Internet Hook up  
White Board with pull down screen, flip chart, tack board, markers and eraser  
In room DMX music system with separate control  
Pens and note pads  
Water Service

## Additional Rental Equipment Available:

8' Screen	\$35.00 per day
6' Screen	\$25.00 per day
Flip Chart (With paper and markers)	\$25.00 per day
Flip Chart Pads	\$10.00 each
Flip Chart Stand Only	\$15.00 per day
Easel	\$10.00 per day
Overhead Projector	\$35.00 per day
35 mm Slide Projector	\$50.00 per day
Podium and Microphone	\$25.00 per day
LCD Projector	\$135.00 per day
Polycom Conference Phone	\$75.00 per day
TV	\$40.00 per day
VCR	\$25.00 per day
DVD	\$35.00 per day
Laptop Speakers	\$5.00 per day
Data Port Link	\$5.00 per day
Audio Visual Cart	No Charge
Extension Cord	No Charge
Internet Cable	No Charge

# Breakfast

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## **Continental – (Minimum 10 people)**

- Assorted Cereals, Chilled Milk
  - Seasonal Fresh Fruit, Granola, Yogurt
  - Selection of Breakfast Breads and Pastries
  - Butter and Preserves
  - Coffee and Tea
- \$12.95 per person**

## **Healthy Start – (Minimum 10 people)**

- Seasonal Fresh Fruit, Mountain Granola, Skim Milk
  - Bran and Oatmeal Muffins, Low Fat Fruit Yogurt
  - Swiss Style Muesli and Dried Fruits and Nuts
  - Coffee and Tea
- \$12.95 per person**

## **Mission Buffet – (Minimum 20 people)**

- Selection of Juice, Orange Apple, Cranberry
  - Seasonal Fresh fruit, Granola, Yogurt
  - Selection of Breakfast Breads, and Pastries
  - Assorted Cereals, Chilled Milk
  - Pancakes and French Toast
  - Scrambled Eggs with Chives and Cheese
  - Smoky Maple Bacon and Sausages
  - Home Style Breakfast Potatoes
  - Fresh brewed Coffee and Tea
- \$16.95 per person**

# Breakfast Accompaniments

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## Omelet Station

- Eggs and omelets cooked to order. Served with a selection of premium fillings: Cheddar cheese, mushrooms, black forest ham, scallions, peppers and salsa.  
**\$6.25 per person**

## Eggs Benedict

- with Canadian back bacon and hollandaise sauce  
**\$6.25 per person**

## Individual Yogurts

- Assorted fruit & plain yogurts  
**\$2.25 per person**

## Pancakes or French Toast

- Served with syrup, butter, whipped cream and wild berry compote  
**\$3.00 per person**

## Assorted Cold Cereals

- Including our own granola and other dry cereals served with 2% and skim milk  
**\$3.00 per person**

## Hot Oatmeal

- Served with milk and brown sugar  
**\$3.00 per person**

## Fruit Juice

- Premium orange, apple, grapefruit, tomato, cranberry juice (1.5 litre pitcher)  
**\$15.00 per pitcher** (approx. 6 glasses)

# Refreshment Breaks

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## Selection of Breakfast Pastries:

(Comes with butter and preserves)

- Assorted muffins \$19.95 per dozen
- Breakfast Danish \$21.95 per dozen
- Freshly baked croissants \$23.95 per dozen

## Selection of Breakfast Breads:

- Banana, carrot raisin or lemon poppy seed \$19.95 per loaf (12 slices)
- Cinnamon buns (Cream cheese icing) \$24.00 per dozen
- Freshly baked cookies (assorted flavors) \$17.95 per dozen
- Assorted bagels with cream cheese \$26.95 per dozen
- Seasonal fruit display \$4.25 per person
- Fresh crudités with dips \$3.25 per person
- Assorted dessert squares \$16.95 per dozen

## Beverages

- Coffee and Tea Service \$2.25 per person
- Selection of Herbal Teas \$2.25 each
- Decaffeinated Coffee \$12.50 per 6 cup carafe
- Regular Coffee \$12.50 per 6 cup carafe
- Mocha Coffee \$3.25 per person
- Hot Chocolate \$3.25 per person
- Hot Chocolate \$14.00 per 6 cup carafe
- Selection of canned Pop \$2.25 per person
- Selection of bottle juices \$2.25 per person
- Selection of bottled water \$2.25 per person
- Selection of milks (2%, skim and chocolate) \$17.00 per pitcher
- House blended juices or punch \$15.00 per pitcher

*All bottled & canned beverages will be charged on actual consumption*

# Themed Coffee Breaks

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## **The Uplift**

- Granola Bars
  - Individual yogurts
  - Bran muffins
  - Fresh sliced fruit
  - Coffee and Tea
- \$7.95 per person**

## **Tropical Break**

- Fruit skewers
  - Assorted fruit breads
  - Bottled water
  - Coffee and Tea
- \$7.95 per person**

## **Add On**

- Granola Bars  
**\$2.50 each** (based on consumption)
- Bottled Water and Juice  
**\$2.25 each** (based on consumption)
- Chocolate Croissants  
**\$4.00 each**
- Individual Yogurt  
**\$2.25 each**

# Build Your Own Lunch Buffet

(Minimum 20 people)

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## All Build Your Own Lunch Buffets include

- Chef's selection of two salads
- Selection of fresh bread and rolls
- Condiment selection
- Fresh brewed Coffee and Tea

## Choose One Entrée:

- **Bison or Beef Chili** **\$16.45 per person**
- **Beef or Vegetarian Lasagna** **\$16.45 per person**
- **Spaghetti and Meat Balls** **\$15.45 per person**
- **Shepherd's Pie** **\$15.45 per person**
- **Roast Beef Sirloin on a Bun** **\$16.45 per person**

**Choose a second Entrée for an additional** **\$4.95 per person**

**Add Soup of the Day for an additional** **\$3.00 per person**

**Add Dessert Squares for** **\$16.95 per dozen**

## Luncheon Buffets

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### **Rocky Mountain Deli Lunch – (Minimum 10 people)**

- Home made soup of the day
  - Chef's selection of 3-salads
  - Condiment selection
  - Sliced cold meats (roast beef, maple ham, smoked turkey)
  - Selection of sliced cheeses
  - Lettuce, tomatoes, cucumbers, sprouts and onions
  - Homemade bread and rolls
  - Coffee and Tea
- \$15.95 per person**

### **Soup and Sandwich – (Minimum 10 people)**

- Home made soup of the day
  - Relish and condiment tray
  - Selection of premier sandwiches or wraps
  - Fresh baked cookies and squares
  - Coffee and Tea
- \$16.95 per person**

### **Pasta Buffet – (Minimum 15 people)**

- Home made minestrone soup
  - Selection of home made breads rolls and garlic toast
  - Caesar salad w/ tomato pesto croutons
  - Tomato and mozzarella salad w/ fresh basil
  - Baked Rigatoni w/ tomato sauce and Romano cheese
  - Fettuccini Alfredo w/ chorizo and mushrooms
  - Seasonal fresh fruit and Tiramisu
  - Coffee and Tea
- \$19.95 per person**

### **Mexican Theme – (Minimum 15 people)**

- Black bean tomato soup
  - Build your own Fajita; Corn and flour tortillas, onions, peppers, tomatoes, cheese
  - Spiced chicken and beef
  - Mexican fried rice
  - Salsa, Sour Cream, Guacamole
  - Tortilla Chips
  - Coffee and Tea
- \$18.95 per person**

# Deluxe Lunch Buffets

(Minimum 20 people)

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**Your menu includes fresh brewed coffee and tea**

**Included with all Hot Lunch Buffets listed below:**

- Homemade daily soup
- Selection of fresh breads and rolls
- Organic wild greens w/ mountain berry vinaigrette
- Roasted baby red potato salad
- Tomato and Artichoke salad
- Seasonal select vegetables
- Chef's choice potato
- Seasonal fruit and dessert squares

**With the choice of two of the following**

- Wild sockeye salmon w/ baby spinach, lemon and dill
- Grilled chicken breast w/ tomato basil sauce and shaved parmesan
- Smoked pork loin w/ braised fennel and apples
- Beef and mushroom stroganoff
- Bison Stew with Bannock
- Steamed Red Snapper w/ tomatoes, capers, red onions and a lemon beurre blanc

**\$24.00 per person**

# BBQ Lunch Buffet Menu

(Minimum 20 people)

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## All BBQ Lunch Buffets include

- Mixed Green Salad
- Potato Salad
- Selection of fresh bread and rolls
- Corn on the Cob
- Baked Potatoes with all the fixings
- Fresh brewed Coffee and Tea

## Choose Two Entrée:

- Honey BBQ Glazed Chicken Breasts
- Garlic Rubbed Sirloin Steaks
- Charbroiled Beef Burgers
  
- \$19.95 per person (Lunch only)

# Three Course Plated Lunches

(Minimum 6 people)

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Choose one starter, one main course and one dessert for the group  
Your menu includes fresh brewed coffee and tea

## Starters

- Tomato Vegetable Minestrone Soup
- Bison Barley Soup
- Butternut Squash Bisque w/ crème fresh
- Organic Greens with Mountain Berry Vinaigrette
- Caesar Salad w/ Shaved Romano Tomato Pesto Croutons
- Spinach and Endive Salad grilled Pear and Blue Cheese

## Main Dishes

- Mediterranean chicken on baked naan w/ cucumber mint cous cous  
**\$26.00 per person**
- 6 oz AAA NY steak sandwich w/ mushrooms and crispy shallots  
**\$30.00 per person**
- Sesame crusted salmon w/ rice pilaf and garden vegetables and maple ginger glaze  
**\$30.00 per person**
- Oven baked spinach and ricotta cannelloni w/ tomato basil sauce and garlic toast  
**\$26.00 per person**
- Sautéed prawns and scallops in a light coconut curry sauce w/ basmati rice  
**\$30.00 per person**

## Dessert

- Sticky date pudding w/ Alberta Whiskey Sauce
- NY Cheesecake w/ Huckleberry Coulis
- Chocolate mousse torte
- Fresh berry yogurt parfait

# Meals on the Go

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## **Boxed Breakfast**

- Bottled orange juice
  - 1 piece of whole fruit
  - Fresh baked muffin and croissant pastry
  - Cheese and crackers
  - Preserves and butter
- \$11.95 per person**

## **Moyie to Go**

- Maple smoked turkey with Provolone and pesto mayonnaise on a baguette
  - House salad with Mountain berry vinaigrette
  - Trail mix
  - Granola bar
  - Fruit juice
- \$ 15.25 per person**

## **Healthy Choices**

- Grilled vegetables on Focaccia with an olive tapenade
  - Wild rice salad
  - Granola bar
  - Fresh fruit salad with mint and citrus juices
  - Bottled water
- \$13.25 per person**

## **Mission Boxed Lunch**

- Assorted prepared sandwiches
  - (Choice of Turkey, roast beef, black forest ham on white or brown bread)
  - Canned pop
  - Bag of chips
  - 2 cookies
- \$12.25 per person**

# Plated Dinners

(Minimum 10 people)

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For your menu please select one starter one main and one dessert

## Starters

- Rocky Mountain wild mushroom soup
- Roasted corn and potato chowder w/ smoked salmon
- Curried asparagus cream soup w/ smoked bison chips
- Spinach and endive salad w/ grilled pear, blue cheese and white balsamic vinaigrette
- Organic wild greens w/ candied walnuts, mandarin oranges, goat cheese puck and raspberry vinaigrette
- Grilled vegetable salad on butter leaf and radicchio w/ garlic lemon dressing

**Main Course** - (price includes one starter, one main, one dessert and coffee or tea)

All main courses are served with fresh seasonal vegetables and chef's selection of starch

- Fire grilled gorgonzola chicken w/ spinach and toasted almonds **\$39**
- Pistachio crusted Halibut w/ lemongrass coconut cream **\$42**
- AAA Alberta prime rib w/ port wine jus **\$45**
- Herb crusted roasted rack of lamb **\$45**
- 8 oz AAA NY w/ pan jus pearl onions and portabella mushrooms **\$45**
- Spinach pesto salmon w/ goat cheese **\$42**

## Dessert

- Sticky date pudding w/ Alberta Whiskey Sauce
- NY Cheesecake w/ Huckleberry coulis
- Chocolate mousse torte
- Fresh berry yogurt parfait
- Warm chocolate lava cake

**Appetizers** – (Choose another course for an additional **\$15 per person**)

- Blue crab cakes w/ Cajun chili lime salsa
- Coconut popcorn shrimp w/ curry lemongrass dip
- Bison satays w/ baby greens and mango chutney
- Smoked salmon on potato and onion roesti w/ wasabi cream
- Wild mushroom bruschetta with fried feta cheese w/ prawn and scallop brochette

# Select Dinner Menu #1

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## Starters

Organic salad greens with fine herbs, toasted sunflower seeds,  
Pea sprouts and aged balsamic vinaigrette

Or

Rocky mountain wild mushroom chowder en croute

## Mains

Roast AAA prime rib with pan jus and Yorkshire pudding

Or

Fire grilled gorgonzola chicken with spinach and toasted almonds

Or

Pistachio crusted halibut with lemongrass coconut cream

(All mains are served with fresh seasonal vegetables and rosemary potatoes)

## Dessert

Sticky date pudding with whiskey caramel sauce

\$40

## Select Dinner Menu #2

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### Starters

Baked French onion soup

Or

Mission version Caesar salad with aged Romano shavings  
and double smoked bacon chips

### Mains

Char grilled New York steak 8oz with apple whiskey jus

Or

Grilled chicken supreme with porcini mushroom demi

Or

Sesame crusted sockeye salmon with soy balsamic glaze

(All mains are served with fresh seasonal vegetables and rosemary potatoes)

### Dessert

Mascarpone cheese cake with raspberry coulis

\$38

## Select Dinner Menu #3

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### Starters

Smoked Salmon and potato chowder

Or

Roasted root vegetables on wild greens with citrus vinaigrette

### Mains

Columbia Valley Bison Tenderloin wrapped in double smoked bacon and drizzled with huckleberry jus

Or

Oven roasted chicken supreme stuffed with sun dried tomatoes and goat cheese with a roasted red pepper cream sauce

Or

Mixed seafood grill, lobster tail, Cajun prawns and seared scallops in a saffron sauce

(All mains are served with fresh seasonal vegetables and rosemary potatoes)

### Dessert

Chocolate mousse tort with berries and whipped cream

\$48

# Dinner Buffets

(Minimum 30 people)

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## All dinner buffets include

- Selection of fresh breads and rolls
- Chef's selection of 4 salads
- Seasonal select vegetables
- Smoked meat and cheese platter
- Seasonal sliced fruit and berries
- Assorted dessert pies, cakes and squares
- Fresh brewed coffee and tea

## Select Two Sides

- Rosemary roasted baby red potatoes
- Garlic mashed potatoes
- Rice pilaf
- Mushroom Risotto
- Assorted grilled vegetables (asparagus, mushrooms, zucchini)
- Parsley buttered penne

## Select Two Entrees

- Parmesan crusted red snapper w/ roast tomato relish
  - Grilled chicken breast w/ tomato and red pepper sauce and arugula pesto
  - Pork picatta w/ tomato basil coulis
  - Veal marsala w/ mushrooms and shallots
- \$32.00 per person** (from the above selections)

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## Select Two Entrees

- Charbroiled 6 oz. AAA Alberta sirloin steak w/ caramelized onion and wild mushroom demi-glace
  - Steamed halibut fillet w/ baby spinach pesto cream
  - Grilled chicken breast w/ spinach, pine nuts and goat cheese
  - Pork picatta w/ tomato basil coulis
- \$35.00 per person** (from the above selections)

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# Dinner Buffets Continued

(Minimum 30 people)

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## Upgrade to a Carvery Station - Choose One

- Roast Alberta top sirloin
- Dijon crusted lamb leg
- Maple baked smoked ham star anise glaze
- Roast pork loin w/ apple chutney

**\$40.00 per person**

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## Upgrade to a Premium Carvery Station - Choose One

- AAA Roast Alberta Prime Rib
- Salmon Wellington wild mushroom ragout
- Bison Rib Eye w/ Huckleberry jus

**\$50.00 per person**

# Asian Dinner Buffet Menu

(Minimum 30 people)

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Featuring East Indian Curries

Vietnamese Salad Rolls

Vegetable pecora

Vegetable Salads

Seaweed Salad

Sesame Squid Salad

Organic Greens

Lentil Dahl

Cantonese Noodles

Stir Fry Vegetables

Carved Tandoori Lamb

Chicken Satay Station

Butter Chicken

Coconut Basa

Beef Vindaloo

Curry Mussels

Cumin scented Rice

Spring Rolls

Shanghai dumplings

Fresh Fruit Platter

Sweet Treats

Assorted Cakes and pastries

**\$35.00 per person**

# Barbeque Buffet Menus

*(Minimum 30 people)*

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**All St. Eugene Barbeques are served with the following:**

- Chef's selection of 3 fresh salads
- Crudités platter
- Baked potatoes with all the fixings
- Fresh corn on the cob
- Premium selection of pies, cakes and assorted squares
- Plus select 2 items from the Barbeque menu of your choice

**Perry Creek Barbeque (Your choice of 2 of the following)**

- Marinated chicken burgers
- Charbroiled beef burgers
- Grilled Portabellas and vegetables
- Smoked sausages
- Condiments included

**\$25.00 per person**

**+ \$35.00 BBQ Attendant Fee**

**Bull River Barbeque (Your choice of 2 of the following)**

- Peppered 6 oz sirloin steaks
- Rosemary and olive oil marinated lamb chops
- Alder smoked chicken and honey barbeque sauce
- Cedar planked Atlantic salmon

**\$35.00 per person**

**+ \$35.00 BBQ Attendant Fee**

**Jim Smith Lake Barbeque (Your choice of 2 of the following)**

- Sockeye salmon steaks with sweet corn & scallion relish
- Flame grilled pork back ribs with whiskey barbeque sauce
- Broiled chicken breast with chili cherry marmalade
- Peppered beef sirloins

**\$40.00 per person**

**+ \$35.00 BBQ Attendant Fee**

# Receptions

*(Minimum 20 people)*

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## Cocktail Reception #1

- Rocky Mountain Smoked Meat and Game Platter
  - Assorted Cheese and Pickles
  - Bruschetta with Crustinis
  - Select Vegetables with Dip
  
  - Wild Mushroom Quiche
  - Spinach and Filo Pie
  - Sesame Pot Sticker Dumplings
  - Chicken Satays with Peanut Sauce
- \$17.95 per person (6 pieces per person)**

## Cocktail Reception #2

- Assorted Cheese and Pickles
  - Bruschetta with Crustinis
  - Select Vegetables with Dip
  - Rocky Mountain Smoked Meat and Game Platter
  - Poached Shrimp Pyramid
  - Maple sesame glazed smoked salmon
  
  - Steamed Mussels w/ Garlic, white wine and chorizo
  - Wild Mushroom Quiche
  - Spinach and Filo Pie
  - Sesame Pot Sticker Dumplings
  - Chicken Satays with Peanut Sauce
- \$24.95 per person (8 pieces per person)**

# Receptions

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## Hot Items

- Coconut Popcorn Shrimp with Curry Dip \$26.00 per dozen
- Chicken Satays with Peanut Sauce \$22.00 per dozen
- Bacon Wrapped Scallops \$28.00 per dozen
- Vegetable Spring Rolls w/ Sweet Chili Sauce \$20.00 per dozen
- Spinach and Filo Pie with Tatziki \$22.00 per dozen
- Assorted Mini Quiche \$22.00 per dozen
- Sesame Pot Sticker Dumplings \$24.00 per dozen
- Blue Corn Crab Cakes with Mango Salsa \$28.00 per dozen

## Cold Items

- Smoked Salmon Roesti \$26.00 per dozen
- Rice Paper Shrimp Rolls \$22.00 per dozen
- Oyster Shooters Tequila Salsa \$28.00 per dozen
- Drunken Prawns Chili Sauce \$26.00 per dozen
- Smoke Buffalo Asparagus Rolls \$26.00 per dozen
- Goat Cheese Stuffed Mushrooms \$22.00 per dozen
- Bruschetta on Crustinis \$24.00 per dozen

## Fresh Vegetable Crudités Platter (serves 25 guests)

- With assorted dips \$75.00

## Display of Imported and Domestic Cheese (serves 25 guests)

- With dried fruits and nuts, selected crackers and snap bread \$110.00

## Baked Wheel of Canadian Brie (serves 25 guests)

- Baked in golden flaky pastry and served with selected crackers and berry preserves \$125.00

## Fresh Seafood Display & Ice Sculpture (serves 50 guests)

See Chef for details

- \$ Market Price