

# KICK UP YOUR RECEPTION

## five peppercorn roasted AAA alberta beef strip loin

with au jus, pretzel rolls, horseradish cream, mustards (serves 35-40 people)

## AAA roast hip of alberta beef

with au jus, horseradish mustards, pretzel rolls (serves 125 people)

## flambéed jumbo prawns sautéed

with jack daniels bourbon, garlic, shallots, chives

## poached prawn pyramid

horseradish spiked cocktail sauce, lemon wedges (minimum 3 dozen)

## smoked atlantic salmon

sliced with baguette, capers, onions, cream cheese, chives (serves approx 25 people)

## little italy pasta bar

focaccia fingers, chef's choice of pastas, marinara and alfredo sauces, chicken parmesan smoked bacon, baby clams, italian sausage

## italian deli meats

mustard, mayonnaise, pickled vegetables, kaiser rolls (minimum 10 people)

## antipasto platter

roasted vegetables brushed with balsamic vinaigrette, kalamata olives, feta cheese, and focaccia fingers

## local canadian cheese tray

medium cheddar, oka swiss cheese, havarti, gouda, brie, assorted crackers, and sliced baguettes served with fruit garnish (minimum 10 people)

## imported and domestic cheeses with charcuterie board (house made pates)

served with artisan breads, crackers (minimum 10 people)

## baked brie wheel

with a roasted garlic and brown sugar crust, french baquette, sour cream

## tabouli salad served with lemon pepper pita chips

## finger sandwiches

egg and asparagus, shrimp with chive mayo, roast beef with cream cheese, relish tray (6 pieces per person)

## fresh seasonal vegetables, chipotle cucumber dip

## mini corn dogs and mini burgers

accompanied with the trimmings, salted peanuts

*\*all action stations requiring a chef will be based on one hour service only.*

*\*extended chef's service of \$42 per hour will apply*

