

Reception Menu for Hotel Gander 2017

Receptions often require more planning than other types of functions. Our experienced food & beverage team will be delighted to assist you in determining quantities and selections. The following list is our most popular selections, however, we would be pleased to prepare additional items which you may require.

HOT HORS D'OEUVRES

Bacon Wrapped Scallops

\$28.00 per dozen

Breaded Shrimp

Chicken Wings with BBQ Sauce

Chicken Sautés with Peanut Sauce

Crab Puffs

Ham and cheese Quiche

Chicken Balls

Southern Chicken Bites

\$17.00 a dozen

BBQ/Salt & Pepper or Honey Garlic Beef Ribs

Breaded Calamari

\$17.00 per dozen

Battered Shrimp or scallops

1 lbs of Mussels

\$14.00 per dozen

Honey Garlic Meatballs

Battered Mushrooms

Mini Egg rolls

\$11.00 a dozen

COLD CANAPES

Consisting of:

Smoked Salmon with Capers, Smoked Oysters on Melba toast, Pate on Toast Rounds, Devilled Eggs,

Shrimp with Cream Cheese and Dill, Celery with Spice Cream Cheese

Or Salami Cornets

\$18.00 a dozen

Cold Seafood Display (*Smoked Salmon, Imitation Crab, Poached salmon, mussels, & Baby shrimp*)

\$7.00 per person

Fresh Fruit Arrangement (*selection of melons and variety of seasonal fruit with Yogurt Dip*)

or a selection of Domestic and Imported Cheese with Crackers or Cold Cut Meat tray

\$5.50 per person

Pumpernickel bread with spinach dip or assorted breads with bread dippers

\$4.00 per person

Vegetable Tray

\$5.00 per person

Assorted Sandwiches **\$5.00 per person**

Open-faced Gourmet Sandwiches **\$5.50 per person**

Desert Table (*Assorted Squares and Cookies*)

\$3.00 per person

Dry Snacks (*Pretzels, Potato Chips & Peanuts*)

\$3.00 per person

A 15% Gratuity will be added to the prices listed and HST. A guaranteed number of guests attending is required two working days prior to your function. Prices are subject to change. All prices are subject to applicable taxes.