



Reception Menu 2022

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, Chicken wings & Dip, Mini beef sliders

\$32.00 per dozen

Breaded Shrimp, Chicken Sautés with Schwan Sauce, Smoked salmon & Crab Puffs, Ham and cheese Quiche, Chicken Balls, Southern Chicken Bites, BBQ/Salt & Pepper ribs, Breaded scallop bites

\$17.00 per dozen

Honey Garlic Meatballs, Battered Mushrooms, Deep fries pickles with bacon ranch dip, Breaded Calamari

\$15.00 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, crab salad baguette bites

\$18.00 a dozen

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

\$8.00 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

\$7.00 per person

Vegetable Tray **\$5.00 per person**

Assorted Sandwiches **\$6.00 per person** or Open-faced Gourmet Sandwiches **\$6.50 per person**

Fries or mash potato station – served with cheese, green onion, gravy, savory dressing, salsa and ground beef

\$10.00 per person

Desert Table (*Assorted Squares and Cookies*) **\$3.50 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.