



Reception Menu 2024

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, BBQ/Salt & Pepper Ribs, Deep fried stuffed Mozza raviolis with marinara sauce

\$34.00 per dozen

Breaded Shrimp, Smoked salmon & Crab Puffs, Ham and cheese Quiche, Chicken Balls, Southern Chicken Bites, Breaded scallop bites

\$25.00 per dozen

Honey Garlic Meatballs, Battered Cauliflower, Deep fried pickles with bacon ranch dip, Breaded Calamari

\$20.00 a dozen

COLD CANAPES

Smoked Salmon with Capers, Pate on Toast Rounds, Devilled Eggs, Shrimp with Cream Cheese and Dill, Celery with Spice Cream Cheese, crab salad baguette bites

\$22.00 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*)
Or a selection of Domestic and Imported Cheese with Crackers or Cold Cut Meat tray

\$8.00 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

\$11.00 per person

Desert Table (*Assorted Squares and Cookies*) **\$4.50 per person**

Dry Snacks (*Pretzels, Potato Chips & Peanuts*) **\$4.00 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.