



## Cocktail Dinner Party

\$53

### ❧ COLD ❧

Selection of Aged Cheddar, Crackers & Flat Breads  
Herb Crostini *with Hotchkiss Tomato Bruschetta*  
Ahi Tuna Nicoisé *with Kalamata Olive on Tomato*  
Chicken Curry Salad *in a Cucumber Cup*  
Vegetarian California Rolls  
Roasted Asparagus *wrapped with Prosciutto & Balsamic Reduction*

### ❧ HOT ❧

Roasted Vegetable Bundles *with Tomato Aioli*  
Alberta Beef Sirloin Meat Balls  
Sesame Crusted Chicken Tenders *with Mango Chutney*  
Souvlaki Rack of Lamb *with Lemon Preserves*

### ❧ ACTION STATIONS ❧

Sautéed Prawns  
*with garlic, garden fresh herbs, white wine*

Sautéed AAA Alberta Beef Medallions

Halibut Tempura  
*lightly Battered Filets of Halibut*  
*served with Tartar Sauce, Lemon & Cabbage Slaw*

### ❧ DESSERTS ❧

Bananas Foster with Vanilla Ice Cream  
Chocolate Dipped Strawberries  
Mini Cookies