



Cocktail Party

\$44

❧ 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 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

Optional Live Cooking Stations:

❧ PASTA STATION ❧

add \$5 per person

Chef prepared Pasta

Choice of Sauces: Marinara Herb Sauce, White Wine Alfredo
Accompaniments: Candied Salmon, Red Onion, Bell Peppers, Field Mushrooms,
Sun dried Tomatoes, Garlic, Herb Pesto, Grated Parmesan & House Made Garlic Loaf

❧ SEAFOOD STATION ❧

Choice of One – add \$6 per person

Chef Carved Three Pepper Smoked Salmon
with Red Onion, Capers, Cream Cheese & Rye Bread

Jumbo Poached Prawns
presented in an Ice Bowl with a Trio of House Made Sauces

Hand Shucked Seasonal Oysters
with Stolli Vodka Sea Salt, Tabasco & Lemon

Seared Scallops
on Fried Provolone with Black Mission Fig Chutney