

## cocktail reception food station ideas

*this selection is designed to enhance a cocktail reception, but not intended to replace dinner*

- lamb loin on puy lentil stew ●
- onion soup with brisket, and toast ●
- handmade mushroom agnolotti in a truffle crème, topped with frisée and fried breadcrumbs ●
- soft polenta with king mushrooms ●
- soft polenta topped with imported chorizo and tomato chutney ●
- soft polenta with grilled quail ●
- chicken pot pies ●
- lobster pot pies ●
- braised beef short ribs in a thyme red wine jus topped with truffled whipped potatoes & carrot spirals ●
- steamed black tiger shrimp served with a classic cocktail sauce ●
- berkshire pork riblets with dipping sauce ●
- miso maple glazed black cod with soy marinated cucumber, served in a porcelain cup ●
- fennel salad with orange segments and a citrus vinaigrette ●
- tonno e fagioli ●
- veal meat balls in a spicy tomato sauce with crostini ●
- truffled mac 'n cheese ●
- lobster mac 'n cheese ●
- steamed black tiger shrimp served with a classic cocktail sauce ●
- braised beef short ribs in a thyme red wine jus topped with truffled whipped potatoes & carrot spirals ●
- seared tuna with soba noodles, pickled cucumber and white ginger (white take-out boxes + chopsticks) ●
- lamb curry on a bed of basmati rice, sweet mango, and micro coriander ●

*assortment may be further discussed to suit your tastes or any dietary restrictions*

## antipasto pavilion

- san danielle proscuitto ●
- fried cantaloupe ●
- artichoke hearts ●
- grilled aubergine, marinated in extra virgin olive oil ●
- black mission figs stuffed with rosemary mascarpone ●
- marinated red peppers ●
- grilled calamari ●
- chilled mussels in its half shells with lemon aioli ●
- buffalo mozzarella & heirloom tomatoes topped with basil & olive oil ●
- grilled portobello mushroom ●
- chards of grilled focaccia ●
- garlic rubbed crusty bread with olive oil, coarse salt, & oregano ●
- seared beef carpaccio & endive with parmesan crisps & lemon mayonnaise ●
- charred lamb chops, honey mustard & mediterranean spices ●

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## traditional tapas

- grilled tiger shrimp in its shell charred red pepper dip ●
- seared tuna rare with giant butter beans ●
- sautéed double smoked sausages, puy lentils stew ●
- char grilled lamb chops, parsley & whole grain salad ●
- air dried beef, pencil bean salad, vidalia onions ●
- marinated calamari, cured vegetables, olive juice ●
- green & red gazpacho ●
- roasted suckling pig marinated cabbage ●
- veal meat balls, spicy tomato sauce ●
- pickled fresh anchovies, celery, olives & aged cheese ●
- chilled steamed mussels, sweet garlic lemon mayonnaise ●
- cured ham & peppered summer cantaloupe ●
- clams with white wine, parsley & thyme ●
- chorizo & olives ●
- grilled mushroom salad ●
- marinated salmon on endive ●
- omelet with new potatoes, chive & sour cream, salmon roe ●
- soft polenta & beef stew ●

## bread, spreads & crudité

- crudité with herb dip ●
- garlicky tzaziki ●
- tapenade ●
- white bean with truffle oil ●
- roasted red pepper ●
- babaganouch ●
- artichoke dip ●
- guacamole ●
- hummus ●

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## imported cheeses

*a stunning display of imported cheese, rustic breads, fresh & dried fruits served on chards of marble with truffled honey and/or quince jelly*

- mon père brie ● france
- cave aged gruyere ● switzerland
- l'explorateur ● france
- chèvre ● france
- blue stilton ● england
- tête de moine ● switzerland

## oyster pavilion

malpeque oysters ● p.e.i.

colville bay oysters ● p.e.i.

bras d'or ● nova scotia

*topped with your guests' choice of the following sauces*

traditional cocktail sauce with horseradish ●

hot pepper sauce with ginger & garlic ●

red wine mignonette ●

## seafood tower

*arranged on an illuminated ice sculpture, served with all the fixings*

tiger shrimp ●

crab legs ●



## lobster bake &/or seafood pavilion

freshly baked sour dough bread ●

freshly whipped butter ●

east coast clam chowder ●

mixed organic greens with cherry tomatoes, tossed in a champagne vinaigrette ●

freshly shucked oysters w/ 3 sauces ●

cedar plank salmon ●

grilled corn on the cob dripping in butter & salt ●

grilled lobster tails dripping with garlicy butter ●

## sushi pavilion

*a stunning display of sushi, sashimi, & hand-rolls made a la minute for your guests*

### nigiri sushi

- salmon ●
- tuna ●
- white tuna with roasted garlic oil ●
- b.b.q. eel ●
- b.b.q. scallops ●
- snapper ●
- wild sockye salmon ●

### makimono rolls

- soft shell crab rolls ●
- california rolls ●
- spicy tuna or salmon ●
- assortment of 5-8 vegetarian rolls ●
- 3 pieces per person

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## salad pavilion

- grilled warm asparagus salad with mushroom aioli & toasted crusty bread ●
- organic baby greens lightly tossed in a champagne vinaigrette ●
- wild & domestic mushroom salad with rocket, oven dried tomatoes, & grilled rosemary focaccia ●
- arugula & fresh cranberry beans with pecorino, blackened red sweet onion in a red wine vinaigrette ●
- oven roasted asparagus, fennel, & tomatoes, topped with onions & olives, finished in a cider vinaigrette ●
- endive, arugula, & watercress salad with pears, toasted pecans, & roquefort cheese ●
- spinach salad with grilled portobello mushrooms ●

## foie gras

- blackened beef carpaccio topped with chilled foie gras & rum jelly ●
- torched rare tuna with a soya glaze, topped with foie gras & stewed chinese plums ●
- foie gras crostini topped with fig jam, shaved parmesan & arugula ●
- venison loin topped with seared foie gras & juniper berry compote ●
- toasted brioche with a slice of chilled foie gras, drizzled with truffle oil ●

## s o u p   p a v i l i o n

*tiny sipping bowls, served from a silver samovar, assembled by a uniformed chef*

- chicken consume garnished w/ chives, star shaped noodles & tender pieces of chicken ●
- tomato & green tea consume with carrot & tomato confetti ●
- beef consume garnished with pearl barley & leafy parsley ●
- lobster consume with shellfish ravioli ●
- cream of wild & domestic mushroom ●
- cream of cauliflower soup with provimi meatballs & gnocchi ●
- cream of celery root topped with a red pepper crème ●
- cream of tomato topped with an herbed crème fraiche & a giant crouton ●

## m i n i   t a c o   s t a t i o n

- chili spiced ground beef tenderloin ●
- cilantro & garlic spiced chicken ●

*served in mini taco shells, dressed with frisee, shredded aged cheddar, sliced tomatoes*

*self serve toppings to include:*

- limey guacamole ●
- wasabi sour cream ●
- chili sauce ●

## g r i l l i n g   p a v i l i o n

- charred lamb chops with honey, mustard, and Mediterranean spices ●
- grilled AAA beef tenderloin ●
- grilled spicy chorizo sausages ●
- grilled short-ribs marinated in Chef's secret b.b.q. sauce ●
- free range breast of capon with jerk spices ●
- indian spiced grilled corn on the cob ●
- grilled portobello mushroom with balsamic reduction & garlic oil ●
- charred red, yellow, & green peppers ●
- b.b.q.ed potatoes ●
- savoury bread pudding ●
- whipped potatoes drizzled with truffle oil ●
- mini-yorkshire puddings ●
- creamy sautéed spinach ●
- potato croquettes ●

## mini kebabs

- jerk spiced chicken ● skewered with white peaches
- lamb kebabs ● served with a cucumber yogurt & feta dipping sauce
- veggie kebabs ● mushrooms, onions, & peppers marinated in balsamic reduction with garlic oil
- beef tenderloin on bamboo skewers ● with grape tomatoes and pearl onion



## salmon duo

- whole poached salmon: served warm, topped with dill crème fraise ●
  - smoked salmon: served with capers, sweet red onions, shallots & chopped egg ●
  - smoked salmon mousse: served with salmon caviar ●
  - salmon tartar: sushi grade raw salmon whipped with a wasabi crème fraise ●
  - salmon coulibiac: salmon layered with rice, mushrooms, and dill ●
  - wrapped in phylo topped with a lemon sauce ●
- accompanied by*
- blini ●
  - whipped potatoes ●
  - potato latkas ●
  - pumpernickel bread ●

## panini pavilion

- amalfi ● salami, prosciutto & capocollo with provolone, garlic aioli & marinated tomatoes
- tremiti ● sun dried tomato pesto with garlic, artichokes, spicy eggplant & onion confit
- milan ● gorgonzola & greens with a balsamic drizzle on ciabiatta bread
- venice ● roasted zucchini, yams & eggplant smothered with provolone cheese
- paestun ● chevre & roasted red pepper, sprouts & cucumbers with a garlicky aioli

## potato bar

- mashed yukon golds with squash ●
- boursin & roasted garlic mashed ●
- golden rosemary roasted mini red skinned potatoes ●
- served in martini glasses with an array of toppings for guests to choose from:*
- chives ●
- red wine & shallot reduction ●
- grilled wild mushrooms ●
- old fashioned butter whipped ●
- steamed broccoli ●
- extra old cheddar ●
- double smoked bacon ●
- crème fraîche ●
- arugula pesto ●
- roasted rosemary salt ●
- smoked salmon ●
- gorgonzola cream ●
- gravy ●

## pizza pavilion

- italian sausage and sweet peppers ●
- chicken and mushroom ●
- mozzarella and fresh basil ●
- mushrooms, mozzarella, and green pepper ●
- goats cheese, tomatoes and fresh oregano ●

## poutine station

- crispy frites ●
- creamy gravy ●
- wild mushrooms ragout (for vegetarians) ●
- caramelized onions (for vegetarians) ●
- double smoked bacon or pulled pork ●
- braised beef ●
- duck confit ●
- butter braised lobster and classic béarnaise ●
- cheese curds ●
- curls of reggiano ●
- fleur de sel ●

## pasta pavilion

*an interactive pasta pavilion cooked a la minute before your guests*

- ricotta & spinach cannelloni in a light cream sauce ●
- farfalle pasta in a light cream sauce with grilled chicken & toasted hazelnuts ●
- fussili pasta in a spicy tomato sauce tossed with grilled vegetables ●
- penne pasta in a rich tomato sauce with smoked bacon & sweet vidalia onions ●
- tubetti pasta with roasted garlic, olive oil, mushrooms, minced tomatoes, asparagus, & parmesan ●
- linguine in a vodka garlic cream sauce, with shallots & smoked salmon ●

## risotto pavilion

- wild & domestic mushroom risotto ●
- risotto milanese: scented with saffron & garnished with italian parsley ●
- spring pea risotto with crispy pancetta ●
- pumpkin risotto with gorgonzola cream ●
- creamy spinach risotto scented with nutmeg, topped with asparagus spears ●
- lemon & sage risotto served with charred chicken ●
- red beet risotto ●

## stir fry pavilion

*an interactive pavilion wok fried a la minute before your guests*

- chicken, beef or shrimp ●
- rice or glass noodles ●
- snow peas, broccoli, red pepper, celery and bean sprouts ●