

Reception Menu

RECEPTION PACKAGES

Silver Package

In addition to the below, choice of 3 hot and/or cold canapés | Minimum 20 people

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish and zucchini
- Herb ranch dip with caramelized onion and white bean hummus

Cheese Display

International and Domestic Cheese

- Assorted wine jellies and jams with spreads, crackers and flat breads

\$30 per person

Additional hot and cold canapés | \$5 per person

Package pricing based on one hour



Reception Menu

ONE HOUR RECEPTION PACKAGES

Gold Package

In addition to the below, choice of 5 hot and/or cold canapés | Minimum 20 people

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish and zucchini
- Herb ranch dip with caramelized onion and white bean hummus

Cheese and Charcuterie

- Selection of local cured meats and sausages (gluten-free)
- Local and international cheese display (gluten-free)
- Coquillo olive and dry cured black Beldi olives (vegan/gluten-free)
- Olive oil and basil-soaked sundried tomatoes (vegan/gluten-free)
- Rosemary focaccia crackers and seasoned flat breads
- Local artisanal mustards

\$40 per person

Additional hot and cold canapés | \$5 per person

Package pricing based on one hour



V1.2-2019

Reception Menu

Individual Canapés

All canapés are sold by the dozen. As a guideline, we recommend 4 pieces per person.

HOT CANAPÉS

Spring Rolls

- Vegetable spring rolls with lime sweet chili dipping sauce
- Panang shrimp spring rolls with cilantro hoisin dip

Mini Tarts

- Wild mushroom tart with Swiss cheese and roasted garlic aioli
- Beef shepherd's pie with black pepper ketchup
- Chicken pot pies with chipotle aioli

Arancini

- Margherita, tomato, mozzarella cheese and kale pesto
- Porcini marsala, mushroom saffron risotto and sundried tomato aioli
- Truffle mac and cheese fritter with spicy pepper jelly
- Spinach ricotta risotto fritter with spicy tomato sauce

Skewers

- Candied hot smoked maple salmon
- Fire grilled chicken skewer with chimichurri sauce
- Beef tenderloin gorgonzola wrapped in bacon

Pastry

- Thai curry vegetable samosa with mango chutney
- Mini beef wellington with black pepper ketchup
- Mini chicken wellington with roasted garlic aioli
- Buffalo chicken quesadilla with blue cheese dip
- Beef empanada with guacamole
- Chicken mushroom Dijon in puff pastry
- Steak and mushroom with horseradish in puff pastry

COLD CANAPÉS

- Smoked duck with apple chutney on a soft bellini
- Cambozola cheese and fig herb lollipop
- Maple apple walnut and goat cheese on a multigrain baguette
- Smoked turkey with Dijon syrup on a mini waffle



V1.2-2019

Reception Menu

GLUTEN-FREE CANAPÉS

Hot

- Scallops wrapped in bacon with spicy cocktail sauce
- Chicken Yakitori with sweet chili sauce
- Spinach and feta cheese empanadas with tzatziki sauce

Mini Tart Selection

- Brie, cranberry and caramelized onion
- Kalamata olive
- Roasted bell pepper and mozzarella cheese

VEGAN/GLUTEN-FREE CANAPÉS

Hot

- Spinach stuffed mushroom caps with asiago artichoke dip
- Lentil and corn croquette
- Seared kale and vegetable dumpling with sesame ginger glaze
- Seared edamame dumpling with sweet chili sauce

Cold

- Grilled vegetables on a pumpkin rosti
- Marinated bean salad in cucumber cups
- Vietnamese mango rice paper wraps

\$35.95 per dozen | minimum 3 dozen per order

Add \$1 per dozen for tray passing canapés

V1.2-2019

Reception Menu

Unlimited Canapés

Please select a total of 5 individual canapés.

COLD CANAPÉS

- Smoked duck with apple chutney on a sweet potato muffin
- Cambozola cheese and fig herb lollipop
- Maple apple walnut and goat cheese on a multigrain baguette
- Smoked turkey with Dijon syrup on a mini waffle
- Grilled vegetables on a pumpkin rosti
- Marinated bean salad in cucumber cups

HOT CANAPÉS

- Vegetable spring rolls with lime sweet chili dipping sauce
- Lentil and corn croquette
- Seared kale and vegetable dumpling with sesame ginger glaze
- Wild mushroom tart with Swiss cheese and roasted garlic aioli
- Beef shepherd's pie with black pepper ketchup
- Chicken pot pies with chipotle aioli
- Margherita, tomato, mozzarella cheese and kale pesto
- Porcini marsala, mushroom saffron risotto and sundried tomato aioli
- Fire grilled chicken skewer with chimichurri sauce
- Mini crab cakes with sriracha tartar sauce
- Mini chicken wellington with roasted garlic aioli
- Buffalo chicken quesadilla with blue cheese dip
- Beef empanada with guacamole

\$25 per person per hour | minimum 20 people

Add \$2 per person for tray passing canapés

V1.2-2019

Reception Menu

SMALL BITES

Steamed Edamame Beans

- Served warm and tossed with smoked sea salt
- \$4 per bowl (5 oz portion) | serves 5-6 people

Chips and Dip

- Salt and pepper house chips with caramelized onion, red jalapeño and cream cheese dip
- \$4 per bowl (5 oz portion) | serves 5-6 people

Flash-fried Corn Tortilla Chips and Dip

- Guacamole, sour cream and roasted tomato-chipotle salsa
- \$5 per bowl (5 oz portion) | serves 5-6 people

Crispy Falafels

- Served with tzatziki sauce and red pepper hummus
- \$6 per bowl (5 oz portion) | serves 5-6 people

Garlic Bread Sticks with Romesco Sauce

- Warm roasted garlic sticks baked with parmesan cheese
- \$6 per bowl (5 oz portion) | serves 5-6 people

Pretzel Bites

- Soft pretzel bread with warm cheese sauce
- \$7 per bowl (5 oz portion) | serves 5-6 people

Spiced Mixed Nuts

- Sweet and spicy roasted nuts with sundried olives
- \$8 per bowl (6 oz portion) | serves 2-3 people

Kale and Cashew Dip

- Tahini and lemon juice with root vegetable chips on the side
- \$8 per bowl (8 oz portion) | serves 6-8 people

Sweet Potato Fries

- Black pepper and sriracha aioli
- \$8 per bowl (7 oz portion) | serves 4-5 people

Warm Potato Churros

- Emmental cheese with nutmeg, smoked bacon and chive aioli
- \$10 for 12 pieces | serves 5-6 people



V1.2-2019

Reception Menu

FLATBREADS/PIZZA

Margherita

- Mozzarella pesto, sundried tomatoes, fresh basil, baby bocconcini and white truffle oil

\$11 | serves 6-8 people

Mid-East

- Mango chutney, roasted chicken, caramelized onion, tandoori sauce and paneer

\$12 | serves 6-8 people

Rustic

- Shaved prosciutto, baby arugula, apples, goat cheese, marinated olives and fig balsamic

\$14 | serves 6-8 people

V1.2-2019

Reception Menu

RECEPTION STATIONS

Option 1

Minimum 20 people

Raw Vegetable Crudité

- Asparagus, bell peppers, broccoli, carrots, celery, grape tomatoes, radish and zucchini
- Herb ranch dip with caramelized onion and white bean hummus

\$8 per person

The Warm Up

- Cream of mushroom soup with parmesan foam (vegetarian/gluten-free)
- Butternut squash soup with chili roasted pepitas (vegetarian/gluten-free)
- Clam chowder with double smoked bacon and potato with cinnamon basil
- Vegetarian adzuki bean chili (vegetarian/gluten-free)

\$6 per person-one choice | \$8 per person-two choices | \$10 per person-three choices | \$11 per person-four choices

Poutine

- French fries, sweet potato fries, beef gravy, cheese curds, chipotle mayo, sriracha ketchup and malt vinegar

\$10 per person

Chopped Salads (pre-made)

- Cobb salad with iceberg lettuce, Quebec blue cheese, hard boiled eggs, avocado, roma tomatoes, bacon and grilled diced chicken with buttermilk ranch dressing (gluten-free)
- Chopped red quinoa salad with baby spinach, granny smith apples, celery, yellow peppers, jalapeño peppers, cucumbers, basil, mint and red grapes with lemon yogurt dressing (vegetarian/gluten-free)
- Chopped southwestern salad with romaine lettuce, Cajun roasted corn, black beans, crispy tortilla strips, yellow grape tomatoes and pickled sweet peppers with cilantro lime dressing (vegetarian)

\$11 per person

Cheese and Charcuterie

- Selection of local cured meats and sausages (gluten-free)
- Local and international cheese display (gluten-free)
- Coquillo olive and dry cured black Beldi olives (vegan/gluten-free)
- Olive oil and basil-soaked sundried tomatoes (vegan/gluten-free)
- Rosemary focaccia crackers and seasoned flat breads
- Local artisanal mustards

\$12 per person



V1.2-2019

Reception Menu

Steamed Asian Dumplings

- Chicken lemongrass
- Kale and vegetable (vegan)
- Edamame (vegan)

Condiments: Hoisin sauce, Sweet Thai chili sauce, Ponzu, Teriyaki sauce

\$14 per person

Pizza

- Meat lover's pizza with maple bacon, spicy ground beef, jalapeño pork sausage, bell peppers, black olives and triple cheese blend
- Smoked Gouda cheese pizza with fresh rocket, sautéed button mushrooms and Spanish onions (vegetarian)

\$14 per person

Chicken Wings

- Batter-fried chicken wings with carrots, celery sticks and sauces on the side

Sauces: Extra hot sauce, Hot sauce, BBQ sauce, Teriyaki sauce, Blue cheese dressing

\$14 per person

Pasta

- Spaghetti with baby kale, basil pesto, grape tomatoes and red onions
- Udon noodles with sweet hoisin sauce, bean sprouts, baby bok choy, green onions and ginger
- Braised beef ravioli with roasted mushrooms in garlic and sundried tomato cream sauce
- Penne with herb tomato sauce, grilled chicken breast, artichoke hearts, snap peas and Kalamata olives

\$12 per person-one choice | \$14 per person-two choices | \$16 per person-three choices | \$20 per person-four choices

Hot Skewers

- Chicken souvlaki with feta cheese and tzatziki sauce (halal/gluten-free)
- Lemon shrimp with roasted garlic butter and sundried tomatoes (gluten-free)
- Grilled tofu with golden pineapple and Hawaiian BBQ sauce (vegetarian/gluten-free)

\$15 per person | 4 pieces per person

Sushi

- Assorted California rolls and vegan rolls with wasabi, pickled ginger and gluten-free soy sauce

\$15 per person | 5 pieces per person

V1.2-2019

Reception Menu

RECEPTION STATIONS

Option 2

Upgrade your Reception Stations with our Chef in attendance

Minimum 25 people

Fajitas

- Grilled chili lime chicken strips and shaved ancho beef flank steak
- Floured and corn tortillas
- Warm Spanish rice
- Toppings include: bell peppers, black olives, cilantro, lettuce, marinated black beans, guacamole, red onions, salsa, sour cream and triple cheese blend

\$12 per person

Salad Market

- Organic lettuce, living sprouts, wheat grass and baby kale heirloom carrots, mini tomatoes, cucumbers, toasted pumpkin seeds, marinated chickpeas, cooked quinoa, grilled asparagus, roasted golden beets, dried cranberries, goji berries, assorted dressing and vinaigrettes

\$12 per person

Add grilled portabella mushrooms | \$3 per person

Add roasted herb chicken breast | \$5 per person

Sliders

- Southwestern battered haddock with tartar sauce on a mini kaiser bun
- All beef topped with cheddar cheese, shaved lettuce and crispy onions on a pretzel bun
- Fried chicken and waffle with iceberg lettuce and maple butter
- Crab cake with baby arugula, lemon aioli and fresh avocado
- Roasted Japanese eggplant, sautéed spinach, shiitake mushroom and white bean purée (vegetarian)
- Avocado, heirloom tomatoes, smoked sea salt with balsamic reduction (vegetarian)

\$12 per person-one choice | \$15 per person-two choices | \$16 per person-three choices

Boneless Braised Beef Short Rib

- Barley risotto, grilled fennel, butternut squash and smoked blue cheese

\$16 per person



Reception Menu

THE CARVERY

Cedar Plank Salmon

- Balsamic reduction, cucumber mint and radish slaw with dill aioli

\$160 | serves 20 people

(\$8 per person | 100 g portion per person)

Willow Grove Caraway-Crusted Pork Loin

- Apple cider glaze, sage jus and apple cranberry compote

\$400 | serves 40 people

(\$10 per person | 100 g portion per person)

House Roasted Boneless Turkey Breast

- Cranberry sauce, pan jus, goat cheese and tomato bread cranberry focaccia rolls

\$375 | serves 25 people

(\$15 per person | 100 g portion per person)

Roasted Prime Rib of Beef

- Horseradish cream, gourmet mustards, natural jus and warm brioche rolls

\$900 | serves 50 people

(\$18 per person | 100 g portion per person)

Ontario Lamb Rack

- Mint ricotta cheese, tomato flat leaf slaw and lemon pesto

\$450 | serves 25 people

(\$18 per person | 3 chops per person)



V1.2-2019

Reception Menu

SWEETS

Warm Stuffed Chocolate and Hazel Mini Donuts

\$1 each | minimum 2 dozen per order

Warm Stuffed Red Berry Mini Donuts

\$1 each | minimum 2 dozen per order

Vanilla Cream Stuffed Donuts

\$1.75 each | minimum 2 dozen per order

Strawberry Cream Stuffed Donuts

\$1.75 each | minimum 2 dozen per order

Fruit

- Seasonal melons, berries and Greek yogurt dip

\$4 per person

Milk Chouchous

- Stuffed choux pastry with raspberry, chocolate, black current and vanilla, nut caramel and vanilla, pistachio and chocolate, mango and passion fruit

\$65 for 42 pieces

Mini Chocolates

- Royal ganache, passion fruit, sea salt caramel, pistachio, cinnamon and hazelnut

\$40 for 25 pieces

Jumbo Double Stuffed Macarons

- Vanilla, chocolate, earl grey tea, passion fruit, coffee, lemon, raspberry and salted caramel

\$70 for 36 pieces

GLUTEN-FREE SWEETS

Chocolate and Caramel Shortbread

\$25 per dozen

Chocolate Brownie

\$25 per dozen

Strawberry Shortcake

\$45 | serves 20 people

Black and White Chocolate Mousse Cake

\$45 | serves 20 people



V1.2-2019