



## **PLATINUM WEDDING RECEPTION MENU**

*Plated Service  
Minimum 50 guests*

### **Cocktail Party**

*Peppercorn Pate  
Fresh Fruit Kabobs & Cheese Tray  
Raw Vegetables with Pesto & Blue Cheese Dip*

### **Choice of One Cold Hors D'oeuvres**

*Croustades Stuffed with Spicy Crab  
Smoked Salmon Rosettes on Melba Toast  
Bruschetta with Grilled Pita Salsa  
Shrimp Cocktail  
English Cucumber with a Shrimp Peppercorn Pate with Berry Chutney  
Lobster Papaya Spring Rolls with Apricot Chili Dip*

### **Choice of One Hot Hors D'oeuvres**

*Vegetable Spring Rolls with a Cilantro Chili Sauce  
Lemon Pepper Chicken Wing Drumettes with Hot Sauce  
Beef Rouladen  
(German Beef rolled with Dijon, Onion, Pickle & Bacon)  
Spanakopita  
(Spinach, Feta, Onions, Red pepper, Wrapped in Phyllo)  
Panko Crusted Crab Cakes  
Roasted Garlic, Sundried Tomatoes & Goat Cheese in a Puff Pastry  
Scallops Wrapped in Bacon*

### **Plated Dinner**

*Assorted Dinner Rolls with Creamery Butter  
Group Choice of One Soup or Salad  
Group Choice of One Appetizer  
Group Choice of Two Entrees  
(Individual entrée choices must be in two weeks prior to arrival)  
All Entrees served with Chef's Choice of Fresh Market Seasonal Vegetables and appropriate starch  
Group Choice of One Dessert*

#### Soup

*Seafood Bisque      Tomato Basil Soup      French Onion  
or*

#### Salad

*Warm Blueberry & Maple Spinach Salad with Smoked Salmon  
Spring Mix with a Cranberry Vinaigrette & Mixed Nuts  
Organic Greens with a Julienne of Fresh Vegetables & Raspberry Vinaigrette  
Fresh Spring Mix with Strawberries, Mandarin Honey Orange Yogurt Dressing*

Appetizer

*Whiskey Prawns*

*Panko Crusted Crab Cakes with Chipotle Honey Glaze*

*Warm Brie with Biscotti and a Berry Chutney*

Entrée

***Prime Rib*** with Yorkshire Pudding & Demi-Glaze

***Chicken Neptune***

*(Stuffed with Crab, Shrimp & Béarnaise with a Romano Cheese Bread Crumb Crust)*

***AAA Alberta 8oz Strip Loin*** with your choice of Madagascar peppercorn Sauce or a Demi Glaze

***Rock Lobster Tail*** – Add \$8.00 per person

***Pretzel Crusted Cod*** with apricot Dijon Sauce

***Salmon Wellington*** with a Shrimp Sauce

***Sesame Honey Yogurt Chicken Stuffed*** with Cream Cheese, Asparagus and Prosciutto

***Roasted Vegetable Wellington*** with Basil Sauce

Dessert

*Chocolate Cadillac Cheese Cake*

*Tear Drop Mango Smoothie*

*(Vanilla cake garnished with delicious mango mousse and a mango glaze, wrapped in a decorative almond cake).*

*Crème Brulee Tulip*

*(A succulent French Custard made with lots of real vanilla, presented in a delicious soft cookie cup lined with dark chocolate)*

*Regular, Decaffeinated Coffee or Tea*

***\$84.50 per person***

*All Gratuities Included*

*Please add 5% GST to above prices.*

*Menus and prices subject to change without notice.*

*Prices and menus will be confirmed at time of booking*