Corporate Reception Menu
2019
WARM AND COOL BITES

4 PER PERSON RECOMMENDED PER HOUR) $10.60 PER PERSON
+ STAFF, CHEF AND RENTALS – PRE TRAYED AVAILABLE

As your guests arrive, professionally attired service staff will greet everyone with trays of wine, beer and water and cool and warm bites.

MEAT

BEEF
AAA beef grind with melted aged cheddar, Kansas City Style BBQ sauce and Chris’ creamy coleslaw in tiny egg onion loaf.

MALAY BEEF SKEWERS
Lemongrass, ginger marinated and mango glazed. Served with tamarind chutney.

MEATBALL LOLLIPOP
Beef and pork hand rolled meatball coated with mesquite beer batter. Served with tomato cheese fondue.

MORROCAN LAMB MEATBALLS
Ontario lamb, rosemary and roasted garlic finished with subtle notes of anchovy. Served with green herb tahini.

MASSALA LAMB
Roasted lamb rack rubbed with house blended masala spice. Served with cucumber mint raita.

MINI REUBEN
Paper-thin shaved pastrami, sauerkraut pickle, Russian dressing and Emmenthal cheese melt. Served on a tiny pretzel bun with a cornichon pick.

PIPESTRELLO
Roasted Asparagus spears with a crisp band of prosciutto di Parma and Pecorino cheese.

STEAK AND EGGS
Mini potato roesti with rare beef steak slice, fried quail egg and Hollandaise drizzle.

VIETNAMESE STEAK SANDWICH
Ginger and garlic grilled beef steak thinly sliced and glazed with smoky sweet BBQ sauce. Topped with sambal chili aioli, pickled Heriloom carrot and nappa cabbage.

HAM AND JAM CREPES
Fresh rolled crepes filled with Virginia smoked ham, creamed goat cheese and apricot jam.

PROSCIUTTO AND PEAR
Rolls of thin sliced prosciutto di Parma, fresh pear and brie and peppered honey.

MESQUITE BEEF CROSTINI
Roasted bell pepper compote, arugula and horseradish emulsion, tender mesquite smoked beef. Topped with ricotta salata snow.
**CHICKEN/DUCK**

**TURKEY BURGER**
Ontario raised turkey and julienned zucchini burgers with green onion, cumin, sumac cream on gluten-free Brazilian cheese bun.

**CHICKEN MADRAS**
Sumac rubbed chicken spears. Chili mango relish.

**JAVA CHICKEN SKEWERS**
Satay style with Thai flavours and tamarind glazed. Served with pineapple chutney.

**PRETZEL CHICKEN SKEWER**
Crispy pretzel-crusted chicken skewered, kosher salt and served with ball park mustard.

**BUTTER CHICKEN PIE**
Mini pot pie filled with Chef Ashtad’s famous braised butter chicken. Topped with a toasted fennel scented pie crust.

**DUCK PUFF**
Ragu of duck confit and roasted parsnip puree. Served on a buttery puff pastry crisp.

**MISO DRUMETTES**
Tender chicken wing drumettes marinated and glazed with miso and honey.

**PERUVIAN TARTLETTE**
Crisp tart shell filled with pulled roasted chicken in a creamy Amarillo yellow pepper sauce. Topped with a mandarina crust and parmesan crisp.

**SOUTHERN FRY**
Buttermilk soaked and fried chicken on a roasted corn waffle with Quebec Maple Syrup drizzle.

**STEAMED GYOZA**
Chicken filled gyoza dumpling. Served with ponzu dipping sauce.

**CHILI CHICKEN FLATBREAD**
Double baked herb flatbread with miso chili braised chicken, pickled onions, mustard greens and chili coated sesame sprinkle.

**SPICED DUCK FLATBREAD**
BBQ Peking Duck, orange hoisin, pickled heirloom carrots, cilantro and chilli sesame.

**CHINESE FIRE CRACKER**
Spiced duck, vermicelli, sesame hoisin, and a mango slaw wrapped in a coconut crepe.

**JAPANESE SUMMER DUCK ROLL**
Hand rolled rice paper wraps with sous-vide duck confit, vermicelli noodle, carrot threads, cilantro and basil seedlings. Served with white miso sweet chili glaze.
**FISH**

**SALMON CANDY**
Tiny salmon brick, soya gloss, maple pepper crust.

**ANGELS ON HORSEBACK**
Seared Digby scallops wrapped in double smoked bacon. Arugula basil pesto oil.

**COCONUT SHRIMP**
Coconut milk soaked Gulf shrimp, panko breaded. Green mango gazpacho.

**PIRI PIRI SHRIMP**
Roasted black tiger shrimp, piri piri glazed and served with Skhug sauce (green herb and chili puree).

**SMOKED TROUT CROQUETTES**
Ontario smoked rainbow trout, fresh clipped cilantro and Yukon gold mash, lightly fried.

**TUNA MELT**
Tiny sesame brioche bun filled with flaked albacore tuna, diced cornichon and lemon aioli. Topped with jalapeno Havarti melt.

**MARITIME SHRIMP SANDWICH**
Fresh poached black tiger shrimp dressed with citrus aioli and green mango. Served in a grilled east coast milk bread bun with a micro green crown.

**MINI BAGEL BREAKFAST SANDWICH**
Tiny poppy seed bagel with hand sliced cold smoked salmon, chive egg scramble and caviar pearls.

**SHRIMP AND TROUT BLINI**
Mini toasted blinis crisps with Matane shrimp and locally smoked rainbow trout, roasted corn, and pickled red onion with lemon aioli. Topped with crème fraiche, a twist of lemon zest and smoked paprika.

**BAJA FISH TACO**
Seared whitefish with avocado, lime cilantro slaw and spiced yogurt.

**BLOODY MARY SHRIMP COCKTAIL**
Classic lemon and dill poached shrimp. Served with a spicy vodka Bloody Mary cocktail sauce.

**POTATO HOTCAKE**
Shredded Yukon gold potatoes, smoked Norwegian salmon ribbons, mustard and wasabi caviar.

**SMOKED SALMON MADELAINE**
Corn, parmesan and basil savory madelaine topped with smoked salmon and tomato concasse.

**SMOKED SALMON TOWER**
Norwegian smoked salmon layered and rolled with horseradish and herb cream. Crowned with an arugula leaf.

**TROUT CRISP**
Pita Crips topped with pan seared locally farmed rainbow trout, beetroot hummus, trout roe and caper blossom.
VEGETARIAN

LENTIL BURGER
Green lentils, yellow split peas, roasted garlic patty. Served open face on a pita chip topped with Piquillo pepper marmalade.

APRICOT BRIE TOTE
Triple crème brie, dried Turkish apricots and coarse maple sugar. Crisp phyllo leaves.

CHEVRE CRISP
Homemade goat cheese crisp. Topped with creamed forest mushroom ragoût.

FOREST MUSHROOM TARTLETTE
Crisp shell filled with a creamed duxelle of roasted Ontario field mushrooms. Topped with parmesan crisp.

KOREAN FALAFEL
Hand formed falafel, Korean flavoured and served open face. Topped with sriracha yogurt and pickled red onion.

MACARONI AND CHEESE SQUARES
Chef’s famous mac and cheese with triple cheese infusion. Herb panko coated and lightly fried. Served with fire roasted ketchup.

MILANESE ARANCINI
Saffron risotto hand formed and filled with mozzarella di buffalo. Served with tomato and basil.

SPRING ROLL
Vermicelli, shitake, coriander and vegetable strings. Ginger plum emulsion.

SQUASH FRITTATAS
Mini roasted squash and spinach frittatas with fresh sweet pea puree, garlic roasted tomato and flaked ricotta salata.

TRUFFLED RAVIOLI
Mini medallions of egg pasta filled with truffled ricotta salata. Herb crusted and topped with roasted eggplant relish.

VEGETABLE SAMOSAS
Grilled not fried, traditionally spiced blend of vegetables wrapped in a crisp tortilla shell. Served with Tamarind mango chutney.

ZUCCHINI FRITTER
Shredded and mixed with scallions, dill, lemon zest and garlic. Lightly fried and served with citrus Labneh.

BRIE AND APPLE FLATBREAD
Rosemary flatbread topped with creamy triple crème brie and crumbled blue cheese, oven dried apple chip and truffle oil scented caramelized onion.

GENOVESE FLATBREAD
Thinly sliced Yukon gold, fresh basil pesto, roasted garlic béchamel and Parmigiana Reggiano.

CAPRESE PANINO
Petit crusted croissant, buffalo mozzarella, oven-dried Campari tomato and fresh clipped basil.

PEAR, CASTELLO BLUE BLINI
Apple butter spread, roasted Bosc pear, creamy Castello Blue cheese and candied pumpkin seed on blini.
AZTEC CUCUMBER CUP
Ontario greenhouse cucumber cup with minted organic red quinoa tabouleh, roasted corn, sweet peppers and candied ginger with a lemon and rice wine vinaigrette.

DEVILLED EGG
Mustard whipped egg yolk, fried caper and cucumber. Topped with charred tomato.

GRILLED ZUCCHINI AND GOAT CHEESE
Grilled zucchini roll ups skewered and filled with goat cheese, candied pumpkin seeds, sumac and fresh basil

GUACAMOLE & PHYLLO CRISP
Chili sesame and cheese phyllo crisp with kale & roasted garlic guacamole. Topped with smoked tomato.

PROVENCAL TARTE
Buttery layers of puff pastry topped with thyme & onion jam and gaeta olive slivers.

RICE PAPER WRAP
A tangle of Thai basil, cilantro and mint, carrot, pepper, cucumber and mango threads. Served with chili sambal.

ROASTED VEG PITA
Mini pita pouches filled with tomato confit, herb goat cheese and roasted baby eggplant.

NAPOLEON CAPRESE
Stripes of bocconcini, alternates of red and golden grape tomato, basil and extra virgin olive oil bath.

QUAIL EGG BENEDICT
Skillet cornbread, over easy quail egg, topped with smoked paprika hollandaise.
À LA CARTE MENU – TRAYS AND SNACK IDEAS

**ANTIPASTO TRAY**
Dry cured Italian sausage, marinated bocconcini, Provolone ribbons grilled zucchini and peppers, roasted artichokes, olives, oven-dried garlic marinated tomatoes, roasted red pepper aioli, taralli and grissini. $10.55 per serving

**CHARCUTERIE TRAY**
Pate, prosciutto, salami, bresaola, sour gherkins, pickled onions. Served with soft and crisp flatbreads. $10.55 per serving

**MEZZE TRAY**
Roasted cubed eggplant marinated with garlic, parsley and extra virgin olive oil, pickles, grilled halloumi, honeyed feta, rice stuffed grape leaves, hummus and soft pita. $10.55 per serving

**ARTISANAL CHEESE PLATTER**
Award winning natural rind cheeses, ash-covered goat cheese and soft ripened Quebec cheeses. Served with fig and olive tuiles, multigrain biscuits, Cabernet jelly and honey. $9.50 per serving

**DOMESTIC CHEESE TRAY**
Garnished with grape clusters, strawberries, crackers and Raincoast crisp crackers. $5.05 per serving

**DOMESTIC AND IMPORTED CHEESE TRAY**
Garnished with grape clusters, strawberries, crackers and Raincoast crisp crackers. $5.85 per serving

**CRUDITÉS AND DIP DISPLAY**
$4.00 per serving

**FRESH ROLLED SUSHI** (Minimum Order of 5 Dozen and 48 Hour Notice required) $35.00 per dozen

**Assortment of 5 Maki Rolls**
- **Spider Roll** (soft shell crab, lettuce, avocado and tobiko caviar)
- **Aubergine Roll** (tempura baby eggplant and avocado)
- **Spicy Tuna** (fresh tuna and spicy tobiko mayonnaise)
- **Salmon Dragon Roll** (fresh Atlantic salmon laid atop a roll of avocado, unagi, tempura crunch and tobiko caviar)
- **Cucumber Roll**
SWEET ENDINGS

HOME-STYLE COOKIES
Oatmeal raisin, chocolate chunk, double chocolate, white chocolate macadamia.

ASSORTMENT OF MARIGOLDS AND ONIONS FRESH BAKED
FRENCH PASTRIES, SQUARES AND COOKIES

ASSORTMENT OF GLUTEN-FREE FRESH BAKED SQUARES AND COOKIES
Mandarin curd square, home style cranberry and white chocolate cookie, dark chocolate melt-away.

CHEESECAKE LOLLIPOPS

CHOCOLATE DIPPED STRAWBERRIES

Macaroon Donuts
Miniature almond macaroons, donut shaped and glazed with an assortment of fun toppings.

TRADITIONAL FRENCH ALMOND MACAROONS

CHOCOLATE MAKI MOUTHFULS

Ochaya - Milk chocolate ganache scented with estate grown Earl Grey tea. Candied orange threads
Mintto - Mint infused bitter chocolate, candied ginger, Oreo powder
Okami - Triangular dark chocolate vessel filled with caramel & grinds of sea salt
Orugasumu - White chocolate pouch layered with raspberry mash and Chambord curd
Oyatsu - Wrap of Hazelnut praline crunch, white chocolate sponge, lemon emulsion
STANDARD BAR RAIL

GIN
Tanqueray

RUM
Captain Morgan Rum

RYE
Crown Royal

SCOTCH
Johnnie Walker Red Label

VODKA
Smirnoff Vodka

WINE
Viognier (vyohn/yay) – Cono Sur, Chile,
Grenache – Sella & Mosca Cannonau De Sardegna, Italy

PREMIUM BAR RAIL

GIN
Tanqueray No. Ten Gin

RUM
Appleton Estate VX Rum

RYE
Crown Royal Black

SCOTCH
Johnny Walker Black Label

VODKA
Grey Goose

WINE
Grenache – Sella & Mosca Cannonau De Sardegna, Italy, 2007
Pinot Grigio – Anselmi San Vincenzo, Italy, 2007
Sauvignon Blanc – Stoneleigh, Marlborough, New Zealand

SOFT DRINKS, SPARKLING & FLAT WATER AVAILABLE