



Catering Menu

Thank you for contacting Bodega regarding our catering services. We offer a full range of services for all your personal and corporate needs. We pride our selves on top quality food and service with the utmost attention to detail at reasonable prices.

The costs are broken down into food per head, soft bar per head, labour, rentals and liquor, which it would be in your best interests financially to take care of. Some rentals are essential, and others may vary on the type of menu and number of people expected. Labour again is based on the style of menu and number of people expected, usually we need 1 waiter for every 12 people for quality service, plus kitchen staff for finishing the food as it is delivered from the restaurant.

All prices vary based on the menus chosen and number of courses. Typically an evening might start with cocktails and some hot and cold Hors d'oeuvres passed by the wait staff. A three or four course dinner may follow, and possibly a late night sweet table or sandwich buffet. A Dinner buffet may also be offered, but they tend to cost more per person, as more food and selection needs to be prepared, as we do not know how much food would be consumed by each individual. Cocktail receptions are also possible and tend to be more economical but then less food is served.

All prices quoted do not include taxes and any function with a food bill over \$1000.00 the gratuities are left to the client's discretion on the day of the event.

Once you feel comfortable with the menu and estimates we can meet with Mauricio Pozos our Catering Events Co-ordinator and discuss the more intricate details as well as offering a small Tasting Dinner at Bodega.

Once you are satisfied with the details, we would respectfully ask for a deposit of 30% of the estimate to secure our services. Another 30% is required 3 weeks before the event takes place and the balance is due on the day of. We understand that the number of guests can change dramatically sometimes, and we will adjust the billing accordingly. We will need a final guarantee 8 days before the event, so that we may arrange for the food, rentals and staff properly.

Attached are several different menu formats and a price list we can prepare for you.

Respectfully yours,

Paul Biggs
Proprietor
Bodega Restaurant and Catering



Catering Menu

Regular Hors d'œuvres @ \$18.00 per dozen

Cold

- ❑ Rare roast beef on croutons with tarragon caper dressing
- ❑ Vegetarian rice paper rolls with Thai curry vinaigrette
- ❑ Smoke whitefish mousse and grilled eggplant in a Profiterole
- ❑ Boconcini wrapped in grilled vegetables with oven dried tomato dressing
- ❑ Chicken liver and Brandy pate on a crouton
- ❑ Curry chicken salad with mango in a phyllo basket
- ❑ Marinated tomatoes and basil on a goat cheese crouton
- ❑ Beef tartare with horseradish cream
- ❑ Mussels Provençale
- ❑ Belgium endive with blue cheese mousse
- ❑ Mini pita with barbecued pork and apple jam

Hot

- ❑ Warm Brie, apple & walnut phyllo bundles
- ❑ Baked goat cheese tart nicoise
- ❑ Spinach and feta Spanakopita
- ❑ Crispy Thai spring rolls with red pepper dipping sauce
- ❑ Wild mushroom crostini with shaved Parmesan
- ❑ Barbecued Thai chicken drumettes
- ❑ Mushroom and Stilton tartlet
- ❑ Vegetarian samosa with tamarind sauce
- ❑ Lamb and goat cheese pizza on flat bread
- ❑ Quesidilla with eggplant, Asiago and tomato salsa
- ❑ Mushroom duxelle and blue cheese spring roll
- ❑ Feta cheese, red pepper and wild mushroom frittata
- ❑ Mushroom risotto cakes with spinach and Asiago
- ❑ Smoked ham and potato croquette with aged cheddar
- ❑ Duck confit and orange marmalade in pastry



Catering Menu

Deluxe Hors d'oeuvres

@ 24.00 per dozen

Cold

- ❑ Grilled vegetable salad with Parmesan on a ceramic spoon
- ❑ Goat cheese mousse with roasted red pepper relish on garlic toast
- ❑ Smoke salmon with chive and potato blini, arctic char caviar
- ❑ Salmon gravlax on crouton with horseradish cream
- ❑ Poached shrimp on herbed egg mousse with chives and dill
- ❑ Tuna tartare with potato cakes and Thai curry cream
- ❑ Shrimp or Scallop Ceviche with coriander, lime and ginger
- ❑ Crab Profiteroles with Thai curry cream
- ❑ Salmon tartare on toasted foccacio
- ❑ Espresso cup with gazpacho and shrimp
- ❑ Sesame crusted salmon brochette with sherry soya vinaigrette
- ❑ Orange glazed duck breast on potato cake with peach marmalade
- ❑ Prosciutto wrapped mozzarella with extra virgin olive oil
- ❑ Rare lamb loin on crouton with tapenade
- ❑ Buffalo tartare with Dijon and capers on toasted points
- ❑ Carpaccio of beef with mushroom duxelle on herb toast
- ❑ Terrine du Foie Gras on crouton (\$30 per dozen)
- ❑ Fresh Oysters (as season permits) (\$36 per dozen)
- ❑ Assorted sushi and sashimi (\$30 per dozen)

Hot

- ❑ Pear, goat cheese and pine nut tart
- ❑ Crab cake with smoked chili aioli
- ❑ Scallops in bacon with sherry soya dressing
- ❑ Grilled shrimp with roasted red pepper and coriander relish
- ❑ Escargot, shitake mushrooms and cassis in phyllo pouch
- ❑ Escargot with Stilton cheese and green peppercorns in puff pastry
- ❑ Coconut crusted black tiger shrimp with pineapple chili relish
- ❑ Chicken, Beef, or Lamb satay with Tandoori yogurt
- ❑ Grilled lamb chops with mint apricot relish (\$30 per dozen)
- ❑ Baked mussels with Provençale herb crust
- ❑ Crispy Lobster wonton with tarragon cream (\$30 per dozen)
- ❑ Espresso cups with seafood and lobster essence
- ❑ Tandoori chicken kebob with spicy mango yogurt
- ❑ Bacon wrapped filet mignon with Madeira jus



Catering Menu

Sandwiches

Deluxe Sandwich Fillings

Offered with assorted wraps, pita, baguette, or croissant

- Grilled Vegetable wrap with goat cheese and sundried tomato dressing
- Rare Roast Beef, roasted peppers, portabella mushroom, caper tarragon sauce
- Grilled Chicken with red pepper rouille, avocado and pea shoots
- Salmon Gravlax with cucumber, horseradish cream and Frissée
- Nicoise Sandwich with tuna, cucumber, tomato, anchovies and olives
- Spicy Shrimp with mango jicama and coriander, butter lettuce
- Prosciutto with tomatoes, feta, olives and arugula
- Roast Lamb with mustard greens, mint and caper dressing
- Barbecued Pork with apple jam

Regular Sandwich Fillings

Available in wraps, sandwich buns, pita, whole wheat or baguette

- Egg Salad with pea shoots,
- Tuna Salad with cucumber
- Salmon Salad with butter lettuce
- Ham and Swiss cheese with tomato
- Curried Chicken Salad with cucumber
- Corned Beef with Dijon and pickles

Side Salads

- Spring mix salad with balsamic dressing
- Caesar salad with croutons, bacon and Parmesan
- Spinach salad with orange ginger dressing
- Arugula salad
- Potato salad with sundried tomato dressing
- Pasta salad with grilled vegetables and balsamic dressing
- Couscous salad with pinenuts and cucumber
- Tomato salad with feta and black olives
- Fresh Fruit salad

Desserts

- Fresh baked cookies
- Assorted squares, bars and tarts
- Fresh fruit cup



Catering Menu

Food Shooters and Tapas Station

Food shooters and Tapas are small hors d'oeuvre style portions that are plated or served in a unique glass and accompanied by a sauce or relish that may or may not be infused with alcohol.

Tapas

- ❑ Moroccan Lamb Brioute with saffron mint sauce
- ❑ Grilled Calamari with coriander, lime and garlic
- ❑ Lamb kebobs with Tzatziki
- ❑ Spanakopita
- ❑ Hummus, babaghanoush, feta and roasted pepper dip served with crispy pita chips
- ❑ Grilled Shrimp with tomato, oregano and feta relish
- ❑ Grilled Swordfish brochette with olive tapenade
- ❑ Lemon thyme Pork kebobs

Shooters

- ❑ Gazpacho with tequila
Scallop with tomato saffron and ouzo
- ❑ Shrimp with Jicama mango salad and vermouth
- ❑ Grilled Ratatouille with Boconcini and sherry
- ❑ Braised Beef with tomato, olives and Pernod
- ❑ Smoked Salmon and horseradish with vodka
- ❑ Grilled Lamb cube with rosemary and Porto



Catering Menu

Tasting Stations

Antipasto platter

- ❑ Grilled zucchini, eggplant, portabella mushroom, red onion, fennel, and roasted red pepper with sundried tomatoes, niçoise olives, Boconcini cheese

Cured Meats and Cheese

- ❑ Prosciutto, capiccolo, Genoa salami, Hudson valley duck breast
Reggiano Parmesan and Asiago cheese

Pâtes and Terrines

- ❑ Cognac and peppercorn Pâte
- ❑ Country pâte
- ❑ Salmon and Scallop terrine
- ❑ Grilled vegetable and goat cheese terrine
- ❑ Terrine de Foie Gras (\$200.00 per kg.)

Cheese Board

- ❑ Domestic and International Cheeses from Alex farms with fresh season fruit, baguette and crackers

Crudité Platter

- ❑ Baby carrots, asparagus, French beans, cauliflower, mushrooms, red and yellow peppers, fennel served with traditional aioli or rouille

Pasta Station

build your own

- ❑ Fussilli, Penne, Bow tie
- ❑ Grilled Chicken, Shrimp, Beef Emincé
- ❑ Artichoke hearts, niçoise olives, sundried tomatoes, tarragon, basil
- ❑ Red peppers, spinach, onions,
- ❑ Extra Virgin olive oil, cream sauce or tomato sauce
- ❑ Parmesan, Asiago or Stilton cheese



Catering Menu

Seafood Stations

Sushi and Sashimi

- ❑ Assorted fish and vegetarian sushi and Sashimi
\$7.50 for 3 pieces

Tartare

- ❑ Salmon tartare with capers, ginger and soya
Tuna tartare with coriander, lemon and olive oil
- ❑ Sea bass tartare with lemon balm and olive oil
- ❑ Served with toasted flat bread, or potato scallion cakes
\$5.00 per person

Ceviche

- ❑ Scallop Ceviche with coriander, lime and hot chilies
- ❑ Shrimp Ceviche with lemon grass, garlic and chili oil
\$7.00 per person

Oysters

- ❑ Offering the best each season permits with a variety of toppings including, lemon juice, grated horseradish, hot sauces, soya sherry dressing, served over fresh seaweed
Subject to market prices: \$6.00 for 2 pieces

Shrimp

- ❑ Large tiger prawns, poached and served cold with traditional cocktail sauce, coriander pesto, fresh Thai curry sauce, or Wasabi mayonnaise, served with fried wonton chips
\$6.00 for 3 pieces

Salmon Gravlax

- ❑ Cured in house with dill, caraway and mustard served with horseradish crème fraiche and toasted points
Carved at station \$5.00 per person 60 gr ea

Smoked Salmon

- ❑ Norwegian smoked salmon served with tarragon caper sauce, grapefruit and dill dressing or the traditional garnish of red onions, capers, and lemon.
Carved at station \$6.50 per person 60 gr ea



Catering Menu

Carving Stations

Beef

- ❑ **Triple A Alberta Beef** roasted medium rare, served with roasted shallot butter, caper tarragon dressing, horseradish crème fraiche, mustards, and cornichons with soft or crispy Baguette

Striploin \$8 per person 90 gr each

Tenderloin \$12 per person 90 gr each

Lamb

- ❑ **Boneless Leg of Lamb**, rubbed with garlic and rosemary, roasted medium rare and served with basil pesto, mint and caper mayonnaise, prune and cranberry relish. Served in warm pita or wrap.

\$10.00 per person 90 gr ea

Pork

- ❑ **Roasted Boneless Pork Loin** marinated in whisky and soya, served with a cool hot mustard, scallion and sour cream mayonnaise

\$7.00 per person 90 gr each

Turkey

- ❑ **Oven Roasted Free-Range Turkey**, stuffed with wild rice, prunes, and rosemary, served with natural jus and cranberry orange relish.

\$7.50 per person

Duck

- ❑ **Seared Hudson Valley Duck** breast marinated in soya, orange and star anise, carved at the station, served with poached pear and pomegranate glaze

\$8.00 per person 90 gr each

Buffalo

- ❑ **Alberta Buffalo Flank** steak marinated with sherry, soya and ginger, grilled rare served with sour cherry sauce

\$8.00 per person 90 gr each



Catering Menu

Cold Luncheon Menus

For 10 or more guests

Includes choice of one salad, fresh baked baguette and butter, dessert of the day

Poached Salmon Nicoise with new potatoes, French beans, tomato, olives and a caper tarragon dressing

Shrimps and Scallops poached and marinated with coriander, lime and extra virgin olive oil served with mango and jicama salad

Roast Chicken Breast stuffed with spinach and feta cheese served with a sundried tomato and basil dressing

Barbecued Thai Chicken with a red Thai curry sauce

Roast Breast of Chicken with a coriander seed, red pepper and lemon sauce

Roast Pork Loin stuffed with prunes, rosemary and shallots

Roast Pork Loin marinated in Whiskey and soya, served with a cool hot mustard Sauce

Grilled Buffalo Flank steak marinated in sherry and soya, served with a roasted tomato and Ancho chili relish

Medallions of Beef Tenderloin with a black peppercorn crust, served with a roasted red pepper and basil relish

Roast Striploin of Beef Manhattan style with a caper and tarragon sauce

Roast Rack of Lamb with apricot and mint relish



Catering Menu

Hot Luncheon Menu

For 10 people or more

Includes choice of one salad, fresh baked baguette and dessert of the day

Pasta

Cannelloni with lamb spinach and ricotta cheese
Lasagna with meat sauce or vegetarian ratatouille
Fettuccini with grilled chicken, and pesto cream
Angel Hair with shrimps, tarragon and lemon cream
Penne with grilled vegetables and roasted pepper sauce
Ravioli with eggplant and feta, tomato sauce
Ravioli with squash and marscapone

Risotto

Shrimp Risotto with saffron and asparagus
Wild Mushroom Risotto with truffle oil and Parmesan
Chicken Risotto with sundried tomato, olives and thyme

Chicken

Grilled Chicken Supreme with wild mushroom sauce
Roast Chicken Supreme with prune, rosemary and Port sauce
Coq au Vin
Thai Barbecued Chicken leg with coconut rice

Beef

Beef Bourguignon with bacon mushrooms and pearl onions
Beef Carbonnade braised in beer and mustard
Roast Striploin of Beef with green peppercorn sauce



Catering Menu

A La Carte Menu Items

SOUPS

Hot

Shrimp Bisque with Cognac
and goat cheese crostini

Mulligatawny
a Light Curry Chicken and Rice Soup

Cream of Asparagus with Saffron

Tomato with Basil and Feta cheese

Puree of Carrot and Caraway

French Canadian Yellow Pea

Cream of Wild Mushrooms and Herbs

Green Lentil with Ginger and Coriander

Cold

Gazpacho

Vichyssoise with Tarragon

Chilled Cucumber and Mint

Chilled melon with Thai curry cream



Catering Menu

APPETIZERS

Grilled Boneless Quail with fresh tomato relish
Arugula and Walnut Oil Dressing

Salmon Gravlax and Sesame tartare
with quail egg, artichoke caviar and taro root chips

Grilled Veal Sweetbreads with Mesclun
and Sherry Soya Vinaigrette

Baked Brie and walnuts in Phyllo pastry
with apple and celeriac salad

Smoked Whitefish Mousse with Grilled Eggplant,
Toasted Focaccia and a Sherry Soya Vinaigrette.

Crispy Spring Rolls with a Thai Dipping Sauce

Baked Onion and Tomato Tart with Goat Cheese.

Baked Phyllo Pastry Stuffed with Escargot and Wild Mushrooms
Served with a Cassis and Beaujolais Sauce

Baked Sweetbreads in Phyllo Pastry with a
Red Pepper and Coriander Cream Sauce

Escargot and Veal Sweetbreads
in a Pommery Mustard and Brandy Cream Sauce.

Grilled Prawns with a Roasted Red Pepper and Basil Sauce

Grilled Eggplant, Zucchini, and Portobella Mushrooms,
with Boccocini and Sundried Tomato and Basil Dressing

Shrimp and Ginger Ravioli with jicama and mango slaw



Catering Menu

SALADS

Salad of Assorted Baby Greens
with Champagne Dressing and tear drop tomatoes

Caesar Salad
with Garlic Croutons

Baked Goat Cheese and Frisée Salad
with a Raspberry Dressing.

Smoked Salmon Salad with Mesculin
served with a Fresh Dill and Grapefruit Dressing

Fresh Spinach Salad
with a Warm Bacon and Basil Dressing

Warm Tomato Salad with Feta Cheese,
Fresh Basil, and Warm Balsamic Vinaigrette

New Potato Salad with Green Beans
and a Vermouth Dressing

Warm salad of French beans and confit of Gibier,
with oyster mushrooms and Walnut oil dressing

Couscous Salad
with Fresh Mint, Cucumber and Pinenuts

Seven Bean Salad
with Sweet Peppers, Fennel, and Fresh Basil

Thai Noodle Salad with Scallops
served with a Spicy Tamarind and Coriander Dressing

Cobb Salad with Julienne of Beef Striploin
roasted red pepper, French beans, black olives,
chopped egg, avocado and a light tomato & Stilton dressing



Catering Menu

A la Carte Entrees

Roasted Lamb Rack
with a Pinenut Crust and Rosemary Jus
or
Sundried Tomato and Basil Dressing

Grilled Provimi Veal Chop
with a Port and Wild Mushroom Cream Sauce

Grilled Provimi Sweetbreads
with a Maple and Mustard Glaze
and a Grapefruit, Rosemary Sauce

Roasted Veal Tenderloin
with a Calvadoes, Apple and Roquefort Sauce

Roasted Pork Tenderloin
with a Whiskey Soya Marinade and a Hot Mustard Sauce

Roast Black Angus Strip loin
with a Roasted Shallot and Rosemary Glaze

Grilled Beef Tenderloin
with an Armagnac and Green Peppercorn Sauce

Roast Prime Rib of Beef au Jus

All Entrees served with either Scalloped Potatoes or Roasted New Potatoes
and Seasonal Vegetables.



Catering Menu

Poultry

Grilled Baby Chicken
with a Roasted Red Pepper and Rosemary Sauce

Ballantine of Chicken
Stuffed with Spinach and Asiago Cheese

Poached Farm Raised Chicken
with a Saffron Cream Sauce

Baked Chicken Breast in Phyllo Pastry
Stuffed with Goat Cheese, Sundried Tomato,
Capers, and Black Olives

Grilled Breast of Chicken
with a Basil, Lemon, and Pinenut Dressing

Chicken Risotto
with Sundried Tomatoes, Black Olives, Thyme and Cream

Grilled Breast of Muscovy Duck
with a Cassis and Herb Sauce

Baked Duck Confit
with a Ginger, Orange, and Hoi sin Sauce
and a Cranberry Relish



Catering Menu

Fish and Seafood

Seafood Bouillabaisse
a Classic with a Saffron, Pernod and Tomato Broth
with New Potatoes, Rouille, and Garlic Croutons

Shrimp Risotto
with Saffron, Asparagus and Cheese

Grilled Swordfish Steak
with a Roasted Pistachio and Thyme Sauce

Grilled Sea bass Filet
with a Tamarind, Coriander and Chili dressing

Baked Halibut Steak
with a Red Onion, Tomato Nicoise
and a Fresh Tarragon Cream Sauce

Baked Salmon Filet
with a Roasted Red pepper and Garlic Relish
or
a Ginger, Basil, and Tomato Butter Sauce

Ragout of Shrimps and Scallops
with a Saffron Cream Sauce

Fresh Lobster on request



Catering Menu

Vegetarian Options

Vegetarian Lasagna with roasted red pepper sauce

Vegetable Wellington with tomato coulis

Spinach and Parmesan Gnocchi with tomato and onion nicoise

Vegetarian Galette with goat cheese drizzled
with sundried tomato and basil dressing

Roasted vegetable strudel with sweet pea sauce

Wild Mushroom Risotto with truffle oil and shave Parmesan

Wild mushroom crepes with goat cheese and tomato Provençale

Roasted pepper stuffed with ratatouille and Asiago cheese

Spinach and mushroom risotto cakes with Brie cheese
Roasted tomato sauce



Catering Menu

DESSERTS

Baked Almond Cream in Phyllo Pastry
with a Lemon Sauce and Vanilla Ice Cream

Warm Poached Seasonal Fruit
with Vanilla Ice Cream

Warm Banana Spring roll
with Vanilla Ice cream Ginger Caramel sauce

Crème Brulée

Warm Tart Tatin
with Prune and Brandy Ice Cream

Lemon Cheesecake wrapped in Phyllo Pastry
with mango and raspberry coulis

Warm chocolate Fondant
With Vanilla ice cream and crème Anglaise

Profiteroles
with Vanilla Ice cream, chocolate sauce
fresh berries

White chocolate and Grand Marnier mousse cake
With a trio of sauces

Chocolate Mousse

Assorted Cakes Pastries

Pecan and Bourbon Pie
with Vanilla Ice Cream

Assorted Cheeses and Fresh Fruit



Catering Menu

Sample Menus

3 course plated dinner menu

Hors d'oeuvres @ 5:30 pm

(Circulated by waiters)

*Salmon Gravlax served on potato and chive blinis with arctic char caviar
Peppered beef on crouton served with tarragon caper sauce*

*Warm goat cheese and tomato nicoise tartlets
Brie in phyllo pastry with apples and walnuts
Coconut Shrimp with pineapple relish*

(7.00 per person 4 pieces each)

Plated Dinner @ 7:00 pm

Assorted rolls and flat bread with chive butter

Baby spinach salad with pinenuts and shaved red onion with an orange ginger dressing

*Grilled chicken breast stuffed with spinach and feta cheese
Served with a sundried tomato vinaigrette
Baby new potatoes and seasonal vegetables*

or

*Baked Salmon with roasted red pepper and coriander sauce
Baby new potatoes and seasonal vegetables*

or

*Vegetarian Galette with grilled vegetables, goat cheese,
and served with tomato coulis*

Fresh seasonal berries with Vanilla ice cream

\$29.95 per person

Sweet Table @ 10:00 pm

*Wedding Cake (supplied by client)
Gourmet Cheese board with baguette, crackers and grapes
Fresh fruit platter*

(Add \$5.00 per person)



Catering Menu

Buffet Dinner

At the tables

Assorted flatbreads and pita with Hummus and extra virgin olive oil

*Spinach salad with pine nuts, red onions, and orange ginger dressing
Organic lettuces with radicchio, endive and tomatoes with champagne dressing
Tomatoes and buffalo mozzarella salad with pesto sauce
Couscous salad with cucumber, tomato and mint
Antipasto platter*

Chilled Poached Salmon with caper tarragon sauce

Vegetarian Wellington

Slow roasted strip loin of beef with green peppercorn and cognac sauce

Medley of seasonal vegetables

Roasted mini red potatoes

Sweet Table

Fresh fruit platter

Chocolate pecan tart with Jack Daniels Sauce

Chocolate mousse gateau with raspberry coulis

Assorted mini pastries

Grand Marnier Cheesecake

Gourmet Biscotti

Coffee Station

\$38.00 per person



Catering Menu

Cocktail Reception with Food Stations

Hors d'oeuvres @ 7:00 pm

(Circulated by waiters)

COLD

Vegetable Spring rolls in rice paper with Hoisin sauce
Boconcini wrapped in grilled vegetables with oven dried tomato dressing

HOT

Vegetarian Samosa with Tamarind sauce
Assorted gourmet flat bread Pizza
Baked Brie with apple and walnuts in phyllo pastry
Cajun Crab cakes with spicy mango chutney
Thai spring rolls with spicy fish sauce
Wild Mushroom Crostini with shaved Asiago cheese

Display Table

Vegetable crudités platter with 3 different dips
Guacamole, hummus, eggplant dip
Cornichons, olives, artichokes and roasted nuts
Assorted flatbreads, baguette and crackers
Banana Leaves for décor
Domestic and Imported Cheese board with French and Italian baguettes, English cracker's, grapes and fresh fruit

Dessert Table

English Trifle with Grand Marnier
Pecan and bourbon tart with Jack Daniel's sauce
White Chocolate and Grand Marnier Mousse cake
Warm Almond Pear tart
Assorted mini pastries and Gourmet Biscotti

Sandwich Bar

Rare Roast beef on baguette with roasted pepper and caper tarragon dressing
Grilled Chicken breast on flat bread with rouille, tomato and pea shoots
Salmon Gravlox in mini pita with horseradish cream, cucumber and Frisée
Grilled Vegetable wrap with goat cheese and sun dried tomato vinaigrette

Coffee Station

Regular Coffee, Decaffeinated Coffee, Teas, cream, milk and sugar

\$30.00 per person



Catering Menu

Hors d'oeuvres @ 7:30 pm
(Circulated by waiters)

COLD

Assorted sushi

Salmon Gravlax on potato blinis with caper tarragon dressing
Vegetable Spring rolls in rice paper with Hoisin sauce

HOT

Baked scallops in bacon with sherry soya sauce
Grilled Lamb Chop with sundried tomato and basil sauce
Warm goat cheese and tomato nicoise tartlets
Escargot in pastry with oyster mushrooms and cassis
Baked Brie with apple and walnuts in phyllo pastry
Curried chicken in phyllo

Food Stations

Vegetable crudité platter with 3 different dips
Guacamole, hummus, eggplant dip
Cornichons, olives, artichokes and roasted nuts
Assorted flatbreads, baguette and crackers

Gourmet Cheese board with domestic and French cheeses
with baguette, grapes and fresh fruit

Dessert table

Wedding cup cakes supplied by client
Pecan and bourbon tart
Gourmet cookies and biscotti
Assorted mini pastries
Coffee and Tea

\$23.00 per person



Catering Menu

More Buffet Suggestions

Thai Noodle Salad with Scallops
Couscous Salad
Seven Bean Salad with vermouth and chive dressing
Spring Mix Salad with Balsamic Vinaigrette
Grilled Sweet Potato Salad
with a Mustard and Maple Dressing

Grilled Chicken Breast
with a Shitake Mushroom and Cassis Sauce

Ragout of Seafood
with a Saffron Cream Sauce

Roast Strip loin of Aged Alberta Beef
with a Cabernet and Shallot Glaze

Vegetarian Pasta with Grilled Eggplant, Zucchini
and a Roasted Red Pepper, Basil and Garlic Sauce

Scallop Potatoes and / or Wild Rice
Medley of Seasonal Vegetables

Assorted Desserts and Pastries

Coffee

\$42.00 per person



Catering Menu

Four course dinner

*Smoked Salmon Crepes
with a Sherry and Soya Vinaigrette
and Pea Shoots*

*Grilled Duck Liver Salad
with New Potatoes, Roasted Red Pepper
and a Raspberry Dressing*

*Grilled Swordfish Steak
with Roasted Red Pepper and Rosemary Sauce.
Served with a Medley of Baby Vegetables
and a Sautéed new potatoes.*

*Baked Flourless Chocolate Cake
with a Marscapone Mousse and a Grand Marnier Glaze*

Coffee

\$45.95 per person

Five Course Dinner

*Shrimp Bisque
with Flambéed Shrimp in Cognac*

*Grilled Boneless Quail
with Baby Arugula and a walnut oil dressing*

Blood Orange Sorbet

*Roast Veal Tenderloin with a Wild Mushroom and Fresh Herb reduction
served with a Medley of Baby Vegetables and a Wild Rice Timbale.*

Medley of Warm Poached Berries with Cassis and French Vanilla Ice Cream

\$55.00 per person



Catering Menu

Deluxe Five Course Dinner

*Foie Gras
with toasted Baguette*

*Smoked Whitefish Mousse
with Grilled Eggplant and Focaccia Bread
with a Sherry and Soya Vinaigrette*

Tomato and Pernod Sorbet

*Roast Washington Lamb Rack
with a Pinenut and Herb Crust
and a Rosemary Jus
served with Scalloped Potatoes
and Seasonal Vegetables.*

*Baked Chocolate Soufflé
with Jamoca Almond Fudge Ice Cream.*

Coffee

\$65.00 per person



Catering Menu

Gourmet Brunch Buffet

Seasonal Fruit Tray

*Assorted Baked Goods
including Almond and Plain Croissant
Cranberry Orange loaf
Banana Bran Muffins
Bagels
offered with Homemade preserves*

*Scrambled Eggs with Smoked Salmon,
or Wild Mushrooms, or Asiago cheese and Chives*

Omelette station with a Variety of Fillings

Classic Eggs Benedict

Quiche with Crab and Sweet Peppers, or Tomato and Spinach, or "Lorraine"

Roast Peameal Bacon and Grilled Lamb Sausages

Goat Cheese Tart Nicoise

Smoked Salmon Crepes with Dijon Mustard and Pea Shoots

Spring Mix Salad with Balsamic Vinaigrette

Medley of Seasonal Vegetables

Shredded Potato Pancakes with Fresh Herbs
29.95

Assorted Dessert and Pastries
8.95