

# Receptions

Prices include linens and dishware. On-premise attendants required for larger events; charges will apply.  
All prices are subject to 18% gratuity and 5% GST.

## The Izena Ross Menu

\$10.50 per guest, allows for 6 pieces of each

### Antipasto Kebabs

Balsamic Marinated Red Pepper | Genoa Salami |  
Manzanilla Olive | Artichokes

### Bruschetta

Roma Tomato | Red Onion | Basil | Parsley |  
Parmesan

### California Vegetable Rolls

Nori | Seasoned Rice | Wasabi | Cucumber | Red  
Pepper | Pineapple | Soy Sauce

### Mini Cajun Chicken Tacos

Tortilla | Romaine Lettuce | Cheddar Cheese |  
Blackened Chicken | Sour Cream

### Pesto Deviled Eggs

Egg | Pesto | Capers

### Roast Rolls

Sundried Tomato Tortilla | Olive Spread |  
Cream Cheese | Roast Beef | Green Leaf Lettuce

### Salad Roll

Sesame Marinade | Carrot | Celery | Cilantro |  
Rice Noodles | Rice Paper Wrap | Hoisin

## The Louise McKinney Menu

\$18.00 per guest,  
allows for 8 pieces per person

### Bocconcini Tomato Skewers

Balsamic Marinated Cherry Tomato |  
Bocconcini | Basil

### Bruschetta

Roma Tomato | Red Onion | Basil | Parsley |  
Parmesan

### Mini Cajun Chicken Tacos

Tortilla | Romaine Lettuce | Cheddar Cheese |  
Blackened Chicken | Sour Cream

### Pesto Deviled Eggs

Egg | Pesto | Capers

### Poke Boat

Ahi Tuna | Cucumber | Pineapple | Toasted Black  
Sesame Seeds | Cilantro

### Salad Roll

Sesame Marinade | Carrot | Celery | Cilantro |  
Rice Noodles | Rice Paper Wrap | Hoisin

### Sushi Squares

Nori | Seasoned Rice | Wasabi | Chilled Smoked  
Salmon | Cucumber | Sesame | Soy Sauce

### Thai Chicken Lettuce Cups

Boutique Romaine Lettuce | Rice Vermicelli |  
Spiced Peanuts | Thai Chicken

### Turkey Spinach Rolls

Spinach Tortilla | Cream Cheese | Parmesan  
Spread | Fresh Spinach | Smoked Turkey

# The Cora Taylor Casselman Menu

\$21.25 per guest,  
allows for 9 pieces each

## **Bocconcini Tomato Skewers**

Balsamic Marinated Cherry Tomato | Bocconcini | Basil

## **Bruschetta**

Roma Tomato | Red Onion | Basil | Parsley | Parmesan

## **Jumbo Shrimp Cups**

Butterflied Jumbo Shrimp | Cocktail Sauce

## **Mini Cajun Chicken Tacos**

Tortilla | Romaine Lettuce | Cheddar Cheese | Blackened Chicken | Sour Cream

## **Pesto Deviled Eggs**

Egg | Pesto | Capers

## **Poke Boat**

Ahi Tuna | Cucumber | Pineapple | Toasted Black Sesame Seeds | Cilantro

## **Roast Rolls**

Sundried Tomato Tortilla | Olive Spread | Cream Cheese | Roast Beef | Green Leaf Lettuce

## **Smoked Salmon Platter**

Chilled Smoked Salmon | Lemon Slices | Capers | Cream Cheese | Red Onions | Artisan Crackers

## **Sushi Squares**

Nori | Seasoned Rice | Wasabi | Chilled Smoked Salmon | Cucumber | Sesame | Soya Sauce

## **Thai Chicken Lettuce Cups**

Boutique Romaine Lettuce | Rice Vermicelli | Spiced Peanuts | Thai Chicken

## **Turkey Spinach Rolls**

Spinach Tortilla | Cream Cheese | Parmesan Spread | Fresh Spinach | Smoked Turkey

# Reception Add-ons

Enhance your reception by adding one or more of the following selections

## Canapes- Served Hot

**Cajun Lollipop Wings** \$29.00 per dozen

Chicken Wings | Cajun Spic

**Ginger Chili Skewer** \$42.00 per dozen

Chicken Breast | Marinated in a Sweet Ginger Chili Sauce

**Meatballs** \$13.75 per dozen

Ground Chorizo | Herbed Seasoned Jus Sauce

**Mushroom & Leek Pinwheel** \$13.75 per dozen

Puff Pastry | Button Mushroom | Swiss Cheese | Rosemary

**Pot Stickers** \$25.75 per dozen

Mushrooms | Peas | Asparagus | Carrots | Onions | Signature Dipping Sauce

**Monte Cristo Bites** \$26.75 per dozen

Alley Kat Beer Batter | Ham | Turkey | Swiss Cheese | Grainy Dijon

## Boards and Platters

### Charcuterie Grazing Station

\$8.75 per guest, requires 60 people minimum

An artful arrangement of cured and smoked meats, gourmet cheeses, olives, pickles, spreads, dried fruit, crostinis, and artisan crackers and breadsticks.

### Charcuterie Boards

Large (25-30 guests) \$185.00

Small (15-20 guests) \$122.00

An artful arrangement of cured and smoked meats, gourmet cheeses, olives, pickles, spreads, dried fruit, crostinis, and artisan crackers and breadsticks.

## Cured Meats Platter

Large (25-40 guests) \$79.00

Small (10-20 guests) \$47.50

An artful arrangement of meats and sausages, gherkin pickles and artisan crackers.

## Artisan Cheese Boards

Large (25-40 guests) \$115.00

Small (10-20 guests) \$57.50

An artful arrangement of gourmet cheeses with dried fruit, almonds and artisan crackers and bread. A selection of:

Black Truffle Brie | Extra Old Cheddar | Gorgonzola | Asiago | Gouda | Herbed Chevre | Cranberry | Chutney | Almonds

## Cheese Platter

Large (25-40 guests) \$72.00

Small (10-20 guests) \$43.00

An artful arrangement of sliced and cubed cheeses and artisan crackers. A selection of: Cheddar | Provolone | Havarti | Gouda | Old Cheddar | Swiss | Herbed Chevre

## Smoked Salmon Platter

\$5.00 per guest, requires 30 people minimum

Chilled Smoked Salmon | Lemon Slices | Capers | Cream Cheese | Red Onions | Artisan Cracker

## Tenderloin Platter

\$4.25 per guest, requires 30 people minimum

Herb Crusted Chilled Tenderloin | Chipotle Mayo | Sesame Steak Sauce | Horseradish | Gherkin Pickles | Baguette

## Vegetables and Fruit

**Warm Spinach Dip** \$5.75 per guest

Served with white and brown baguette slices

**Vegetables and Dip** \$3.00 per guest

Seasonal substitutions may be made due to the availability of ingredients.

Carrot | Celery | Broccoli | Cauliflower | Cherry Tomato | Cucumber | Zucchini | Parmesan Dip

**Fresh Fruit** \$3.75 per guest

Seasonal substitutions may be made due to the availability of ingredients - local fruits used when available.

Watermelon | Cantaloupe | Honeydew | Pineapple | Grapes | Berries

**Assorted Dessert Selections** \$3.50 per guest

An assortment of handcrafted sweets from our extensive menu. Can include any combination of the following:

Chocolate Drizzled Raffaello | Nanaimo Bars | Peanut Butter Pie | Ruby Chocolate Delice | Fruit Tarts | Red Velvet Brownie Cheesecake | Lemon Bars | Caramel Pecan Flan | Blueberry Cheese Torte | Raspberry Bomb | Caramel Fondant | Tiramisu Cups

## Reception Action Stations

Chef attended stations serving fresh cooked portions of delicious extras

**Pasta** \$9.25 per guest

Cacio e pepe, Tagliatelle Carbonara

**Flambe Prawns** \$9.25 per guest

Tequila | Prawns | Shallots | Garlic | Chili Flakes | Herbs

**Carved Striploin** \$17.25 per guest

AAA Alberta Roast Striploin | Fresh Rolls | Butter | Horseradish | Mustards | Onions