

Receptions

Prices include 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

\$10.75 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

\$21.50 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 \$29.25 per dozen

Chicken Wings | Cajun Spice

Ginger Chili Skewer \$43.00 per dozen

Chicken Breast | Marinated in a Sweet Ginger Chili Sauce

Meatballs \$13.50 per dozen

Ground Chorizo | Herbed Seasoned Jus Sauce

Mushroom & Leek Pinwheel \$13.50 per dozen

Puff Pastry | Button Mushroom | Swiss Cheese | Rosemary

Pot Stickers \$25.50 per dozen

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

Monte Cristo Bites \$26.50 per dozen

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

Boards and Platters

Charcuterie Grazing Station

\$9.50 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) \$182.00

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) \$77.50

Small (10-20 guests) \$47.00

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

Artisan Cheese Boards

Large (25-40 guests) \$112.00

Small (10-20 guests) \$56.00

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) \$71.00

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

\$5.00 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 \$3.50 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 \$4.00 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