

RECEPTION PLATTERS

Helpful guideline for planning

3-4 pieces per person prior to a dinner,
6 pieces per person for a 1 hour reception,
8-10 pieces per person for a 1.5 - 2 hour reception,
12-15 pieces per person for a 2+ hour reception meal replacement.

Build your own Bruschetta bar

savoury Italian style diced tomatoes with house crostini and crackers,
additional toppings of roasted corn, olive tapenade, fresh basil,
parmesan cheese

International cheese board

signature crostini and crisps, artisan crackers with fruit accompaniment

Baked Brie Round

warm baked brie in puff pastry with fig and balsamic or
caramelized pear and cranberry served with crisps,
crostini and crackers

Charcuterie Board

selection of cured Italian meats, specialty sausages, chorizo, pates,
chutneys and compotes, served with crostini and crackers

Grilled and Fresh Vegetable Platter

with savory dip

Beautiful BC Platter

selection of local cheese, charcuterie, pate, Indian candy and dried fruits from various regions in celebration of our beautiful Province

Mediterranean Antipasto

cured Italian meats, specialty sausage, grilled and fresh vegetable crudité, with savoury dip, crackers and crostini

Asiana Platter

Thai chicken satay, peanut sauce, soy ginger prawns, vegetarian spring rolls, spicy plum sauce and Asian pickled carrots.

Global Skewers Board

create your own combination from, grilled flank steak with chimichurri, Indian butter chicken with raita, Moroccan chicken with harissa yogurt, soy ginger prawns with sesame soy vinaigrette, marinated grilled vegetables with savoury house dip

Sushi Maki Presentation

an assortment of seafood and vegetarian maki, served with wasabi, pickled ginger, soy sauce. Minimum of 60 pieces

Dessert Decadence

Chef featured dessert selections and hand crafted petit fours with seasonal fruit and locally picked berry presentation