



Silver Service #1 Tapas Cocktail Party Dinner

Cold Canapés ~ choose 5 of the following

- Duck Liver Pate on Baguette
- Smoked Oysters on Boursin
- Celery & Blue cheese (V)
- Camembert Toasts (V)
- Spicy Shrimp on rice Crackers
- House Pickled Asparagus wrapped in locally made ham, and cream cheese (V)
- Cambozola Cheese topped crispy butter bun with port marinated Apricots (V)
- Boar pate on toasted rye
- Smoked Salmon and crème fraiche
- BellPeppers, Zucchini & Eggplant brochettes brushed with white Balsamic (V)
- California rolls (V)

Hot Canapés ~ choose 5 of the following

- Cheese's of the World flatbread ~ 7 cheeses (V)
- Dim Sum with dipping sauce
- Baked 1000 sheet vegetarian surprises (V)
- Mushrooms kickers (V)
- Open faced Wild Mushroom Spanakopita's ~ spinach pies (V)
- Grilled Ham & Havarti Toast (V)

- Heritage Bacon Wrapped dates served on a grainy Dijon flavoured Port jus (V)
- Swedish meatballs in cream sauce
- Balsamic Bruschetta baked with feta (V)
- Pyrogies served with crispy bacon, sour cream and chives (V)
- Three mushroom and Salami pizza (V)

Semi Main Course dishes ~ served on small plate with fork only ~ choose 5 of the following:

- Mini New York Steak Sandwich with Garlic sautéed Prawns (V)
- Slider of your choice from our Gourmet hot Sandwich menu (V)
- Royal marinated Cedar Plank Salmon with a Potato & Onion Marmalade
- Four Cheese, Four Mushroom Barley Risotto with roasted Asparagus and Baby beet (V)
- Grilled Lamb Chops brushed with mint sauce served with Butter-mashed potatoes
- Prosciutto wrapped Scallops and Prawns Served on a Barley Mushroom risotto
- Chicken Satay with sweet jalapeño chilli glaze with steamed lemongrass basmati rice
- Alberta Buffalo Stew in Buttermilk bed of mashed potato
- Vegetable Medley stuffed hand made Cannelloni with Three Cheese béchamel (V)
- Cinnamon Glazed pork Medallions with fresh herbs Cous Cous (V)
- Curried Chicken with basmati rice and cracked corn poppadum's (V)

notes:

(V) **symbolizes** options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individual dish. Please ensure that we know ahead of time who and how many Vegetarians or Vegans you have in your group and if they bend the rules (i.e. the vegetarian who eats fish) as this will help us greatly when it comes to serving them the best possible alternatives.



Desserts (V) ~ Choose 3 of the following:

- Homemade Ice Wine Truffles
- Key lime pie squares
- Almond brittle
- Chocolate coated granola clusters
- Chocolate covered Peanut butter fudge
- Raspberry White Chocolate Mousse served in champagne flutes

Coffee and Tea service

\$58.75 per person.
Plus 5% GST and Group Gratuities at 15%

Options

Wedding Dessert options (no additional charge) ~ if you would like us to prepare a dessert cake for ceremonial cutting and serving, instead of the desserts mentioned above, you may choose one item from the following list:

- Raspberry Mousse Charlotte Russe, edged with Lady finger wafers and topped with fresh seasonal berries
- Chocolate Cake Bear and Bison style, covered in piped whipped cream, and served with white chocolate mousse
- New York cheese cake, topped with our homemade caramel sauce

Full Dessert Buffet Upgrade ~ additional charges

\$15.00 per person for groups of 15 people or less

\$10.00 per person on groups of 16 people or more

A fun way to end the evening, the Full Dessert buffet will be offered for 1 hour of service time after the main courses have been served, then it will be cleared away by our staff.

In addition to your dessert choices from the main menu above (3 assorted choices or the cake option), we will include:

- Fresh from the oven Brownies, with whipped cream
- Sticky Apple Pudding served warm with Vanilla Bean ice cream
- Assorted french pastries served on a silver tray
- New York Cheesecake with caramel pecan topping
- Assorted Macaroons made by La Fournil Bakery in Canmore
- Assorted Hand made truffles from Le Chocolatier in Canmore
- Maple Mousse in Champagne flutes finished with chewy Chocolate
- Seasonal fruit tray with fresh berries.

Cheese and Fruit Table Upgrade ~ additional charges

\$15.00 per person for groups of 15 people or less

\$10.00 per person on groups of 16 people or more

Served after your 3 dessert choices from the main menu, the Cheese & Fruit Table will be offered for 1 hour of service, then it will be cleared away by our staff.

- Featuring a bubbling pot of Goat Cheese Fondue served with assorted fresh bread, pickles, olives
- assorted Valbella Sausages, Pepperoni, Andouille and more
- 12 of the Chef's favourite Cheeses from around the world
- a seasonal assortment of fresh cut fruit, berries, dried fruits and nuts
- a fresh coconut broken up into manageable chunks
- crackers, baguettes, bread sticks

Having trouble deciding?

Choose both the Full Dessert Buffet and the Cheese Table for an additional

\$24.00 per person for groups of 15 people or less

\$14.50 for groups over 16 people or more