



Silver Service #2 ~ International Food Tapas Party

Starter Platters ~ will be served on small platters around in the dining area placed on coffee and cocktail tables for your group to help themselves ~ choose 3 of the following:

- Spring Vegetable platter ~ served with roasted garlic dip (V)
- Fresh cut Seasonal Fruit platter (V)
- Spinach Asiago dip ~ served warm in a Sour Dough Bowl (V)
- Deli plate ~ an assortment of deli Specialties ~ stuffed jalapeños, locally made sausages, smoked meats, olives, pickles and more
- Mexican Nacho platter with all the fixings, served hot (V)
- Marinated Vegetable Antipasto plate with Olives (V)
- Cheeses of the world plate ~ with dried fruits and nuts (V)
- Tzatsiki and warm Pita bread crisps (V)

Hot Canapés ~ served on silver trays by our staff ~ choose 4 of the following:

- Spicy Curried Vegetable Mushroom Caps (V)
- Open faced Bacon & Onion Pie with 3 Cheeses (V)
- Mini Grilled Reuben Sandwiches with Montreal Smoked Meat (V)
- Caramelized Onion stuffed Puff pastry rolls with fresh herbs
- Roasted Veal Meatballs in a sage veloute with shaved parmesan on Ciabatta crisps
- Chicken Dim Sum with dipping sauce

- Basil & Feta Bruschetta with a balsamic drizzle on locally baked foccacia (V)
- Pan fried Potato & Onion Pyrogies, with crispy bacon, sour cream and chives (V)



Semi / Small Main Course dishes ~ served on a small plate with a fork only, no knife required. Presented on the chosen theme plate with the exception of the first two items which are served individually ~ choose 5 of the following:

Individually plated choices

- Mini Surf and Turf Alberta Prime Rib Steak sandwiches Served with garlic sautéed Prawns (V)
- Cedar Plank served Crown Royal Marinated Salmon with a Potato & Onion Marmalade

Mediterranean plate ~ served with baby mozzarella and fine ripened tomato and a side salad topped with a Balsamic Fig dressing (V)

- Focaccia baked Bruschetta with parmesan, mozzarella and feta (V)
- Creamy Basil & Cheese Polenta with Mini Sage & Veal meatballs
- Oven baked Italian style Vegetable Cannelonny (lol) topped with a fire roasted Roma tomato sauce and goats cheese (V)
- Roasted Corn Risotto with Asparagus and Portobello Mushrooms (V)

- Spinach, Mushroom & Beef Lasagne with Parmesan & Asaigo sauce topped with fresh basil (V)
- Chicken Cacciatore ~ oven braised with ripe tomatoes, peppers, mushroom, olives and fresh herbs

Asian plate ~ served with Kitchen sink Stir fired Rice (V)

- Slow roasted Sweet Chilli pork ribs
- Sweet and Sour Prawns with grilled Pineapple (V)
- Black Bean Sauce marinated fried Scallops (V)
- Philippino Pansit, a flavourful noodle dish with Shrimp and Chicken
- Stir fried Gingered Thai Vegetable medley with Tofu (V)

Mexican Plate ~ with Refried Beans, Salsa, Guacamole and Sour cream (V)

- Pulled Pork Enchiladas with Cilantro (V)
- Falling off the bone Spiced Beef Ribs
- Chicken Taquitos with spicy cheese sauce
- Spicy Chicken stuffed Taco's with tomato (V)
- Grilled Vegetable wraps with Blackened onions, corn, peppers and goats cheese (V)

Dessert (V) ~ choose 3 of the following:

- Almond brittle
- Baileys Cream flutes with peanut butter fudge
- French pastry plates
- Tiramisu
- Mini Nut pies, like pecan pie but nuttier

Coffee and Tea service

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

Upgrades are available for Dessert Buffet or Cheese Table
~ please see Silver service menu # 1 for details

notes: (V) symbolizes options that are suitable for Vegetarians and/or Vegans (most times) with minor changes made to the individuals 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 out greatly when it comes to serving them the best possible alternatives.