

2013-2014 Reception Menus



The Sampler Reception \$28

Passed hors d'oeuvres (4 per person)

Deconstructed potato salad skewer

McGarrigle's Fine Mustard crusted pork tenderloin with apple compote on flatbread

Moroccan lamb and apricot terrine in a wonton cup

Smoked tomato chèvre barquettes

Stationary hors d'oeuvres

Housemade vodka dill gravlax

Roasted garlic and arugula dip

Orange spiked marinated olives

Apricot pear and B. Hogan Honey soaked brie with artisan breads, flatbreads and crisps

Basil chili chicken skewers with lemon parmesan aioli

Grilled jerk shrimp skewer with mango sauce

Salad cones

Smoked chicken with hoisin sweet chili

Roasted vegetable with pesto

Jicama lemongrass shrimp salad

Cheesecake lollipops

Gala Reception \$25

Placed reception items (choose two)

- Deluxe international cheese display
- Seasonal sliced fruit
- Seasoned pita points and fresh vegetables served with spinach and feta dip and sun-dried tomato dip
- Assorted crabmeat and vegetarian maki rolls with pickled ginger, soya, and wasabi
- Fancy pastries, petite fours, and chocolate-dipped strawberries

Cold hors d'oeuvres (choose two)

- Cream cheese, walnut, and grape crostini
- Phyllo cups filled with mango and curried chicken salad
- Brandied mushrooms with chèvre and pecans
- Camembert and strawberry crostini

Hot hors d'oeuvres (choose two)

- Mushroom caps filled with artichoke and asiago
- Mini meatballs with chipotle glaze
- Chicken satays with Thai peanut marinade
- Spicy vegetable curry envelopes

Beverages (choose one)

- Freshly brewed Fair Trade coffee and tea
- Sparkling cranberry punch
- Lemonade
- Sparkling berry punch
- Iced tea
- Hot apple cider (fall/winter only)

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Limestone Reception \$20

Domestic and imported cheese and crackers

Sparkling cranberry punch

Passed Hors d'oeuvres - based on 5 pieces per person

Chicken satays with a Thai peanut marinade

Mushroom caps filled with artichoke and asiago

Mini vegetable spring rolls with a hoisin dipping sauce

Goat cheese toasts with rosemary and honey

Phyllo cups filled with mango and curried chicken salad

Deluxe Display \$18

Deluxe cheese display with dry roasted spiced nuts and dried fruit accompanied by freshly baked baguettes and crackers

Fresh crudité and marinated olive platter with roasted red pepper and baba ghanoush

Seasoned pita points with homemade hummus, black olive tapenade, and spinach and feta dip

Classic smoked salmon with herbed cream cheese, caper berries, pickled red onion, and pumpernickel rounds

Add fresh seasonal sliced fruit to this menu for \$3.00 per person

Stationary Display \$13.50

Cocktail domestic and imported cheese display with crackers

Sliced fresh fruit with yogurt dip

Fresh vegetable crudités with dips

Seasoned pita points with homemade dips

Add punch to this menu for \$1.00 per person.

Bar Package \$250

Includes the labour required in delivering, setting up and tearing down each bar, plus bartenders for your event

Guidelines

- All menus are priced per person
- Applicable tax will be added
- Gratuity is not charged
- Coordination fees extra
- White linen for stationary receptions are included
- China is extra
- A minimum of 30 people is required
- Final confirmation required 14 days prior to event
- Orders modified within 48 hours are subject to a \$40 service fee
- Menu prices are subject to change

2013-2014 Passed Hors D'oeuvres—cold



Queen's
UNIVERSITY

Cold Selections

- Greek vegetable salad with feta, fennel and barley in a wonton spoon
- Mini stuffed potatoes with red pepper hummus charred corn and grilled chicken
- Cremini mushrooms with julienne greens and pear dressing
- Asian carrot slaw in cucumber cups
- Deconstructed potato salad skewer
- Chimi churri beef striploin on potato round
- Cedar maple Dijon salmon lollipop
- Cumin roasted potato with caviar and smoked salmon
- Bison sausage on crostini with tomato confit
- Roasted red pepper and chipotle hummus roulade on potato crisp (gluten free)
- Greek salad skewers
- Coconut-chili shrimp tostadas with pineapple salsa and guacamole
- Spicy lemon fennel shrimp with black olives and feta tapenade
- Watermelon peppered tuna skewer with wasabi mayo
- Phyllo cups with crabmeat and fennel salad
- Cranberry crunch salad cups
- Spanish olive and cream cheese canapés
- Chicken liver and sage crostini
- Grilled fiery shrimp with honeydew gazpacho dipping sauce
- Smoked salmon toasts with malt vinegar toasts
- Asian spiced chicken in wonton cups with vanilla apricot sauce
- Buffalo frilled shrimp with blue cheese dipping sauce
- Brandied blue cheese, walnut and pear crostini
- Housemade vodka dill gravlax with bagel chip and caper cream
- Smoked salmon canapés
- Phyllo cups with crabmeat and fennel salad
- Thai chicken salad cucumber cups
- Pecan and goat cheese marbles
- Goat cheese crostini with rosemary and honey
- Cucumber cups with feta, red onion and black olives
- Herbed cream cheese and grape crostini
- Mango curry shrimp salad cups
- Edamame hummus crostini
- Bloody Mary shrimp spoons or soup shooter
- Pancetta crisps with goat cheese and pear
- Chicken liver pate and sage crostini
- Rice paper vegetable rolls (imperial rolls)

2013-2014 Passed Hors D'oeuvres—hot



Hot Selections

- Organic beef slider with red fife bun and homemade chipotle mayo – The Canadian Grilling Company
- Braised beef stuffed cremini mushroom with sorrel
- Tiny twice-baked potatoes
- Mini tuna burgers with mint caper aioli on pita triangles
- Crab hush puppies with arugula aioli
- Cranberry crab rangoon
- Butternut squash latkes with sage and yogurt sauce
- Bombay turkey meatballs with garlic curry sauce
- Cajun crab cakes with remoulade
- Mushroom caps filled with artichoke and asiago
- Coconut shrimp with Thai sauce
- Mini lamb brochettes with a Dijon glaze
- Tandoori chicken satays
- Mushroom and leek pastries
- Mini meatballs with chipotle glaze
- Brandied mushrooms filled with chèvre topped with toasted pecan
- Tiny vegetable samosas with raita
- Spicy Thai salmon cake with cilantro lemongrass aioli
- Potstickers with Ponzu sauce
- Chlupas with chorizo sausage
- Caramelized onion tartlets
- Jalapeno goat cheese hush puppies
- Brie and cranberry puffs
- Prosciutto artichoke mini quiche
- Ricotta fritters
- Zucchini latkes with feta
- Mini brie and marmalade grilled cheese
*requires cooking onsite

Price

2 Pieces per person (4 selections) - \$5

4 Pieces per person (6 selections) - \$10

6 Pieces per person (8 selections) - \$15

Add hors d'oeuvres to a banquet— \$6 per person (based on 3 pieces per person)

Guidelines

- Minimum of 30 people
- An accessible back of house space is required for all hors d'oeuvres receptions
- Items that indicate 'requires cooking onsite' can only be presented in locations with fully operational kitchens available.