



## RECEPTION PACKAGE

*Minimum order of 30 guests. \$40 per person. Package includes 10 pieces per person plus boards.*

### **PASSED & PLACED HOT CANAPES**

Prawn & Dill Aranchini, confit lemon aioli

Yellow Panang Chicken Skewers, lime, lemongrass and cilantro.

Fillet of Alberta Beef with Baby Fondant Lemon Potato, pepperonata *gf*

House made "Cheeto" Crusted Cheddar Sticks, spicy ketchup *v*

### **PASSED & PLACED COLD CANAPES**

Eau Claire Distilleries gin, beet & dill cured salmon, beetroot caviar, horseradish creme fraîche

Compressed Strawberries, cracked black pepper, aged balsamic, crème fraiche *gf v*

Rice Paper Rolls, Asian vegetables, ponzu chili and wasabi *gf df*

Seafood Gaufrette, citrus mayo, green onions, potato chip *gf*

### **Harvest Table Spread**

A beautiful combination of charcuterie, artisan cheese and fresh crudité all on one board. Board is served with house made hummus, chutneys, specialty dips and house made snap breads.