



## RECEPTION PACKAGES

### The Royal Canadian

east coast  
shrimp, prawns, cocktail sauce  
nova scotia lobster medallions on crostini  
battered cod and potato chips  
with tartar sauce  
chef-attended mussels and clams station  
butter tarts  
maple cake

#### west coast

bc roma tomato bruschetta on pesto garlic  
crostini  
forest mushroom goat cheese tartlet  
bc salmon platter  
island lamb popsicles  
berry crumble  
okanagan apple strudel  
nanaimo bars

#### prairies

winnipeg perogies with  
caramelized onions and sour cream  
smoked river trout with cream cheese  
canadian whiskey bbq chicken drums  
chef attended sterling silver alberta strip loin  
pecan pie  
pumpkin pie

includes coffee and tea

\$150 per person

### Add-ons (stations must be ordered for all guests)

Caribbean Lobster Tail \$22

Sautéed Fire Prawns  
pernod cream and garlic chili  
\$25 per person

Crafted Risotto  
wild mushroom and lemon shrimp risotto  
\$29 per person

Pasta Bar  
farfalle pasta with sausage and tomato sauce  
cheese tortellini with pesto cream sauce  
shaved parmesan cheese  
\$25 per person

Sautéed Mussels and Clams  
(choose two styles of sauce)  
white wine and garlic  
thai lemongrass  
coconut curry  
\$29 per person