

# Cocktail Parties

## APPETIZERS

(Recommended Quantities)

### Pre-Dinner

5 canapés per person  
3 cold and 2 hot items  
Maximum 45 minutes of service

### Conference Welcome

10 canapés per person  
6 cold and 4 hot items  
Maximum 1 hour of service

### Cocktail Reception

12 canapés per person  
7 cold and 5 hot items  
plus 2 food stations  
Maximum 2 hours of staggered service

### Cold Canapés.....

Gen Mai Cha cured Ocean Wise arctic char with pea shoot crème fraiche and organic mixed greens in a won ton cup	per dozen \$35.00
Roast beef tenderloin on Yorkshire pudding	per dozen \$35.00
Smoked Ocean Wise wild salmon mousse vol au vent	per dozen \$35.00
Sushi – California roll, chicken katsu roll, kappa maki, vegetable roll, yam tempura roll (Minimum order 5 doz)	per dozen \$25.00
Smoked Ocean Wise wild salmon with lemon dill cream cheese on crisp rye bread	per dozen \$25.00
BBQ chicken on toasted brioche	per dozen \$20.00
Pistachio goat cheese truffles	per dozen \$20.00
Baby tomato, avocado and pesto croute	per dozen \$20.00

### Hot Canapés.....

Panko dusted Ocean Wise scallops with black bean glaze	per dozen \$38.00
Grilled lamb kebab with tzatziki	per dozen \$34.00
Ocean Wise dungeness crab cakes with chipotle aioli	per dozen \$32.00
Lemongrass beef <b>or</b> chicken skewers	per dozen \$32.00
BBQ beef <b>or</b> chicken skewers	per dozen \$32.00
Smoked Ocean Wise wild salmon and feta cheese pizza triangles	per dozen \$27.00
Spinach and feta spanikopita with tzatziki	per dozen \$20.00
Cherry tomato, arugula and brie cheese tart	per dozen \$20.00
Caramelized onion, pear and brie cheese tart	per dozen \$20.00
Sausage rolls with Dijon aioli	per dozen \$18.00
Crispy vegetarian spring rolls with Szechuan plum sauce	per dozen \$18.00

Price per dozen  
Minimum order 3 dozen unless noted  
Seafood pricing is based on availability



Ocean Wise™

All prices are subject to applicable taxes and gratuities.  
Price may be changed without notice.  
March 1, 2010



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## FOOD STATIONS

*Complement your menu with a food station*

**Carving station** (price includes a chef at the station).....per person \$12.00

All carving items are served with chutney, horseradish a selection of mustards with assorted rolls

*Select **one item** from the following:*

Alberta baron of beef - served with red wine jus

Rosemary roasted leg of lamb - served with mint jelly and red wine jus

Baron of bison - served with red wine jus

Roasted pork loin - served with red wine jus

**Mashed potato station** (price includes a chef at the station).....per person \$8.00

Mashed potatoes served with a selection of toppings

(bacon, sour cream, green onions and cheese)

**Sushi station**.....per person \$14.00

California roll, chicken katsu roll, kappa maki, vegetable roll, yam tempura roll

served with wasabi, pickled ginger and soya sauce.

Sake Chicken & vegetables served on teriyaki noodles

**Salmon station**.....per person \$12.00

Assorted dinner rolls with creamy butter

Spinach salad with roasted artichoke, red pepper and chipotle aioli

Wild mushroom rice pilaf

Roasted root vegetables

Herb crusted Ocean Wise salmon with citrus buerre blanc

**World Tapas station**.....per person \$15.00

Caramelized onion, pear and brie cheese tart

Sweet and sour meatballs

Crispy vegetarian spring rolls with Szechuan plum sauce

Spinach and feta spanikopita with tzatziki

BBQ beef skewers

Panko dusted Ocean Wise scallops with black bean glaze

**Pacific Rim station**.....per person \$12.00

Mango salad with balsamic vinaigrette

Coconut jasmine rice pilaf

Pacific Ocean Wise halibut and yam coconut curry

Lemongrass chicken skewers

Minimum order 50 guests per food station

Multiple food stations may be ordered

Seafood pricing is based on availability



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**New Delhi station**.....per person \$12.00

Naan flat bread with mango chutney and yogurt raita  
Mixed green salad with lemon vinaigrette  
Curried vegetables  
Jasmine rice pilaf  
Butter chicken

**Platter station**.....per person \$11.00

Select **two items** from the following

Fresh market crudités – seasonal medley of vegetables with fresh herb dip  
Grilled Mediterranean vegetables with hummus and tzatziki  
Ocean Wise smoked salmon served on cedar planks with crispy capers, lemon dill cream cheese and artisan crackers.  
Charcuterie – smoked pastrami, cappicola, French herb salami, smoked ham and roasted turkey served with chutney, assorted mustards and assorted rolls  
Mediterranean antipasto  
pepper salami, roasted peppers, kalamata olives,  
herb feta cheese served with pita bread and tzatziki

**Dessert Station**.....per person \$10.00

Assorted cakes, dessert squares, cupcakes and individual chocolate mousse  
includes freshly brewed organic and fair trade coffee and selection of teas.

**Dessert – Fondue**.....per person \$10.50

Callebaut chocolate – served with seasonal fruit, marshmallows and mini donuts  
includes freshly brewed organic and fair trade coffee and selection of teas.

Freshly brewed organic & fair trade coffee and selection of teas per person \$2.50

Minimum order 50 guests per food station  
Multiple food stations may be ordered

