

Reception Menu







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ONE HOUR GOLD PACKAGE

\$42 per person

(Minimum 20 ppl)
Flat labour fee of \$200 for less than the
 minimum requirement of attendees

STATIONED SMALL BITES

Choose Four Items | Four pieces per person \$6 for additional selections

COLD OPTIONS

Curry Chicken Salad with Papaya Salsa in a Curry Cone Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce (LF) Herb Goat Cheese Crepe Purse with a Chive Tie (V) Peking Duck with Hoisin Sauce (GF)

HOT OPTIONS

Southern Fried Chicken Skewer with Spicy Dipping Sauce Deep Fried Tofu with Gochujang Drizzle and Green Onion Flakes Spring Rolls with Thai Dipping Sauce (VG) Pork Sui Mai with Shrimp, Ginger and Scallion Soya Sauce (LF)

CHARCUTERIE & CHEESE DISPLAY

Assorted Canadian Cheeses including Brie, Goat Cheese, Danish Blue
Assorted Charcuterie, Smoked Sausage and Dried Meats.

Variety of Artisan Olives

Oven Baked Bread and Assorted Crisp Herbed Oil and Balsamic Drizzle

MARKET VEGETABLE CRUDITE

Fresh Vegetable Crudites with Homemade Blue Cheese Dip (VG)



GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian



TWO HOUR DIAMOND PACKAGE

\$55 per person

(Minimum 30 ppl)
Flat labour fee of \$200 for less than the minimum requirement of attendees

STATIONED SMALL BITES

Choose Four Items | Six pieces per person | \$6 for additional selections

COLD OPTIONS

Curry Chicken Salad with Papaya Salsa in a Curry Cone (LF)

Herb Goat Cheese Crepe Purse with a Chive Tie (V)

Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce

(LF)

Peking Duck with Hoisin Sauce (GF)

HOT OPTIONS

Southern Fried Chicken Skewer with Spicy Dipping Sauce
Deep Fried Tofu with Gochujang Drizzle and Green Onion Flakes (VG)
Spring Rolls with Thai Dipping Sauce (VG)
Pork Siu Mai with Shrimp, Ginger and Scallion Soya Sauce (LF)

CHARCUTERIE & CHEESE DISPLAY

Assorted Canadian Cheeses including Brie, Goat Cheese, Danish Blue
Assorted Charcuterie, Smoked Sausage and Dried Meats.

Variety of Artisan Olives

Oven Baked Bread and Assorted Crisp Herbed Oil and Balsamic Drizzle



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ACTION STATIONS

includes with diamond package

Chef Attendant Required \$150

Minimum 30 people

PASTA STATION

Penne Bolognese with Tomato Basil Sauce and Grated Parmesan,
Mushroom and Cheese Ravioli, Sage and Sweet Potato Cream Sauce
Served with Italian Breads to include: Baguettes, Focaccia and
Artisan Dinner Rolls

OR

TACO STAND

Soft Flour Tortillas, Spicy Ground Beef, Cajun Grilled Chicken, Chipotle Pulled Pork, Fried Tofu in Gochujang Sauce, Guacamole, Lime Crème Fraiche, Tomatoes, Lettuce, Shredded Cheddar and Onions



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TWO HOUR PLATINUM PACKAGE

\$75 per person

(Minimum 30 ppl)
Flat labour fee of \$200 for less than the minimum requirement of attendees

STATIONED SMALL BITES

Choose Four Items | Eight pieces per person \$6 for additional selections

COLD OPTIONS

Curry Chicken Salad with Papaya Salsa in a Curry Cone (LF)

Herb Goat Cheese Crepe Purse with a Chive Tie (V)

Vegetarian Maki Roll with Avocado (Cucumber and Japanese Dipping

Sauce) (LF)

Peking Duck with Hoisin (GF)

HOT OPTIONS

Southern Fried Chicken Skewer with Spicy Dipping Sauce
Deep Fried Tofu with Gochujang Drizzle and Green Onion Flakes (VG)
Spring Rolls with Thai Dipping Sauce (VG)
Pork Sui Mai with Shrimp, Ginger and Scallion Soya Sauce (LF)

CHARCUTERIE & CHEESE DISPLAY

Assorted Canadian Cheeses including Brie, Goat Cheese, Danish Blue
Assorted Charcuterie, Smoked Sausage and Dried Meats.
Variety of Artisan Olives
Oven Baked Bread and Assorted Crisp Herbed Oil and Balsamic Drizzle



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CARVING STATIONS

includes with platinum package

One Chef Required to Serve Up to 75 people \$150 per chef

ROASTED LEG OF LAMB "PROVENCALE" (GF)

with Mustard, Mint Sauce and Natural Jus

OR

ROASTED AAA BEEF STRIP LOIN (GF)

Served with Caramelized Onions, Creamed Horseradish, Pommery Mustard Red Wine Sauce, DoubleTree Artisan Breads

OR

HOT CEDAR PLANK SALMON (GF)

Side of Atlantic Salmon with Maple and Dijon Mustard Glaze served with Caramelized Onion Focaccia Bread

DESSERT TABLE

Assorted Macarons, Cakes, Mini European Bites, Pastel de Nata Tarts

TEA AND KEURIG COFFEE STATION



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HORS D'OEUVRES

COLD HORS D'OEUVRES

(minimum 2 dozen of each kind) \$50 per dozen

Curry Chicken Salad with Papaya Salsa on Curry Cone
Herb Goat Cheese Crepe Purse with a Chive Tie (V)
Green Gazpacho with Charred Tomatillo, Golden Beet Salsa (VG)
Caprese Salad Tart with Balsamic Pearls (V)
Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce
Peking Duck Crepe Wrap with Hoisin Sauce (LF)

HOT HORS D'OEUVRES

(minimum 2 dozen of each kind) \$50 per dozen

Deep Fried Tofu with Gochujang Drizzle and Green Onion Flakes (VG)

Spring Rolls with Thai Dipping Sauce (VG)

Southern Fried Chicken Skewer with Spicy Dipping Sauce

Margherita Cured Salmon with Asian Slaw (LF) (GF)

Shrimp Dumplings (LF)

Pork Sui Mai with Shrimp, Ginger and Scallion Soya Sauce

Steamed BBQ Pork Bun



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HORS D'OEUVRES

Enhanced Options (\$60 per item)

Spicy Tuna Avocado Roll with Passion Fruit Drizzle Grilled and Chilled Jumbo Shrimp Shooter in Mango Salsa (LF)

New Zealand Rack of Lamb, Rosemary Infused Honey
Dijon Glaze (LF) (GF)
Korean Beef Skewer with Kimchi Mayo

DESSERT HORS D'OEUVRES

(minimum 2 dozen of each kind) \$50 per dozen

Dark Chocolate Velvet Praline
Chocolate "Mussels" on a Bed of Sea Salt
Hazelnut Bonbon with Cocoa Bean Slivers
Candied Cherry Chocolate Truffle
Assorted Macarons



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STATIONED DISPLAYS

Sushi Station - \$35 Per Person

(3 sushi, 2 sashimi and 2 california rolls per person)

Assorted Sushi, Sashimi and California Rolls

Accompanied by Pickled Ginger, Wasabi, Soy Sauce, Fine Julienne of Daikon

Radish

Market Seasonal Crudité (V) (serves 15 guests) \$120

Fresh vegetable crudités with homemade blue cheese dip, hummus and mini pita crisps

Artisan Cheese Display (serves 15 guests) \$250

Assorted imported and fine Canadian cheeses with crackers, French baguette, walnuts and dried fruit

Cheese and Charcuterie Grazing Station (serves 20 guests) \$425

Assorted Canadian Cheeses including Brie, Goat Cheese and Danish Blue
Assorted Charcuterie Smoked Sausage and Dried Meats
Variety of Artisan Olives
Fresh Oven Baked Bread and Assorted Crisp Herbed Oil & Balsamic Drizzle



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DIY STATION ENHANCEMENTS

(minimum 20 guests)

Mixed Bar Snacks - \$18 Per Bowl

Taro Root, Sweet Potato and Lotus Root Chips VG \$18 per bowl

POUTINE STATION - \$19 Per Person

Home Cut fries with Cheese Curds Thyme and Rosemary Gravy

TACO STATION - \$21 Per Person

Beef, Grilled Chicken, Pulled Pork and Avocado Shredded Cheddar & Lettuce, Tomatoes and Coleslaw

SLIDERS STATION - \$22 Per Person

Garnished Mini Beef Burgers with all your Favorite Condiments

MINI FISH & CHIPS STATION - \$24 Per Person

Beer Battered Halibut with Sweet Potato & Home Cut Fries Yuzu Tartar Sauce, Mango Slaw

THIN CRUST PIZZA STATION - \$20 Per Person

Pepperoni, Vegetarian & Hawaiian

Fresh Fruit - \$120 Per Platter

Seasonal Fruit Platter with Chantilly Cream



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CARVING STATIONS

One Chef Required to Serve Up to 75 people \$150 per chef

ROASTED LEG OF LAMB "PROVENCALE" (GF)

with Mustard, Mint Sauce and Natural Jus **\$500 Per Leg**

ROASTED AAA BEEF STRIP LOIN (GF)

Served with Caramelized Onions, Creamed Horseradish,
Pommery Mustard, Red Wine Sauce, Double Tree Artisan Breads

475 Per Loin

HOT CEDAR PLANK SALMON (GF)

Side of Atlantic Salmon with Maple and Dijon Mustard Glaze served with Caramelized Onion Focaccia Bread

**350 Per Fillet*



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ACTION STATIONS

(minimum 25 guests)

Build Your Own Bruschetta - \$18 Per Person

Crostini, Tomato and Olive Tapenade, Prosciutto, Salami, Grilled Chicken Breast, Bocconcini, Shaved Parmesan, Arugula, Roasted Bell Peppers, Caramelized Onions, Basil Pesto, Balsamic Glaze

Asian Noodle Bar - \$20 Per Person

Make Your Noodle Bar Creation with ingredients to include -

Sesame Chicken, Teriyaki Beef, Garlic Infused Tofu, Shiitake Mushrooms, Peppers, Onions, Julienne Carrots, Bean Sprouts, Water Chestnuts

Enhancement: Black Tiger Shrimp + **\$10**



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DIY STATION ENHANCEMENTS

FONDUE STATION - \$20 Per Person Based on Total Number of Attendees

Chocolate Fondue Fountain Station to Include Milk Chocolate, Strawberries, Pineapple, Marshmallows and Pretzel Sticks

DIY Funnel Cake Station - \$15 Per Person

Whipped Cream, Fruit Sauces, Caramel, Chocolate Syrup, Sprinkled Icing Sugar

SWEET TABLE - \$30 Per Person

(minimum 30 guests)

\$15 surcharge for every guest less than the minimum requirement

A Selection of Whole Cakes, Mousses and Tarts Seasonal. Offerings may include:

Assorted Cheesecake, Pecan Flan, Big Apple Pie, Assortment of Tarts
Chocolate Truffle Cake
Red Velvet Cake and Mango Mousse
Mini French Pastries, Seasonal Fruit Platter
Double Tree House Blend Regular & Decaffeinated Coffee and Selection of Teas



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