



THE ALBANY CLUB

A Platinum Club® of the World



RECEPTION MENU

HORS D'OEUVRES

*All hors d'oeuvres are per dozen unless stated otherwise.
Prices do not include taxes & house charges and are subject to
change. A minimum of 3 dozen per selection is required.*

CHEF'S CHOICE

Let the Chef do the choosing for you! Chef's Choice will include a mix of hot and cold hors d'oeuvres with a mixture of meat, vegetarian, and seafood options. Gluten-free, vegan or other dietary may be requested.

\$49 per dozen

MEAT

Roast Certified Angus Beef in a Mini Yorkshire Pudding
with Horseradish Aioli **\$49**

Mini Certified Angus Beef Sliders **\$49**

Santé Fe Chicken Quesadillas **\$49**

Grilled Baby Lamb Chops with Minted Glaze **\$75**

Curried Chicken & Apple Salad on a Wonton Spoon **\$49**

Venison Carpaccio with Truffle Oil & Stilton Cheese
on a Crostini **\$49**

Serrano Ham, Blackberry & Melon Skewers **\$49**

Grilled Duck Breast with Chutney on a Crostini **\$49**

Mediterranean Chicken Skewer **\$49**

Assorted Pate & Terrines on Toast with Assorted Relishes **\$49**

Tandoori Chicken Kebabs **\$49**



SEAFOOD

Vodka Smoked Salmon on Pumpernickel Rounds \$49

Crispy Coconut Shrimp with Mango Aioli \$49

Lobster & Cheddar Quiche \$52

Malpeque Oysters in a Bloody Mary Shot Glass \$53

Smoked Trout & Vegetable Tartlets \$49

Shrimp & Pork Haw Dumplings \$49

Citrus Shrimp & Frisee Salad on a Wonton Spoon \$49

Digby Scallops on Garlicky Spinach \$49

Bacon Wrapped Scallops \$49

Lobster Bisque & Brandied Cream Shot \$49

Lobster & Avocado Wontons \$52

VEGETARIAN

Indonesian Vegetarian Spring Rolls \$49

Cherry Tomato & Bocconcini Skewers \$49

Goat Cheese Mousse in a Crispy Beet Cup \$49

Tomato, Artichoke & Goat Cheese Bruschetta \$49

Vegetable Mini Pizzas \$49

Wild Mushroom Beggars Purse \$49

Black Truffle Cream Elysée Served in a Shot Glass \$49

Stilton & Grape Tarts \$49

Phyllo Purse Stuffed with Goat Cheese & Sundried Tomato \$49

INTERACTIVE STATIONS

All prices are per person unless stated otherwise and do not include applicable taxes & house charges. A \$40 per hour charge will be applied for a Chef for a minimum of 3 hours.

CERTIFIED ANGUS BEEF STATIONS

Served with assorted fresh bread rolls, gourmet mustard, horseradish & peppercorn jus.

Roast Peppercorn Tenderloin Station **\$31 pp**
(min. 15 people, 2 oz servings)

Roasted Striploin Station **\$26 pp**
(min. 15 people)

Canadian Hip of Beef **\$24 pp**
(min. 100 people)

PASTA STATION

Minimum of 20 people required **\$22 pp**

Two fine Italian pastas made to order and served with a selection of tomato basil, rose and cream sauces. Accompanied by Chef's choice garnishes and garlic bread with your choice of shrimp, chicken, or vegetarian.

RISOTTO STATION

Minimum of 20 people required **\$22 pp**

Wild mushroom risotto, topped with black truffle oil, accompanied by Chef's choice garnishes.



THE ALBANY CLUB

A Platinum Club® of the World



TRAYS AND PLATTERS

All prices are per person unless stated otherwise and do not include applicable taxes & house charges.

Jumbo Gulf Shrimp Pyramid \$22
accompanied by lemon & cocktail sauce

Oysters on the Half Shell **(market price)**

Assorted Sushi Platter \$26
*variety of maki & nigiri sushi including California, tuna & salmon rolls
with soya sauce, wasabi & pickled ginger
(5 pc pp)*

Fresh Crudités & Dip \$13
*celery, carrots, broccoli, pickles, cherry tomatoes,
served with house-made dip*

Grilled Vegetable Antipasto with Prosciutto \$22
*artichokes, prosciutto, asiago, grilled peppers, marinated olives, cherry tomatoes
& bocconcini cheese, served with artisanal Italian breads*

North American Cheese Display \$21
*aged yellow & white cheddar, goat cheese, Rosenberg, jalapeno Havarti & Brie,
served with grapes, berries, assorted crackers, walnuts & red currant jelly*

European Cheese Display \$23
*Dutch Gouda, French Brie, Royal Stilton Blue, Applewood smoked cheddar, Italia
goat cheese, served with grapes, berries, assorted crackers,
walnuts & red currant jelly*

Charcuterie Platter \$21
Minimum 15 people
*4 curated high-end quality local and international specialty cheeses, 4 premium
charcuterie cured meats sourced from local businesses, house-made focaccia,
grapes, seasonal fruit & vegetables, accompanied by crackers, olives, dried fruit,
assorted nuts, jam, herbs & garnishes*

Sliced Fruit & Berries \$16
seasonal berries, pineapple, honeydew melon, watermelon & cantaloupe

Assorted Sweet Tray \$16
assortment of macarons, mini cheesecakes, tarts, etc.

Strawberries & Fresh Fruit Dipped in Chocolate \$18

Belgian Dark Chocolate Fountain with Fruit \$22