



# reception

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## reception menu

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# reception

menu

## pacific panache reception

### passed hors d'oeuvres

Roasted Beet & Goat Cheese, Beetroot Waffle Basket

Fresh Pico De Gallo, Spinach Cone

 Coffee Seared Scallop, Vanilla Foam

Roasted Red Pepper Hummus, Curry Cone

Miniature Beef Wellingtons, Truffled Jus

 B.C. Oyster Chowder En Croûte

 Dungeness Crab Cakes, Citrus Chili

### on display

Crisp Vegetable Crudités, Creamy Dip

International & Canadian Cheese Board  
Baguettes & Water Crackers

Callebaut Chocolate Fountain, Fresh Fruit, Italian Cookies & Pound Cake

28~ per guest

For a minimum of 75 guests

Passed hors d'oeuvres quantities are based on 7 pieces per person.

Display items are based on 1 piece per person.



# reception

menu

## a taste of whistler reception

### passed hors d'oeuvres

Vegetable Spring Roll, Sweet Chili Sauce

 Dungeness Crab Salad, Savory Tart

Beluga Lentil Cassoulet, Parmesan Frico

Smoked Chicken & Apple Barquettes

Miniature Beef Wellington, Truffled Jus

Fresh Pico De Gallo, Spinach Cone

 Dungeness Crab Rolls, Spicy Yellowfin Tuna, Cucumber & BC Sushi Rolls  
Pickled Ginger, Soy & Wasabi

### pasta station

Mushroom Ravioli, Parmesan Broth  
Sweet Peas, Squash, Baby Carrots

Penne Pesto Pomodoro with Roasted Chicken  
Grilled Asparagus, Spinach & Artichokes

### chef attended carvery

Carved Top Sirloin of Alberta Beef  
Mini Rolls, Dijon Mustard, Horseradish & Sweet Onions

### sweet endings

Selection of French Pastries  
Callebaut Chocolate Fondue, Fresh Fruit, Italian Cookies & Pound Cake

43~ per guest  
For a minimum of 100 guests



# reception menu

## receptions a la carte

### cold hors d'oeuvres

priced per dozen

	Roasted Red Pepper Hummus, Curry Cone	30~
	Smoked Chicken & Apple Barquettes	30~
	Ahi Tuna Tartare, Sesame Cone	33~
	Antipasto Bouchette's	32~
	Grilled Crostini, Gorgonzola, B.C. Honey	30~
	Roasted Beet & Goat Cheese, Beetroot Waffle Basket	30~
	Fresh Pico De Gallo, Spinach Cone	31~
	Smoked Salmon & Dill Crostini	33~
	B.C. Spot Prawn Salad, Lemon Cone	34~

### hot hors d'oeuvres

priced per dozen

	Nori Tempura BC Spot Prawn, Sweet Chili Sauce	33~
	Dungeness Crab Cake, Herb Tartar Sauce	48~
	Miniature Beef Wellington, Truffled Jus	42~
	Steamed Dim Sum, Ponzu Sauce	34~
	Asparagus & Gruyère Miniature Quiche	32~
	Tandoori Chicken Satay, Raita Sauce	34~



# reception menu

## receptions a la carte cont.


### carving and chef's action stations

All selections on this page include the cost of a Chef to serve and entertain.

A Pair of Roasted Pepper Crust Top Sirloins of Alberta Beef  
 Freshly Baked Rolls & Condiments  
 Serves about 75 guests 550~

Two Whole Beef Tenderloins "Wellington"  
 Serves 40 guests 650~

Two Legs of Lamb, Red Wine Marinade  
 Focaccia Bread & Dijon Mustard  
 Serves 50 guests 400~

 One Hundred & Fifty Tempura BC Spot Prawns, A La Minute  
 Green Tea Salt  
 Serves 35 guests 450~

Mustard-crusted Fraser Valley Turkey Breast,  
 Dried Cranberry Jus, Freshly Baked Ciabatta Rolls  
 Serves 40 guests 360~

### chef attended pasta station

Mushroom Ravioli, Parmesan Broth  
 Sweet Peas, Squash, Baby Carrots, Pine Nuts 14~ per guest

Penne Pesto Pomodoro with Roasted Chicken  
 Grilled Asparagus, Spinach & Artichokes 14~ per guest

For a minimum of 100 guests



# reception menu

## receptions a la carte cont.

### striking culinary displays

-  Ten Dozen Freshly Shucked Pacific Oysters on Ice  
Spicy Caesar, Mignonette & Cocktail Sauces 290~
-  One Hundred Fennel Poached BC Spot Prawns  
Brandy & Cocktail Sauces 275~

### fresh maki sushi selection

- Kappa Maki, Salmon, Spicy Tuna & California Rolls  
Pickled Ginger, Wasabi & Soy Sauce  
Ten Dozen Pieces 200~

### deluxe nigiri sushi assortment

- Salmon, Prawn, Ahi Tuna & Hamachi  
Pickled Ginger, Wasabi & Soy Sauce  
Ten Dozen Pieces 360~

### italian antipasti display

- Prosciutto, Marinated Bocconcini & Calabrese Salami  
Grilled Marinated Vegetables  
Marinated Olives & Italian Breads  
For a minimum of 50 guests 10~ per guest



# reception menu

## receptions a la carte cont.

### local artisan & canadian cheese board

British Columbia Aged Cheddar, Canadian Oka  
Brie, Okanagan Chèvre & Danish Bleu  
Baguettes & Water Crackers 8~ per guest

Quarter Wheel of Brie Baked in Puff Pastry  
Rosemary Thyme Cream  
Serves about 25 guests 165~

Fresh Vegetable Crudités, Herb Dip 5~ per guest

Platter of Sliced Fresh Fruit & Berries 5~ per guest

Callebaut Chocolate Fountain  
Fresh Fruit, Italian Cookies & Pound Cake for Dipping  
Serves about 50 guests 300~

### our pastry chef's sweet table

Assorted French Pastries  
For a minimum of 75 guests 12~ per guest