RECEPTIONS

THE PLATTERS

Small: Serves 10-15 Large: Serves 25-30

Seven Layer Dip GF  $35Small
Refried beans, cheddar cheese, sour cream & guacamole with fresh tomatoes & green onions served with tortilla chips

Bruschetta (GF/Vegan)  $35Small
Fresh tomatoes with garlic & basil served with sliced baguette

Trio of House Made Dips GF  $47Large
Red pepper hummus, olive tapenade, spinach & artichoke served with flatbread

Pickle Platter (GF/Vegan)  $30Large
Kalamata olives, gherkins, dills & onions

Italian Antipasto Platter  $75Sml $150Lrg
A selection of grilled marinated vegetables, prosciutto, Genoa salami, wedges of Moonstruck Beddis Blue & pearl bocconcini with sliced baguette

Asparagus Platter GF  $42Sml $85Lrg
Grilled asparagus with, Kalamata olives, fresh garlic & crumbled feta

Mediterranean Platter  $50Sml $90Lrg
Olive tapenade, hummus, tzatziki, spanakopita, dolmades, feta cheese, roasted garlic & Kalamata olives with grilled pita bread

Roasted Vegetable Platter (GF/Vegan)  $45Sml $85Lrg
Bell peppers, mushrooms, artichokes, asparagus & zucchini

Vegetable Chips (GF/Vegan)  $50Sml $100Lrg
Variety of fried vegetables served with roasted garlic dip

Wild VI Smoked Salmon Trio Platter GF (Ocean Wise)  $75Sml $155Lrg
Cold smoked steelhead, candied sockeye & peppered chum with capers, red onion & dill cream cheese & sliced baguette
Sushi Assorted Maki Roll Platter GF Option
40pc $55 59pc $80
Served with pickled ginger, soya sauce & wasabi

Sushi Assorted Nigiri & Maki Roll Platter GF Option
30pc $75 53pc $100
Served with pickled ginger, soya sauce & wasabi

Domestic Cheese Platter GF
$60 Sml $105 Lrg
Havarti, cheddar & Swiss served with crackers

Local Cheese Platter GF
$70 Sml $165 Lrg
A selection of local Little Qualicum Cheese; Mt. Moriarty, Hot Jill, Caraway Jill, Island Brie & Blue Claire with grapes, sliced baguette & crackers

Baked Brie in Puff Pastry
$75 Large
Served with roasted garlic & parmesan dip & sliced toasted baguette

Meat & Cheese Platter
$85 Sml $165 Lrg
Glenwood Meats Garlic sausage, Chorizo, chicken & peppered ham with cheddar & Swiss served with crackers

Crudités Platter (GF/Vegan)
$38 Sml $75 Lrg
Fresh sliced vegetables served with ranch or blue cheese dip

Fresh Seasonal Fruit Platter (GF/Vegan)
$42 Sml $95 Lrg
Variety of local & imported sliced fruits

Lettuce Wrap Platter (GF/Vegan)
$55 Sml $110 Lrg
Choose garlic chili prawns, cumin chicken or marinated tofu with julienne carrots, peppers, celery, cilantro, rice noodles & lettuce for wrapping

Tea Sandwich Platter minimum 3 dozen
$20 Dozen
Mini egg salad croissants, pesto marinated tomato & arugula mini cheese scones, dill cream cheese & cucumber mini sandwiches & smoked salmon mouse pinwheels

Chicken Wings minimum 3 dozen
$20 Dozen
Choose teriyaki, buffalo or honey garlic sauce

Prawn Platter GF (Ocean Wise)
60pc $120 100pc $190
Served with house made horseradish smoked tomato chutney

Chilled Seafood Platter GF (Ocean Wise)
$275 Large
Wild BC salmon, smoked albacore tuna, prawns, market clams & mussels served with baguette
Steamed Mussels GF (Ocean Wise) $150Large
Thai curried coconut broth served with baguette

Assorted Steamed Dim Sum Platter 36pc$60 60pc$100
Seafood medley, shrimp parcel & vegetable medley

THE COLD HORS D’OEUVRES
Minimum 3 dozen per selection

THE MEATS

Crispy Prosciutto Cup & Whipped Goat Cheese topped with Fig Jam GF $26
Shredded Chicken Salad with Roasted Cauliflower & Monterey Jack on Asian Spoon GF $26
Duck Confit on a Brioche Crostini with Red Onion Jam $26
Thai Wonton Chicken Cups $26
Beef Carpaccio on Crostini with Arugula Pesto $30
Mini Open Face Turkey Club Canapé $26

THE VEGETARIAN

Ratatouille Terrine with Sundried Tomato Jam & Feta GF $24
Merlot Poached Pear with Whipped Scallion Chevre in Phyllo Cup $24
Fresh Crushed Avocado, Lime & Cilantro Stuffed Cucumber Cups (GF/Vegan) $24
Quiche: Pesto & Parmesan or Scallion & Roasted Pepper Goat Cheese $24
Mini Corn Cakes with Spicy Mango Salsa $24
Marinated Tomato, Basil & Bocconcini Skewer GF $24

THE SEAFOOD

Smoked Salmon Rosettes with Cream Cheese in Cucumber Cups GF (Ocean Wise) $32
Dungeness Crab Stuffed Cucumber Cups, Tobiko & Fresh Dill GF (Ocean Wise) $34
Candied Salmon with Citrus & Micro Greens on Spoons GF (Ocean Wise) $30
Mini Albacore Tuna Tacos with Avocado Puree (Ocean Wise) $32
Fresh Local Seafood Ceviche GF $28
Lime & Cilantro Marinated Prawns with Fresh Pico de Gallo GF (Ocean Wise) $26
Thai Shrimp Rice Rolls with Peanut Sauce or Chili Sauce $26
THE HOT HORS D’OEUVRES
Minimum 3 dozen per selection

THE MEATS
Mini Chicken Samosas with Mango Chutney $25
Teriyaki or BBQ Meatballs $24
Beef Sliders with Smoked Cheddar $36
Pulled Beef served in Mini Yorkshire Cups $32
Satay: Beef or Chicken with Lime Peanut Sauce GF $32
Bacon Wrapped Stuffed Jalapenos GF $30
Mini Smoked Bacon & Sour Cream, Double Baked Potatoes GF $30

THE VEGETARIAN
Mini Samosas with Mango Chutney Vegan $25
Crisp Vegetable Spring Rolls with Plum Sauce Vegan $28
Smoked Cheddar Stuffed Arancini $28
Vegetable Gyoza with Spicy Chili Sauce Vegan $26
Sweet Potato Latkes topped with Spicy Roasted Red Pepper Dip (GF/Vegan) $24
Mini Parmesan & Basil Frittata Bites GF $28

THE SEAFOOD
Grilled Cajun Prawns with Cilantro Lime Sauce GF (Ocean Wise) $32
Digby Scallops Wrapped in Canadian Double Smoked Bacon GF $36
Sambuca Prawns GF (Ocean Wise) $34
West Coast Seafood Cakes $32
Prawn Dumplings $32
THE CAKES

8" Round 8-12pcs $46.95 | 10" Round 14-18pcs $66.95
12" Round 25-30pcs $80.95 | Half Sheet 40-50pcs $97.95 | Full Sheet 90-100pcs $168.95

White Chocolate Raspberry
White chocolate mousse & raspberries layered with vanilla sponge cake

Cappuccino
Layers of vanilla cake infused with a coffee and brandy cream cheese filling

Tiramisu
A complimentary trio of coffee cream, chocolate sponge, and brandy

Passion Fruit
The exotic taste of passion fruit blended with a smooth, fresh and light cream

Fruit Melody
Strawberry, mango, blackcurrant, passion fruit & raspberry purees layered with a light cream cheese & whip cream filling between 5 layers of sponge cake

Sicilian Lemon Torte
Fresh lemon curd folded into a light cream cheese filling layered with a vanilla sponge

Turtle Cheesecake Wheat Free
Roasted pecan, caramel and chocolate swirled into a rich baked cheesecake
10" Round $59.95

Chocolate Symphony GF Option
Layers of white & milk chocolate mousse, with hint of Grand Marnier on a base of chocolate cheesecake
Available in 10" Round | 12" | Half Sheet | Full Sheet

Fruit Symphony GF Option
Blackcurrant cream cheese base with raspberry and mango mousse layers topped with mango glaze and fresh seasonal fruit
Available in 10" Round | 12" | Half Sheet | Full Sheet

Chocolate Fountain serves 20-30ppl
Choose white, milk or dark Bernard Callebaut chocolate
Dipping platter includes pineapple, oranges, melon, kiwi & strawberries
Choose 2: small biscotti, marshmallows, mini cookies or pretzels
$275 as an upgrade only to dessert selection on any buffet

While we strive to ensure our GF foods are safe for your consumption, we cannot safeguard against possible cross contamination.