COMPLETE RECEPTION PACKAGES | Minimum 75 guests
These custom packages are designed to minimize the budget and maximize the wow factor.
Food service is for 90 minutes
Note: packages cannot be modified.

CHOPIN

Canapés
5 pieces per guest and based on $40 per dozen;
3 types are cold (passed), 3 types are hot (stationed)

Cold table
Crudité
Hand cut garden vegetable platter with dill sour cream dip
Best of Canada Cheese Board
4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

Live action station (choose one)
Tacos
Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander
Cod with lime & chili remoulade, julienne lettuce and hand fried shallots
or
Noodle Box Station
Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce
Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork

Sweet table
Miniature French pastries, assorted mini tartlets
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and teas

$55 per person
COMPLETE RECEPTION PACKAGES  | Minimum 75 guests ... continued

MOZART

Canapés
5 pieces per guest and based on $40 per dozen;
3 types are cold (passed), 5 types are hot (stationed)

Cold table
Best of Canada Cheese Board
4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette
Sushi
Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi, pickled ginger and soy sauce
Charcuterie Board
Selection of cured meats with pickled vegetables, condiments and sliced French baguette

Hot table
Miniature Angus Cheese Burgers
Aged cheddar, spicy mayo
Crispy Chicken Bites
Chili, citrus and cilantro

Live action station (choose one)
Montreal Smoked Meat Station
Carved brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut
or
Grilled Cheese Station
Maple smoked bacon and Leamington tomato
Classic Monterey Jack and Swiss cheese

Sweet table
Assorted macarons, English trifle
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and teas

$62 per person
COMPLETE RECEPTION PACKAGES | Minimum 75 guests ... continued

HANDEL

Canapés
5 pieces per guest based on $42 per dozen;
3 types are cold (passed), 5 types are hot (stationed)

Cold table
Crudité
Hand cut garden vegetable platter with dill sour cream dip

Best of Canada Cheese Board
4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette

Smoked Nova Scotia Salmon
Capers, red onion remoulade, bagel crisps

Hot table
Poutine Bar
House cut fries, squeaky curds, and brown gravy
Toppings- green onions, pickled peppers, chopped tomato

Live action station (choose two)
Whiskey flamed shrimp
Chopped tomato, herbs and chili flakes
or
Slow roasted Alberta Beef Strip loin
Served with assorted mustards, creamed horseradish and warmed rolls.

or
Preston Street Pasta Station
Penne or Cheese Tortellini
Tomato basil sauce or Roast garlic cream sauce
Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled chorizo sausage

Sweet table
Mini crème brûlée, Cake lollypops, French macarons, Mini tiramisu cups
Freshly brewed Seattle’s Best coffee, decaffeinated coffee and teas

$69 per person
CANAPÉS PACKAGE | Minimum 20 guests
Ideal for those who can’t decide, allow Chef to choose his favourites.

Cold Canapés
Melon and Serrano ham, sunflower seed & ancho mole
Heirloom tomato and feta with fresh basil and balsamic syrup
Nova Scotian smoked salmon tartar with crisp capers

Hot Canapés
Vegetarian spring rolls with hoisin-plum sauce
Alberta Black Angus beef meatballs with bourbon BBQ glaze
St. Albert aged cheddar and pulled pork bourbon BBQ glaze
Vegetable samosas with mint raita
Parmesan risotto balls with roasted tomato basil sauce

$20 per guest (based on 5 pieces) ideal for a 1 hour reception prior to dinner
$28 per guest (based on 8 pieces) ideal for a 1.5 hour reception
$34 per guest (based on 10 pieces) ideal for a 2 hour reception

CANAPÉS À LA CARTE
Minimum order is 3 dozen per item

Cold Canapés
Benedictin blue cheese, toasted walnut and red wine poached pear bouchee
Heirloom tomato and feta with fresh basil and balsamic syrup
Antipasto pick with genoa salami, boconcinni, basil and artichoke
Melon and prosciutto with sunflower seed & ancho mole
California rolls with wasabi soy mayo

$40 per dozen
Candied pecan and grain mustard spring lamb skewer
Grilled miso shrimp with ginger lime glaze
Nova Scotian smoked salmon tartar with crisp capers
Smoked lac Brome duck with roasted shallot and sour cherry compote
Seared tuna, curried mayonnaise, ficelle crostini
Beef carpaccio roulade, truffle aioli, roquette leaf
Canadian lobster and dill salad on brioche crostini
Pepper seared venison loin with Lac St. Jean blueberry jam on bannock

$42 per dozen
CANAPÉS À LA CARTE ... continued

Minimum order is 3 dozen per item

Hot Canapés

Vegetable samosas with mint raita
Chickpea panise battons with fire roasted tomato chutney
Spanish chorizo & cilantro empanadas
Spinach & feta cheese in filo, lemon garlic yogurt
Vegetarian spring rolls with hoisin-plum sauce
Parmesan risotto balls with roasted tomato basil sauce
Crispy Kung Pao Cauliflower with sweet chili sauce

$40 per dozen

Maple soy torched salmon skewer with toasted sesame
Applewood smoked bacon wrapped scallops tossed in maple ancho glaze
Atlantic crab cakes with lemon caper aioli
Alberta Black Angus beef meatballs with bourbon bbq glaze
St. Albert aged cheddar and pulled pork grilled cheese
Southern style fried chicken in waffle cones with corn relish

$42 per dozen

$5 per dozen shall apply should the order be less than minimum
BUILD YOUR OWN RECEPTION | Minimum 20 guests

All items are 2 pieces per guest

**Crudité**
Hand cut garden vegetable platter with dill sour cream dip
$7 per guest

**Dip**
Hummus, roasted artichoke & feta dip, roasted red pepper & green olive tapenade with fresh pitas & sliced baguette
$9 per guest

**Bruschetta**
Served with toasted French baguette
$7 per guest

**Miniature Angus Cheese Burgers**
Aged cheddar, spicy mayo
$10 per guest

**Crispy Chicken Bites**
Chili, citrus and cilantro
$10 per guest

**House Fried Corn Tortilla Chips**
Coarse Mexican salsa
$3.50 per guest

**Poutine Bar**
House cut fries, squeaky curds, and brown gravy
Toppings- green onions, pickled peppers, chopped tomato
$12 per guest

**Hand Crafted Pizzas**
Grilled vegetable and feta with pesto sauce
Pepperoni and wild mushrooms with spicy tomato sauce
Smoked salmon with cream cheese, capers and red onion
$14 per guest
BUILD YOUR OWN RECEPTION | Minimum 20 guests... continued

All items are 2 pieces per guest

Charcuterie Board
Selection of cured meats with pickled vegetables, condiments and sliced French baguette
$15 per guest

Best of Canada Cheese Board
4 types of fine Canadian produced cheese, Niagara peach compote, toasted maple pecans and baguette
$16 per guest 3 oz/person

Sushi
Assorted maki: will include, salmon, tuna and vegetarian, served with wasabi, pickled ginger and soy sauce
$10 per guest 3 pc/person

Chilled Canadian Shrimp Platter
Whiskey spiked horseradish cocktail sauce
$10 per guest 2 pc/person

Smoked Nova Scotia Salmon
Capers, red onion remoulade, bagel crisps
$12 per guest

NAC Party Mix
$36 per bowl (serves 20 guests)
A La Carte SWEET TABLE

Small Bites
Minimum 3 dozen per selection

- Mini crème brulée
- Chocolate dipped strawberries (seasonal)
- Mini cupcakes
- French macarons
- Mini maple sugar tarts
- Mini berry and vanilla custard trifles
- Mini tiramisu cups
- Cake lollypops
- S’mores on a spoon
- Chocolate espresso mousse parfaits
- Mini French pastries
- Chocolate dipped cheesecake bites
- Decadent black bean brownies
- Raspberry and mango mousse in mini waffle cones
- Powdered mini hazelnut donuts

$48 per dozen

Fresh sliced fruit and berry platter
$6 per guest

Warm chocolate fondue
Fruit, berries and vanilla pound cake
$8 per guest

NAC Snowshoes
Warm pastries with cinnamon and sugar
Chocolate sauce and maple whipped cream
$10 per guest

Prices are exclusive of tax and gratuities.
LIVE ACTION COOKING STATIONS | Minimum 35 guests

These stations will be attended by a chef

**Tacos** (choose one type)
Pulled pork in adobo chili sauce with salsa verde, crisp shallots, pineapple and coriander or Cod with lime & chili remoulade, julienne lettuce and hand fried shallots
$10 per guest (based on two pieces each)

**Noodle Box Station**
Shanghai noodle, with wok charred vegetables, chopped cilantro, hoisin and sriracha sauce
Choose two: Marinated Tofu, Grilled Chicken, Crispy beef or BBQ Pork
$14 per guest

**Montreal Smoked Meat Station**
Carved brisket of Montreal style beef, served with rye bread, mustard, kosher dills and white wine sauerkraut
$12 per guest

**Slow roasted Alberta Beef Strip loin**
Served with assorted mustards, creamed horseradish and warmed rolls
$15 per guest

**Whiskey flamed shrimp**
Chopped tomato, herbs and chili flakes
$12 per guest (based on two pieces each)

**Grilled Cheese Station**
Maple smoked bacon and Leamington tomato
Classic Monterey Jack and Swiss cheese
$11 per guest (based on two pieces each)

**Preston Street Pasta Station**
Penne or Cheese Tortellini
Tomato basil sauce or Roast garlic cream sauce
Garnishes: Wild mushrooms, chili, roasted red pepper, Kalamata olives, Parmesan cheese and fine herbs, pulled smoked chicken and crumbled chorizo sausage
Choose one pasta & sauce for $10 per guest
Choose two pastas & sauces for $14 per guest

*An additional Chef labour charge of $40 per hour (min. 4 hours) will apply on all action stations*