

WEDGEWOOD

HOTEL & SPA



R E C E P T I O N S

COLD CANAPÉS

(minimum of 2 dozen per selection)

PER DOZEN

<i>Sesame Crusted Tuna, Pickled Vegetables, Wasabi Aioli</i>	\$42.00
<i>Dungeness Crab California Sushi Rolls, pickled ginger</i>	\$42.00
<i>Gravadlax, toasted bagel, mustard dill aioli</i>	\$42.00
<i>Roulade of Smoked Salmon & Smoked Salmon Mousse</i>	\$44.00
<i>Tartar of Ahi Tuna, Soft Herbs & English Cucumber</i>	\$45.00
<i>Dungeness Crab, Avocado & Ruby Grapefruit</i>	\$47.00
<i>House Smoked Salmon, Warm Potato Rösti, Keta Caviar</i>	\$48.00
<i>Crostini of Cured Ham, Kalamata Olive, Roma Tomato, Basil Pesto</i>	\$42.00
<i>Rillette of Confit Duck, Grilled Country Bread, Candied Orange zest</i>	\$42.00
<i>Chicken Liver & Foie Gras Parfait, Toasted Brioche, Seasonal Fruit Chutney</i>	\$43.00
<i>Prosciutto Ham, Pickled Melon, Mission Fig Confiture</i>	\$43.00
<i>Roasted Strip Loin of Alberta Beef, Celeriac Remoulade</i>	\$44.00
<i>Carpaccio of Beef, Ciabatta "Wafer" , Horseradish, Arugula</i>	
<i>*Salt Spring Island Goat Cheese & Roasted Bell Pepper</i>	\$39.00
<i>*Parmesan & Goat Cheese "Sandwich", Tomato Compote & Basil Tapenade</i>	\$39.00
<i>*Crostini of Roasted Mediterranean Vegetables, Feta, Kalamata Olives</i>	\$39.00
<i>*Parmesan Scone, Tiger Blue Cheese & Spiced Pear</i>	\$45.00

***Vegetarian Selections**

Jul-12

Prices subject to change. Service charge and applicable taxes are not included.



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R E C E P T I O N S

HOT HORS D'OEUVRES

(minimum of 2 dozen per selection)

PER DOZEN

<i>Cherry Tomato, Chorizo & Caramelized Onion Tart</i>	\$40.00
<i>BBQ Duck Spring Rolls, Plum Dipping Sauce</i>	\$42.00
<i>Tandoori Chicken Skewers, Minted Yoghurt</i>	\$42.00
<i>Chicken Satays, Peanut Dipping Sauce</i>	\$42.00
<i>Grilled Lamb Brochettes, Yogurt Mint Dip</i>	\$42.00
<i>Pork, Chestnut & Apple Sausage Rolls</i>	\$44.00
<i>Kromeski of Pulled Beef Short Rib, Horseradish & Chive Aioli</i>	\$44.00
<i>Eggplant, Confit Duck & Kalamata Olive Mini Pizza</i>	\$45.00
<i>Slow Braised Pulled Shoulder of Lamb, Rosemary & Olive Mini Bun</i>	\$46.00
<i>Herb Crusted Lamb Cutlets</i>	\$48.00
<i>Miniature Fish Croquettes with Thai Spice</i>	\$40.00
<i>Grilled Bacon Wrapped Scallops</i>	\$45.00
<i>Lobster & Brioche B.L.T.s</i>	\$45.00
<i>Goujons of Haida Gwaii Halibut, Tartar Sauce</i>	\$45.00
<i>Grilled Halibut & Salmon Brochette, Preserved Lemon</i>	\$45.00
<i>Dungeness Crab Cakes, Mango, Cilantro & Lime</i>	\$48.00
<i>Wonton Wrapped Gulf Shrimp, Honey Chili Dip</i>	\$49.00
<i>Sautéed Gulf Shrimp, Chimichurri Sauce</i>	\$49.00
<i>*Crisp Saffron & Tomato Arancini, Saffron Aioli</i>	\$40.00
<i>*Baked Spinach & Woodland Mushroom Spanakopitas</i>	\$40.00
<i>*Crisp Vegetable Spring Rolls, Honey Chili Dipping Sauce</i>	\$40.00
<i>*Onion & Zucchini Pakoras, Cucumber & Mint</i>	\$40.00
<i>*Croquettes of Truffled "Mac and Cheese" Parmesan and Truffle oil Aioli</i>	\$40.00
<i>*Goat Cheese, Tapenade & Basil Tartlette</i>	\$40.00

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ADDITIONAL RECEPTION ITEMS

*Assorted Dry Snacks: Potato Chips, Tortilla Chips, Bar Mix, Peanuts
@ \$3.75 per person or with Herb Dip & Salsa @ \$5.25 per person*

*Baskets of Warm Tortilla Chips \$5.50 per person
Fresh Tomato & Lime Salsa, Sour Cream, Guacamole*

*British Columbia Artisan Cheese Platter \$9.50 per person
Pecan Fruit Bread & Crackers*

*Assorted Charcuterie Platter \$10.00 per person
Crisp Rolls, Pickles & Condiments*

*Vine Ripened Tomato & Bocconcini Platter \$9.50 per person
Artichoke Hearts, Black Kalamata Olives, Fresh Basil*

*Thyme & Garlic Roasted Strip Loin of Beef \$15.00 per person
Red Wine Sauce, Buns & Condiments
(Carving Fee of \$125.00, maximum 3 hours)*

*Herb Crusted Rack Of Lamb \$20.00 per person
(Carving Fee of \$125.00, maximum 3 hours)*

Mini Hamburgers with Red Onion Marmalade & White Cheddar \$60.00 per dozen

*Assorted Tea Sandwiches (4 pieces per person) \$10.00 per person
Smoked Salmon, Shrimp, Cucumber & Cream Cheese, Smoked Chicken Salad, Egg Salad*

Assorted Fruit & Seasonal Berries with Yogurt Dip \$9.50 per person

Assorted Fine Pastries \$9.50 per person

Seafood Selection:

Bacchus Applewood Smoked Salmon with Traditional Garnishes \$12.00 per person

Jumbo Gulf Shrimp on Crushed Ice, Classic Cocktail Sauce \$4.75 per piece

Ceviche of Bay Scallop, Marinated Vegetable Salad \$9.50 per person

Cold Poached Sockeye Salmon \$9.50 per person

Half Cold Poached Dressed Nova Scotia Lobster \$18.50 per person

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