

# 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>California Sushi Rolls, Pickled Ginger</i>	\$42.00
<i>Roulade of Smoked Salmon &amp; Smoked Salmon Mousse</i>	\$44.00
<i>Ceviche of Queen Charlotte Halibut, Cilantro and Lime</i>	\$44.00
<i>Tartar of Ahi Tuna, Soft Herbs &amp; English Cucumber</i>	\$45.00
<i>Dungeness Crab, Avocado &amp; Ruby Grapefruit</i>	\$47.00
<i>Poached Nova Scotia Lobster, Mango &amp; Lime</i>	\$48.00
<i>House Smoked Salmon, Warm Potato Rösti, Keta Caviar</i>	\$48.00
<i>Carpaccio of Venison, Juniper, Cracked Pepper &amp; Onion Confiture</i>	\$42.00
<i>Spiced Rilette of Pork with Apple &amp; Prunes</i>	\$42.00
<i>Crostini of Cured Ham, Kalamata Olive, Roma Tomato, Basil Pesto</i>	\$42.00
<i>Chicken Liver &amp; Foie Gras Parfait, Seasonal Fruit Chutney</i>	\$43.00
<i>Prosciutto Ham, Pickled Melon, Mission Fig Confiture</i>	\$43.00
<i>Roasted Strip Loin of Beef, Celeriac Remoulade</i>	\$44.00
<i>Foie Gras &amp; Pistachio Torchon, Apple Jelly</i>	\$50.00
<i>*Salt Spring Island Goat Cheese &amp; Roasted Bell Pepper</i>	\$39.00
<i>*Herb Rolled Goat Cheese, Tomato &amp; Basil Tapenade</i>	\$39.00
<i>*Cherry Tomato, Roasted Mediterranean Vegetables &amp; Feta</i>	\$39.00
<i>*Watermelon &amp; Ginger Frappé</i>	\$40.00
<i>*Chilled Heirloom Tomato Gazpacho Shooters</i>	\$40.00
<i>*Fennel Seed Sable, Tiger Blue Cheese &amp; Asparagus</i>	\$45.00
<b>*Vegetarian Selections</b>	

Jun-10

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 &amp; 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 Pork Chipolatas wrapped with Double Smoked Bacon</i>	\$42.00
<i>Grilled Lamb Brochettes, Yogurt Mint Dip</i>	\$42.00
<i>Pheasant, Chestnut &amp; Apple Sausage Rolls</i>	\$44.00
<i>Herb Crusted Lamb Cutlets</i>	\$44.00
<i>Kromeski of Pulled Short Rib, Horseradish &amp; Chive Aioli</i>	\$44.00
<i>Eggplant, Confit Duck &amp; Kalamata Olive Mini Pizza</i>	\$45.00
<i>Roasted Corn &amp; Lobster Chowder "Shooters"</i>	\$45.00
<i>Slow Braised Pulled Shoulder of Lamb, Rosemary &amp; Olive Mini Bun</i>	\$46.00
<i>Grilled Bacon Wrapped Scallops</i>	\$45.00
<i>Lobster &amp; Brioche B.L.T.s</i>	\$45.00
<i>Crisp Beignets of White Anchovy, Saffron Aioli</i>	\$45.00
<i>Goujons of Queen Charlotte Halibut, Tartar Sauce</i>	\$45.00
<i>Grilled Halibut &amp; Salmon Brochette, Preserved Lemon</i>	\$45.00
<i>Baked Salmon &amp; Soft Herb "Wellingtons"</i>	\$45.00
<i>Dungeness Crab Cakes, Mango, Cilantro &amp; Lime</i>	\$48.00
<i>Wonton Wrapped Gulf Shrimp, Honey Chili Dip</i>	\$49.00
<i>*Croquettes of Deep Fried Saffron &amp; Tomato Risotto</i>	\$40.00
<i>*Woodland Mushroom &amp; Spinach "Phyllo"</i>	\$40.00
<i>*Crisp Vegetable Spring Rolls, Honey Chili Dipping Sauce</i>	\$40.00
<i>*Onion &amp; Zucchini Pakoras, Cucumber &amp; Mint</i>	\$40.00
<i>*Asparagus, Leek &amp; Manchego Tartlette</i>	\$40.00
<i>*Goat Cheese, Kalamata Olive &amp; Basil Kromeski</i>	\$40.00
<b>*Vegetarian Selections</b>	

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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*

*Crudit  Selection with Blue Cheese & Soft Herb Dip \$5.50 per person*

*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 \$18.00 per person  
(Carving Fee of \$125.00, maximum 3 hours)*

*Mini Hamburgers with Fresh Tomato Confit \$65.00 per dozen*

*Assorted Tea Sandwiches (5 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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