

Passed Canapés

Passed by wait staff from 5:30 to 7:00 PM

Seared Sea Scallops served with tarragon butter from Asian spoons

Goat Cheese and Mirin Spring Rolls with wasabi jam

Whiskey Marinated Smoked Salmon on Dark Rye with sweet potato mayonnaise

Chicken Satays with Rice Wine Sushi Balls and spicy peanut sauce

Mini Bison & Beef Burgers with caramelized onion and gruyere cheese with roast tomato chutney on mini sesame seed buns

Mini brie and apple grilled sandwich

Pear Confit Poutine with Aged Cheddar and Red Wine Gravy

Tomato Tortilla Cones & Lobster Lime Salad

Specialty Food Stations

Served from specialty food serving stations from 8:00 to 9:00 PM

SKEWER STATION

Alberta Beef and Thai Chicken skewers grilled by chefs and served in stemless martini glasses, each pre-dipped in matched marinades. Served with three types of gourmet mashed potatoes in Catalina martini glasses: Yukon Gold, Peruvian Blue, and Sweet Potato Mash all offered with a selection of garnishes

COLLEGE STREET PASTA STATION

Chefs creating a-la-minute pastas for guests including: Gemilli Pasta & Brie Cheese Sauce, Grated Parmesan & Truffle Oil, Cavatappi & Braised Smoked Chicken, Dry Tomato Cream Fried Herbs, Farfalle Pasta & Chorizo Sausage hash, Green Peas & Pea Shoots

Passed Sweets

Passed by wait staff from 8:00 to 9:00 PM and at 10:00 PM

Miniature Assorted Crème Brulees in pastry tart shells, flavours include Tahitian Vanilla, Espresso, Passionfruit

Hibiscus White Chocolate Truffles with liquid centres

Sweet Soy Ice Cream in asian boxes with fried cinnamon wonton chips

Petit Profiteroles with vanilla pastry cream filling