

STAND-UP RECEPTION MENU

MINIMUM OF 5 STATIONS REQUIRED

STARTER STATIONS

FRESH POPPED POPCORN \$ 6.95 pp
flavours include: buttery regular,
caramel, salt & vinegar, cheddar

**ORGANIC BROXBURN
COCKTAIL TOMATO
CAPRESE SALAD** \$ 8.95 pp
nut free basil pesto, mini bocconcini,
micro greens, balsamic reduction

**MINI GRILLED CHEESE
WITH TOMATO SOUP
SHOOTER** \$ 7.95 pp

**MEDITERRANEAN DIP
STATION** \$ 9.95 pp
matbucha, hummus, tzatziki,
tapenade, assorted olives, fresh
and grilled breads and pitas with
olive oil and vegetable crudité

GRAZING STATION \$ 14.95 pp
assortment of Canadian cheese and Valbella dried and
cured meats, breads, crackers, pickles, olives and mustards.
The ultimate charcuterie board!

MAIN COURSE STATIONS

**CHICKEN & WILD
MUSHROOM VOL AU VENT** \$ 13.95 pp
dark cherry marmalade and
lemon arugula

CHICKEN TIKKA MARSALA \$ 14.95 pp
tender breast of chicken in spiced
tomato sauce grilled garlic naan
bread and mango chutney

BBQ PULLED PORK \$ 15.95 pp
homemade coleslaw brioche roll

**TERIYAKI GLAZED
BEEF SKEWERS** \$ 15.95 pp
ginger fried rice and
crispy wontons

**SWEET POTATO & RED
LENTIL THAI CURRY** \$ 15.95 pp
rice noodle and vegetarian
spring roll, pickled vegetable salad

**MAPLE CANDIED
SALMON** \$ 16.95 pp
orange fennel salad, chive goat
cheese blini

ROASTED AAA ALBERTA BEEF TENDERLOIN \$ 23.95 pp
Mini Cocktail Rolls, Horseradish, Dijon Bordelaise Sauce

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DESSERT STATIONS

CHOCOLATE DIPPED FRUIT STATION **\$ 10.95 pp**

Lindt milk chocolate with melons, strawberries,
pineapple, kiwi, banana and marshmallows

ARTISAN TARTS AND SQUARES **\$ 10.95 pp**



QUESTIONS?

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