



**LONDON**  
CONVENTION  
CENTRE

## RECEPTION

Hot Hors d'oeuvres  
Deluxe Hot Hors d'oeuvres  
Canapés  
Party Combo

Specialty Items  
Displays and Trays  
Food Stations





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### Hot Hors d'oeuvres

*(minimum 4 dozen per item)*

Mini Chicken Wellington  
Raspberry and Brie Broche  
Spinach and Cheese Quiche  
Thai Shrimp Roll with Chili  
Leamington Mushroom Turnover  
Crab Rangoon  
Vegetable Samosa  
Vegetarian Thai Spiced Monsoon Roll  
Spinach and Feta Spanakopita  
Crab & Shrimp Spring Roll  
Dragon Shrimp with Coconut and Curry

**\$30.00/dozen** *(stationary)*

**\$35.00/dozen** *(butlered)*

### Deluxe Hot Hors d'oeuvres

*(minimum 4 dozen per item)*

Wild Mushroom and Leek Soup Shooter  
Mini Oriental Crab Cakes with Dallop of Garlic Aioli  
Skewered Pad Thai Chicken Tender  
Ontario Lamb Popsicles with Kalamata Olive  
Tapenade Delicately Wrapped in Phyllo Pastry  
Black Tea and Lychee Seared Scallop on a Tasting Spoon  
Digby Scallops Wrapped in Bacon  
Venison and Wild Berry Tourtiere  
Szechuan Beef Satay  
Tequila and Corriander Marinated Jumbo Shrimp

**\$36.00/dozen** *(stationary)*

**\$41.00/dozen** *(butlered)*

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*Food and beverage charges are subject to all applicable taxes and a 15% gratuity.*



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### Canapés *(minimum 4 dozen per item)*

Cold Water Baby Shrimp Salad Served in a Pastry Boat Garnished with Caviar

Prosciutto and Melon

Cherry Tomatoes Stuffed with Pesto Goat Cheese

Lightly Toasted Crostini with Roma Tomatoes  
Fresh Basil and Parmesan Cheese

Roasted Red Pepper and Goat Cheese Mousse  
Sprinkled with Pistachio Dust

Vodka Smoked Atlantic Salmon with Dill Cream  
Served in Squid Ink Trumpets

Bocconcini, Sundried Tomato, Basil and Prosciutto  
Skewer

Leamington Hot House Tomato and Cucumber  
Gazpacho Shooter

Mini Vol-Au-Vents Filled with Herb Boursin

Ontario Duck Paté with Grand Marnier in Spinach and Black Sesame Trumpets

**\$30.00/dozen** *(stationary)*

**\$35.00/dozen** *(butlered)*

## Party Combos

Swedish Meatballs

Three Cheese Quiche Florentine

Mozzarella Sticks

Spring Rolls with Plum Sauce

**\$310.00** per platter

*(20 dozen Hors d'oeuvres served with  
Nachos and Salsa)*

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### Specialty Items

Chilled Jumbo Shrimp with Lemon and  
Cocktail Sauce *(100 pieces)*

**\$295.00**

Oysters on the Half Shell with Mignonette  
and Cocktail Sauces *(50 pieces)*

**\$150.00**

Side of Smoked Salmon or Gravlax with  
Dark Rye Bread *(serves 30)*

**\$120.00**

Whole Brie Baked in Phyllo Wrap and Served with  
Preserves & Crusty Breads *(serves 30)*

**\$90.00**

Choice of 18" Pizzas *(6 large slices)*

Roast Chicken, Goat Cheese and Artichoke  
Grilled Vegetables and Feta  
Mediterranean with Sundried Tomato and Black Olives

**\$23.00 each** *(minimum of 5)*

Assortment of 10" Vegetarian Quesadillas *(6 slices)*  
Served with Avocado, Sour Cream and Salsa Picante  
**\$8.00 each**

Assortment of Sushi, Sashimi, California  
Roll with Wasabi and Soy Sauce *(30 piece platter)*  
**\$120.00**

Steamed Mussels with Tomato and  
Fennel Relish *(minimum 8 lbs)*  
**\$12.00/lb**

Mixed Nuts  
**\$16.00/lb**

Pretzels, Potato or Tortilla Chips with Salsa  
**\$8.00/basket**

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### Southwestern Fajita

Chicken and Beef Strips with Julienne Onions, Peppers, Tomatoes, Shredded Cheeses, Guacamole, Sour Cream and Salsa prepared on Soft Tortilla Shells

**\$9.00 per person**

### Dessert Crêpes

Ricotta Filled Crêpe with Assorted Toppings:  
Local Berries, Peach, Chocolate and Carmel Sauce and Whipped Cream on the Side

**\$12.00 per person**

### Banana Foster

Banana Sautéed in Butter, Brown Sugar and Flambéd with Rum and Banana Liquor, Served on a Scoop of Ice Cream

**\$10.00 per person**

### Italian Pasta

Tri Colour Penne and Fossil Pasta Tossed with Tomato Basil, Alfredo or Pesto Sauce  
Traditional Caesar Salad  
Italian Rolls and Bread Sticks

**\$8.00 per person**

*Add Baby Shrimp or Chicken for \$2.50 per person*

### Far East

Tandoori Chicken Kabob  
Basmati Rice  
Calcutta Vegetable Samosas  
Hummus with Pita Chips for Dipping

**\$12.95 per person**

### Asian Stir-Fry

Beef and Chicken Sauteed in Hoisin and Oyster Sauce with Oriental Vegetables  
Pot Stickers and Monsoon Rolls with Plum Sauce for Dipping

**\$12.95 per person**

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### Displays and Trays

**CRUDITÉS** Crisp Vegetable Platter served with Sour Cream Herb Dips *(serves 40)*

**\$115.00**

**DELUXE MEAT PLATTER** Roast Striploin of Beef, Smoked Turkey, Farmer's Ham, Pastrami Camembert and Cheddar Cheese served with Crusty French Stick, Light and Dark Rye Breads *(serves 40)*

**\$195.00**

Tortilla Chips with Green Onions, Sweet Peppers, Sour Cream and Salsa with Hot Cheese Sauce *(serves 40)*

**\$95.00**

Mixed Nuts **\$16.00/lb**

Pretzels, Potato or Tortilla Chips with Salsa **\$8.00/basket**

**CHEESEBOARD** Selection of Canadian and International Cheeses with Seedless Grapes, Berries, Water Biscuits and French Bread *(serves 40)*

**\$175.00**

**ASSORTED FINGER SANDWICHES** Black Forest Ham with Cheese, Roast Beef, Smoked Turkey Breast, Smoked Salmon, Chopped Egg and Tuna Salad

Served with Olives and Cornichons  
*(50 finger pieces per tray)*

**\$75.00**

**ANTIPASTO PLATTER** Grilled Mediterranean Vegetables, Seared and Marinated Mushrooms, Artichokes, Kalamata Olives, Prosciutto, Melon, Tomato and Bocconcini *(serves 30)*

**\$175.00**

**ONTARIO GREENHOUSE DIP TRIO** Roasted Red Pepper, Hummus and Tomato Cucumber Riata Served with Pita Chips *(serves 30)*

**\$75.00**

**FRUIT DISPLAY** Sliced Fruit Served with a Selection of Home Made Dips: Caramel, Fruit, Yogurt and Bitter Sweet Chocolate *(serves 40)*

**\$160.00**

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### Food Stations

Enhance your reception with the following Chef-tended stations. Appetizer portions are offered for a maximum of two hours, and a minimum of 75 guests. Dinner size portions are available, please ask your Event Planner for pricing.

#### The Carvery *(Served on French Baguettes)*

Smoked Pork Loin Roast Served with Carmelized Onion and Apple Chutney

**\$6.50 per person**

Fire Roasted Tenderloin of Beef with Béarnaise Sauce

**\$10.00 per person**

Baked Honey Glazed Country Ham and Dijon Mustard

**\$6.00 per person**

“AAA” Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish

**\$8.00 per person**

Roasted Sage Crusted Turkey Breast, Served with Cranberry Chutney, Corn Relish and Seasoned Mayonnaise

**\$6.50 per person**

#### Fish and Chips

Lightly Battered Haddock Served in a Checkered Paper Cone with Fried Capers and Citrus Mayonnaise

**\$15.00 per person**

#### Mashed Potato Martinis

Fluffy P.E.I. Potatoes with Hint of Truffle Served Martini Style with Assorted Toppings to Include:

Maplewood Smoked Bacon Bits, Sour Cream, Minced Scallions, Black Olives, Jalapeño, Shredded Cheddar Cheese and Steamed Broccoli Florets

**\$12.00 per person**

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