

RECEPTIONS

Our catering staff is happy to assist you with additional services such as custom decor and props, ice carvings, flowers, specialty linen, liquor, beer and wine services

The suggested menu is for a **25-guest minimum**. Please contact your catering sales manager for a reception with less than the guest minimum.

Snack Attack

Pretzels, gourmet potato chips and dip, mixed nuts, tortilla chips, guacamole, fire-roasted tomato salsa and pico de gallo

Dim Sum and Then Some

Spring rolls, pot stickers, cha su bao pork buns, Asian BBQ short ribs with steamed broccoli, chicken and vegetable shabu shabu with steamed rice

Slider Bar

Angus beef patty, fried chicken and grilled wild mushroom sliders served with red potato salad, creamy coleslaw, fresh farmed vegetables with ranch dip, potato chips with spinach-onion dip and decadent chocolate fudge brownies

Taste of Tuscany

Wild mushroom ravioli with asiago cream sauce and lobster ravioli with braised grape tomato basil sauce served with Tuscan bruschetta with cannelloni bean, provencal bruschetta and deluxe antipasto of cheeses, Italian meats, grilled vegetables and country olives

Mission San Juan

Carne Asada and Mahi Mahi taco bar with house made guacamole, sour cream, pico de gallo and pickled slaw, mini beef empanadas, chicken barbacoa taquitos and tri color tortilla chips

Catalina Island

Shrimp cocktail, thyme-infused seared scallops and wild mushrooms, salmon snow cone with wasabi caviar and baked crab cakes with roasted tomato sauce with lemon caper aioli

Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **

Hot Hors D'oeuvres - 50 Pieces per Selection

Southwestern Twisted Chicken Egg Roll

Twisted into a firecracker shape and filled with a blend of spices

Over Stuffed Red Potatoes

With crème fraiche, chive and dueling caviar

South of the Border Quesadillas

Smoked chicken, feta cheddar and jack cheese with mango salsa

Roasted Cremini Mushroom Tarts

Filled with jack and goat cheese, chopped spinach, roasted peppers

Crisp Artichoke Parmesan Fritter

Skewered artichoke hearts and salami encrusted with parmesan cheese

Crispy Spring Roll

Chicken, shrimp or vegetarian

Beef Sliders

Cheddar cheese, bell pepper relish and grilled onions

Lobster Ravioli Skewer

With shrimp volute sauce

Hibachi Skewer

Beef or chicken rolled around a colorful array of red, green and yellow peppers, lightly glazed with sweet soy dipping sauce

Ontario Pot Pie

Short rib and potato, rosemary chicken and vegetable or lamb stew with roasted mushroom and leeks in flakey pastry cups baked golden brown

Lamb skewers with Balsamic Glaze

Pumpkin spiced and roasted sliced into chops and served with mint aioli

Braised Duck with Scallion Pancakes

Shredded duck with dried sweet cherry and Hunan sauce

Fire Cracker Shrimp

Seasoned and fried crisp with buffalo style butter sauce

Coconut Shrimp

Battered and rolled in coconut with chili orange marmalade

Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **

Chilled Hors D'oeuvres 50 Pieces per selection

Grilled Asparagus wrapped with Sorreno Ham
Served with a lemon caper aioli



Peppered Goat Cheese Spoons
California goat cheese with roasted peppers and wild mushroom
and fresh tarragon served on a edible spoon

Chilled Lettuce Wraps
With fillings of grilled vegetable, chili shrimp and hoisin chicken
with cellophane noodles, sweet chili glaze and peanut sauce

Stuffed Cherry Tomato
With boursin cheese and herb shrimp

Assorted Crostini
Roasted wild mushroom, tomato basil, herb goat cheese with roasted garlic atop sliced baguettes

Antipasto Skewers
Artichoke heart, mozzarella cheese, kalamata olive & sun dried tomato with pesto sauce

Pear and Gorgonzola
Thinly sliced pear and piped gorgonzola mousse
atop sliced baguettes with balsamic glaze

Pan Seared Scallop with Cilantro Aioli
Lemon pepper seared scallops with black bean corn salad

Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **

Maple Smoked Duck Tart

With sweet cherry glaze

Salmon Snow Cones

With Crème Fraiche and wasabi caviar

CARVERY SELECTIONS

Carved items include mini sandwich rolls and appropriate condiments. All carved items require an Ontario Convention Center staff carver at **\$75 + tax** for three hours

Roast Breast of Turkey with Cranberry Relish

Serves 25

Whole Baked Ham

Serves 50

Grilled Tri-Tip with Pumpkin Spice Rub

Serves 25

Roasted Herb Pancetta wrapped Tenderloin of Beef

Serves 25

Pork Loin with Cherry Jus

Serves 25

Roasted New York Strip Loin with Horseradish Cream

Serves 25

Baron of Beef with Merlot Demi Glaze

Serves 200

Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **

Specialty Platters Serve 50 People

Farm Fresh Vegetables

Farmers selection of seasonal fresh vegetables served with ranch dressing

Grilled Farm Vegetable Platter

Herb oil seasoned vegetables grilled and drizzled with balsamic glaze

Fresh Fruit Platter

Seasonal fresh fruit to include honeydew, cantaloupe, pineapple and berries

Deluxe Cheese Platter

A discriminating selection of imported and domestic cheese served with assorted crackers and garnished with fresh fruit

Antipasto Platter

Mediterranean delights including: prosciutto, dry Italian salami, provolone cheese, roasted peppers, eggplant and squash, kalamata olives, peperoncini and marinated artichoke hearts



Our Executive Chef and Catering Sales staff are available and pleased to prepare a custom menu to suit your specific needs. Prices are subject to change without notice. All orders will be charged with a 22% service charge and 8.75% tax. ** Revised 6.16.11 **