

RECEPTION MENU



RBC PLACE
LONDON

RECEPTION

Hot Hors D'Oeuvres

Maple Candied Salmon Skewer **GF**
Asian Vegetable Spring Rolls with Scallion Plum Sauce
Truffle-Kissed Mac and Cheese Croquette
Mini Beef Wellington with Mushroom Duxelles
Feta and Spinach Spanakopita with Charred Lemon Tzatziki
Forest Mushroom Tartlet
Vegetable Samosa **V** with Minted Yogurt Dip (on side)
Vegetarian Mini Quiche
Bulgogi Beef Tenderloin Skewer **GF**
Brie and Raspberry Purse
Honey Sesame Chicken Skewer with Coriander Chutney **GF**
Vegetable Pakora with Tamarind Sauce **V GF**
East Coast Crab Cakes with Chipotle Mayo
Applewood Smoked Cheddar Stuffed Meatball with a Molasses BBQ Sauce **GF**
“Bang Bang” Crispy Spiced Chicken Tart
Chicken and Vegetable Gyoza with Dumpling Vinegar Sauce
Tempura Shrimp with a Thai Chili Sauce
Falafel Bite with Coriander Chutney **V GF**

Canapés

Tuna Poke Cone
Tomato and Basil Bruschetta on Rustic Crostini or Vegan Cucumber Base **V GF**
Asian-Style Fresh Rolls with Thai Chili Sauce **V GF**
Smoked Duck Breast with a Cranberry Relish in a Waffle Cone
Cold Smoked Salmon and Dill Cream Cheese Tart
Poached Shrimp, Bloody Mary Cocktail Shot
Beef Bresaola on Crostini with Horseradish Cream and Daikon Sprouts **GF Available**
Kalamata Olive Tapenade, Shaved Parmesan on Toasted Crostini **GF Available**
Bocconcini, Tomato and Basil Loli with Balsamic Drizzle **GF**
White Bean Lemon Hummus on a Corn Chip **V GF**
Sundried Tomato Tapenade on a Rice Crisp **V GF**
Mojito, White Balsamic Compressed Watermelon and Pistachio **V GF**

\$40/dozen | stationary \$46/dozen | butlered
min. 4 dozen per item

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

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Platters

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF	\$440 (100 pieces)
Charcuterie Platter featuring Assorted Local Cured and Smoked Artisanal Meats, Prosciutto, Salami, Dried Beef	\$350 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$250 (serves 40)
Greek Spinach, Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping	\$200 (serves 40)
Fresh and Locally Sourced Crudité V GF , with House-Made Buttermilk Ranch Dipping Sauce GF or Hummus V GF	\$220 (serves 50)
Cheese Board featuring the finest Domestic and Imported Cheeses and some International Favourites with Seedless Grapes, Berries, Water Biscuits, French Bread, and Gluten-Free Crackers GF	\$395 (serves 40)
Breads and Spreads: Baba Ghanoush GF , Red Pepper Hummus V GF , Artichoke and Asiago Dip GF , Crispy Pita Chips, Artisan Baguette, Gluten-Free Crackers GF and Naan Bread	\$250 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (pepperoni, bacon, onion and mushroom) Grilled Vegetables and Feta	\$30 (min. 5 of each)
Selection of a variety of freshly made sushi rolls including vegan options, with wasabi, ginger, soy sauce and chopsticks.	\$48/dozen (min. 10 dz)
Pretzels, Potato Chips GF , or Tortilla Chips with Salsa GF	\$10/basket

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Action Food Stations

Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.

The Carvery

AAA Canadian Striploin of Beef, Creamed Horseradish, Pickled Red Onion on Mini Buns
\$15 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce
\$14 per person

Arancini Bar

Italian Stuffed Rice Balls with your Choice of Sauces (Marinara and Alfredo)
\$15 per person

Potato Tot Poutine Station **GF**

Crispy Tots, Squeaky Cheese Curds and Gravy
\$9 per person

*Add Montréal Style Smoked Meat for \$6 per person
Vegan Gravy and Cheese available. Ask your Event Planner for details.*

Mini Beef Slider Station

Grilled Mini Beef Sliders Hand-Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hot House Tomatoes and Red Onion
\$12 per person

Cauliflower Taco Bar

Cauliflower Tacos with Soft Tortillas and Traditional Taco Accompaniments
\$11 per person

Can be made Vegan upon request.

Fish Taco Bar

Beer Battered Cod with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli
\$15 per person

Add Beef for \$5 per person

Add Cajun Shrimp for \$6 per person

Shrimp Flambé **GF**

Brandy Flambé of Shrimp (3 pp) served with traditional Cocktail Sauce, Retro Marie Rose Sauce, Lemon Aioli

\$21 per person

Southern Fried Chicken Station

Fried Chicken on a Fresh Roll, with Pickles, Mayonnaise and Lettuce
\$14 per person

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