

RECEPTION MENU



**RBC PLACE
LONDON**

RECEPTION

Hot Hors D'Oeuvres

Maple Candied Salmon Lolli **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

Chèvre and Chive Mushroom Tartlet

Vegetable Samosa **V** with Minted Yogurt Dip (on side)

Buttered Leek and Gruyère Egg Tartlet

Bacon-Wrapped Beef Tenderloin Skewer with a Maple Mustard Sauce **GF**

Triple Crème Brie and Raspberry Purse

Chicken Tandoori Skewer **GF**

Vegetable Pakora with Tamarind Sauce **V GF**

Smoked Gouda Stuffed Meatball with a Whiskey BBQ Sauce **GF**

Crispy Ginger-Lime Chicken Drumbo **GF**

Vegetable Gyoza with Dumpling Vinegar Sauce

Tempura Shrimp with a Thai Chili Sauce

Falafel Bite with Sweet Tahini Sauce **V GF**

Canapés

Prosciutto and Fig Crostini with Boursin

Lobster and Apple Salad on an Endive Boat **GF**

Seared Tuna Boat with Mango Bermuda Onion Salsa and Whipped Cream Cheese

Classic 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 on a Potato Rosti

Poached Shrimp Shot with Marie Rose Sauce **GF**

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 Lolli with Balsamic Drizzle **GF**

Red Pepper Hummus Tostada Bite **V GF**

Sundried Tomato Tapenade on a Rice Crisp **V GF**

Mojito, White Balsamic Compressed Watermelon and Pistachio **V GF**

\$42/dozen | stationary \$48/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	\$445 (100 pieces)
Charcuterie Platter featuring Assorted Local Cured and Smoked Artisan Meats, Prosciutto, Salami, Dried Beef	\$375 (serves 40)
Antipasto Platter with Grilled and Marinated Vegetables, Marinated Bocconcini, Artichokes, Sliced Prosciutto, Sweet Melon, Olives, Crostini and Grissini Bread Sticks	\$300 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$275 (serves 40)
Greek Spinach, Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping	\$215 (serves 40)
Fresh and Locally Sourced Crudité V GF , with House-Made Buttermilk Ranch Dipping Sauce GF or Hummus V GF	\$225 (serves 60)
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	\$405 (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	\$275 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (Pepperoni, Bacon, Onion and Mushroom) Grilled Vegetables and Feta	\$35 (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, Kettle Chips GF , or Cajun Snack Mix GF	\$12/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 Carving Board

AAA Canadian Striploin of Beef, Chimichurri, Caramelized Onion Jam on Local Artisan Rolls
\$16 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce
\$15 per person

Gravlox Carvery

Dill and Peppercorn Cured East Coast Salmon Carvery, Miniature Bagels, Herbed Cream Cheese, Capers and Bermuda Onion Pickle
\$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 Smash Burger Station

Grilled Mini Beef Smash Burgers, Hand-Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Slider Roll with Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Pickle Coins, Spicy Havarti and Red Onion
\$14 per person

Cauliflower Taco Bar

Smoked Cauliflower Tacos with Soft Tortillas and Traditional Taco Accompaniments
\$12 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

Brown Sugar Brandy Flambé of Shrimp (3 pp) served with Traditional Cocktail Sauce, Bernaise Mayo
\$21 per person

Kebob Station

Chicken Souvlaki, Tzatziki, Mediterranean Santorini Mix (Tomato, Red Onion, Black Olive, Cucumber, Feta) and Fresh Warm Pita
\$14 per person

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