

RECEPTION

HOT HORS D'OEUVRES

min. 4 dozen per item

- Atlantic Salmon Skewer with House Aioli GF
- Asian Vegetable Spring Rolls with Sweet Chili Dip
- Truffle Kissed Mac and Cheese Bouchee
- Chicken Breast en Croute
- Brie and Raspberry Phyllo Package
- Mini Spanakopita
- Mushroom and Gruyere Tartlet
- Vegetable Samosa with Curried Aioli V
- Beef Brochette and Gingered Balsamic Drizzle GF
- Bacon, Gruyere and Onion Eggy Tart
- Bacon Wrapped Beef Filet and Gorgonzola Skewer GF
- Mini Chicken Souvlaki with Tzatziki GF

DELUXE HOT HORS D'OEUVRES

min. 4 dozen per item

- Maryland Style Crab Cakes with Spicy Remoulade Sauce
- Mini Beef Tenderloin en Croute
- Slavic Style Lamb Cevapcici with Garlic Yogurt Sauce
- Gnocchi with Prosciutto and Gorgonzola on a Tasting Spoon
- Cajun Style Tiger Prawn GF



V Vegan

GF Gluten-Free

food and beverage charges are subject to all applicable taxes and a 18% administrative fee.



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LONDON

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RECEPTION ITEMS

COLD CANAPÉS

min. 4 dozen per item

Tomato and Basil Bruschetta on Croute de Flute or

Vegan Cucumber Base V GF

Asian Style Fresh Rolls with Sweet Chili Sauce V GF

Smoked Duck Breast with Cranberry Relish in a Waffle Cone

Smoked Salmon Pinwheel on a Bamboo Fork GF

Louisiana Style Jumbo Tiger Prawn GF

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Seared Ahi Tuna with Wasabi Mascarpone Crema

Ontario Goat Cheese Mousse with Spiced Pecan

SPECIALTY ITEMS

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF

Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats, Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef and Pancetta

Sliced Side of Cold Smoked North Atlantic Salmon with Dark Rye Bread and Traditional Garnishes

Spinach and Artichoke Dip with Cream Cheese and Asiago, Sliced Baguettes and Crackers for Dipping

Harvest Feast of Fresh and Locally Sourced Crudité accompanied by Our In-house Tomato Ranch Dipping Sauce

Cheese Board Featuring the Cheeses of Pine River, Eastern Quebec Townships and Some International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread

Choice of 18" Pizzas (8 large slices)

Three Cheese

Pepperoni

Canadian (pepperoni, bacon, onion and mushroom)

Grilled Vegetables and Feta

Pretzels, Potato or Tortilla Chips with Salsa

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ACTION FOOD STATIONS

Enhance your reception with the following Chef-attended 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 Served with Au Jus and Creamed Horseradish

In House Slow Braised Beef Brisket on a Brioche Roll with Brown Sugar BBQ Sauce

RISOTTO STATION

Italian Arborio Rice with Saffron and Assorted Mushrooms Finished with Cream and Ontario Asiago

POUTINE STATION

Shoestring Potatoes with Melted Cheese Curds and Gravy

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 Mini Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes and Red Onion

LIFE IS A CARNAVAL

Stuffed Warm Jalapeño and Cheddar Pretzels
Mini Pogo Sticks with Assorted Mustards and Condiments

TACO BAR

Cauliflower Taco Bar with Soft Tortillas and Traditional Taco Accompaniments



Vegan



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