# THE UNION CLUB

OF BRITISH COLUMBIA

# RECEPTION MENUS

# Receptions

## Classic Cold Canapes (priced per dozen, minimum order two dozen per item) 30.00 doz

roasted pinenut, roma tomato & basil bruschetta, multigrain crostini (vegetarian)
vegetable rice paper roll, candied ginger sweet chili dip (vegan & celiac)
marinated goat cheese in strawberry cups (celiac, vegetarian)
spicy prawn salad in cucumber cup, tobiko roe (celiac)
cognac pate on brioche with sweet pickle and wine jelly

## Premium Cold Canapes (priced per dozen, minimum order two dozen per item) 38.00 doz

fresh shucked oysters, white balsamic mignonette (celiac)
dungeness crab & avocado roll, soy, pickled ginger & wasabi (celiac)
lox smoked salmon rosette on rye bread points, capers, red onion and cream cheese
brie and asparagus croissants
caprese salad spoons, vine tomato, local basil, fresh mozzarella

## Classic Hot Canapes (priced per dozen, minimum order two dozen per item) 30.00 doz

ratatouille in cream cheese pastry
skewered tiger prawn with sweet chili dip (celiac)
seared chicken satay with thai peanut dip (celiac)
garlic and fresh herb marinated beef tenderloin skewer (celiac)
sausage rolls - “a classic”
baby spinach and marinated feta spanakopita
house made vegetable or chicken spring rolls
assorted individual savory house baked mini quiches (vegetarian)

## Premium Hot Hors d’oeuvres (priced per dozen, minimum order two dozen per item) 40.00 doz

seared crab cakes with cilantro lime aioli
whipped brie and wine poached pear stuffed beggar's purses
baked oysters, pear cognac hollandaise (celiac)
warm lobster & truffle vol-au-vents
stilton, prune & port in puff pastry
scallops wrapped in double smoked bacon
raclette and bacon stuffed baby potato

## Beverages

| | | | | |
|---|---|---|---|---|
| Freshly brewed regular & decaffeinated coffee | | | | 3.95 |
| A selection of black, herbal & fruit teas | | | | 3.95 |
| Assorted juices - apple, orange or grapefruit (250ml bottle) | | | | 3.00 |
| Pellegrino sparkling water | 355ml | 3.50 | 1 litre bottle | 7.50 |
| Perrier water | 355ml | 3.50 | 750ml bottle | 7.00 |
| Polaris still bottled water | 591ml | 2.50 | 1 litre bottle | 5.00 |
| Soft drinks (pepsi, diet pepsi, 7-up, diet 7-up, ginger ale, soda, tonic) | 355ml | 3.00 (cans) | 1 litre bottle | 6.00 |

All prices are before taxable service charge of 15% and applicable taxes

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Reception Packages (Minimum 25 people)

## The Basics

selection of artisan cheeses and fresh seasonal fruit
(including cheddars, semi-ripe, blues and cream cheeses,
assorted seasonal fruit and a variety of fine English crackers)
Fresh and Crisp Seasonal Vegetables with fresh house dip — 14.00 per person

## The Gathering

seared chicken satay with Thai peanut dip
skewered tiger prawn with sweet chili dip (celiac)
baby spinach and marinated feta spanakopita ( vegetarian)

| | |
|---|---|
| 6 pieces per person | 15.00 |
| 12 pieces per person | 30.00 |

## The Social

roasted pinenut, roma tomato & basil bruschetta, multigrain crostini (vegetarian)
spicy prawn salad in crispy puff pastry cup
garlic and fresh herb marinated beef tenderloin skewer (celiac)
whipped brie and wine poached pear stuffed beggar's purses

| | |
|---|---|
| 6 pieces per person | 16.00 |
| 12 pieces per person | 32.00 |

## The Parliament

caprese salad spoons, vine tomato, local basil, fresh mozzarella
cognac pate on brioche with sweet pickle and wine jelly
scallops wrapped in double smoked bacon
assorted individual savory house baked mini quiches (vegetarian)
house-made vegetable or chicken spring rolls

| | |
|---|---|
| 6 pieces per person | 18.00 |
| 12 pieces per person | 36.00 |

## Coffee & Dessert Table — 24.95 per person

freshly brewed regular and decaffeinated coffee, and a selection of black, herbal and fruit teas
crème caramel, fresh baked fruit pies, lemon squares, berry trifle, buffet cake, pecan pie,
profiteroles, butter tarts, whipped cream

ADD:
Fresh seasonal fruit platter — 7.00

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## Chef Attended Stations

**Risotto Station** (serves 50) — 425.00
risotto made to order with a choice of the following ingredients; wild mushrooms, aged cheddar cheese, green onions, sautéed leeks, crispy pancetta, spinach, goat's cheese and roasted peppers

**Carved Beef in a Bun** (serves 50) — 450.00
selection of fresh breads & rolls
condiments - whipped butter, mayonnaise, horseradish, dijon mustard, caramelized onions,
cooked medium rare, Sterling AAA Alberta beef, top round

**Sushi Station** (150 pieces) — 400.00
hand-made assorted sushi including nigiri, hosomaki, futomaki & sashimi
wasabi, pickled ginger, light and dark soy sauce

**Oyster Bar** (100 pieces) — 375.00
shucked oysters in the half shell, white balsamic mignonette, lemons, horseradish, tabasco, worcestershire sauce, Americano style vinaigrette

**Flambéed Prawns** (approximately 150 pieces) — 375.00
large black tiger prawns flambéed with Pernod, garlic butter & fresh herbs
served with garlic crostini

## Other Reception Enhancements by the dozen (minimum order of any item, 2 dozen)

**Seasonal Shucked Oysters**
on half shell with condiments — 38.00 dozen

**Individual Devilled Eggs** (1 dozen minimum) — 24.00 dozen

**Chocolate Fountain** — 12.95 per person
cubes of pound cake and assorted fresh fruit for dipping

**Selection of Delicate Petit Fours** (2 dozen minimum) — 38.95 dozen
**House-Made Cookies** — 19.95 dozen
**Dessert Square** — 28.00 dozen

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## Platters

(each platter is priced per order, which is an appetizer-sized portion for 1 person)

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|---|---|
| Jumbo Prawn Tower (4 pieces)<br>with cocktail sauce and lemon | 7.50 |
| Fresh Crudité and Dip<br>an assortment of fresh vegetables and house dip | 4.50 |
| Marinated Vegetable Antipasto Platter<br>cured meats, assorted cheeses ,pickled and marinated vegetables | 8.00 |
| Assorted Sandwich Mirror (one sandwich = four pieces)<br>including roast beef, ham, turkey, corned beef, egg, salmon and tuna salad | 6.50 |
| Selection of Tea Sandwiches (one sandwich = four pieces)<br>Including: cream cheese and cucumber, egg salad, devilled ham and shrimp salad | 7.50 |
| Seasonal Fresh Fruit Mirror | 7.00 |
| Domestic & Imported Cheeses<br>with crostinis, crackers, nuts and dried fruit | 10.00 |
| Smoked Salmon (Lox) Platter<br>lemons, capers and red onions and cream cheese | 8.00 |
| Smoked Fish Platter<br>barbecue salmon tips, candied salmon nuggets, pepper smoked mackerel | 9.00 |
| Assorted Seafood Mirror<br>seared albacore tuna, poached salmon, herring roll mops, local halibut, marinated prawns | 12.00 |
| California Roll Mirror<br>assorted rolls of avocado, crab and tiger prawn, wasabi, pickled ginger, light & dark soy sauce | 8.00 |

## Baskets to Accompany Platters:

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|---|---|
| Assorted Artisan Bread, Crostini and Fine English Crackers | 3.00 |
| Tortilla Chips & Salsa | 6.00 |
| Hummus & Pita | 6.00 |

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