



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
 woodland mushroom pate on toasted whole wheat baguette

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 forks, 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
Aquafina 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	2.50 (cans)	1 litre bottle	5.25

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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

baby tomatoes stuffed with bocconcini & basil
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

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

24.95 per person

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 cubes of pound cake and assorted fresh fruit for dipping	9.95 per person
Selection of Delicate Petit Fours	35.00 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)

Jumbo Prawn Tower (5 pieces) with cocktail sauce and lemon	5.00
Fresh Crudité and Dip an assortment of fresh vegetables and house dip	4.00
Marinated Vegetable Antipasto Platter cured meats, assorted cheeses ,pickled and marinated vegetables	8.00
Assorted Sandwich Mirror (one sandwich = four pieces) including roast beef, ham, turkey, corned beef, egg, salmon and tuna salad	6.50
Selection of Tea Sandwiches (one sandwich = four pieces) Including: cream cheese and cucumber, egg salad, devilled ham and shrimp salad	7.50
Seasonal Fresh Fruit Mirror	7.00
Domestic & Imported Cheeses with crostinis, crackers, nuts and dried fruit	10.00
Smoked Salmon (Lox) Platter lemons, capers and red onions and cream cheese	8.00
Smoked Fish Platter barbecue salmon tips, candied salmon nuggets, pepper smoked mackerel	7.00
Assorted Seafood Mirror seared albacore tuna, poached salmon, herring roll mops, local halibut, marinated prawns	10.00
California Roll Mirror assorted rolls of avocado, crab and tiger prawn, wasabi, pickled ginger, light & dark soy sauce	7.00
Baskets to Accompany Platters:	
Assorted Artisan Bread, Crostini and Fine English Crackers	3.00
Tortilla Chips & Salsa	6.00
Hummus & Pita	6.00