



Reception Menus

Reception menu

Cold canapés (minimum order 5 dozen per item)

Smoked salmon with dill cream cheese on a fresh baguette

Tomato basil bruschetta

Mini fruit skewer (honeydew, cantaloupe, pineapple, watermelon) seasonal only

Cocktail shrimp with lemon seafood sauce

Mixed olive tapenade with goat cheese crostini

Endive spear with sweet potato, bacon, sour cream and chives

Hot canapés (minimum order 5 dozen per item)

Honey garlic meatballs

Spanakopita

Mini vegetables spring rolls served with plum sauce

Mini crab cakes served with remoulade

Mini beef wellington

Teriyaki chicken satay with sweet Thai sauce

Goat cheese and fig puff

Other reception suggestions

A selection of raw vegetables platter with blue cheese and ranch dip

Spinach and artichoke dip (cold) with pita triangles and nacho chips

Seasonal sliced fresh fruit platter

Assorted dessert squares

Assorted domestic and imported cheeses with fresh fruit garnish and crackers

Quartered sandwiches (salad mixes, 4 quarters per person)

Deluxe deli style sandwich platter (1 sandwich per person)

Cold shrimp tower with cocktail sauce and lemon garnish

Homemade cheese & tomato pizza tray (30 square slices)

Homemade combination pizza tray (30 square slices)

Cedarhill Golf & Country Club

Poutine bar: includes fries, gravy, St-Albert cheese curds, bacon bits and caramelized onions

Late night service

Snack buffet

Assorted raw vegetables with dip, assorted meat platter with buns, Canadian cheese platter with fruit garnish

Hummus and pita triangles, coffee and tea station (min. 50 people)

Dessert buffet

Assorted cakes, pies, squares and fresh fruit salad, coffee and tea (min. 50 people)