



Silver Service Menu 1 - Tapas

Cocktail Party

Price: C\$59.95

Cold Canapés

Choose 5 of the following:

Duck Liver Pate on Baguette

Smoked Oysters on Boursin

Celery & Blue cheese (V)

Camembert Toasts (V)

Spicy Shrimp on rice Crackers

House Pickled Asparagus wrapped in locally made ham, and cream cheese (V)

Cambozola Cheese topped crispy butter bun w/ port marinated Apricots (V)

Boar pate on toasted rye

Smoked Salmon and crème fraiche on toasted rye

Bell Peppers Zucchini & Eggplant Brochettes brushed w/ white balsamic(V)

California rolls ~ mixture of vegetable and seafood (V)

Hot Canapés

Choose 5 of the following:

Cheese's of the world flatbread ~ 7 cheeses (V)

Dim Sum with dipping sauce

Triple cheese ~ grilled cheese (V)

Roasted garlic-tomato soup with basil cream (V)

Mushrooms kickers (V)

Open faced wild mushroom spanakopita's ~ spinach pies (V)

Heritage Bacon Wrapped dates served on grainy dijon flavored port jus (V)

Swedish meatballs in cream sauce

Balsamic Bruschetta baked with feta (V)

Perogies served with crispy bacon, sour cream and chives (V)

Three mushroom and Salami pizza (V)

A Bear and Bison Canadian Country Inn

Semi Main Course Dishes

served on small plate with fork only

Choose 5 of the following:

Mini New York Steak Sandwich with Garlic sautéed Prawns (V)

Slider of your choice from our Gourmet hot Sandwich menu (V)

Royal Cedar Plank Salmon with a Potato & Onion Marmalade

Four Cheese, Four Mushroom Barley Risotto with roasted Asparagus and Baby beet (V)

Grilled Lamb Chops brushed with mint sauce served with Butter-mashed potatoes

Prosciutto wrapped Scallops and Prawns Served on a Barley Mushroom risotto

Chicken Satay with sweet jalapeño chili glaze with steamed lemongrass basmati rice

Alberta Buffalo Stew in buttermilk bed of mashed potato

Vegetable Medley stuffed hand Cannelloni w/ Three Cheese béchamel (V)

Cinnamon Glazed pork Medallions with fresh herbs Cous Cous (V)

Curried Chicken with basmati rice and cracked corn poppadum's (V)

Desserts (V)

Choose 3 of the following:

Homemade Ice Wine Truffles

Key lime pie squares

Almond brittle

Fudge coated granola clusters

Chocolate covered peanut butter fudge

Raspberry white chocolate mousse served in champagne flutes

Coffee and Tea service