



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