



Silver Service Menu 2 - International Food Tapas Party

Price: C\$59.95

Starter Platters

will be served on small platters around in the dining area placed on coffee and cocktail tables for your group to help themselves

Choose 3 of the following:

Fresh cut seasonal fruit platter (V)

Spring vegetable platter ~ served with roasted garlic dip (V)

Spinach Asiago dip ~ served warm in a sourdough bowl (V)

Deli plate ~ an assortment of deli specialties ~ stuffed jalapeños, locally made sausages, smoked meats, olives, pickles and more

Mexican Nacho platter with all the fixings, served hot (V)

Marinated vegetable antipasto plate with olives (V)

Cheeses of the world plate ~ with dried fruits and nuts (V)

Tzatsiki and warm pita bread crisps (V)

Hot Canapés

Choose 4 of the following:

Spicy curried vegetable mushroom caps (V)

Open faced bacon & onion pie with 3 cheeses (V)

Mini grilled reuben sandwiches with Montreal smoked meat (V)

Caramelized onion stuffed puff pastry rolls with fresh herbs

Roasted veal meatballs in a sage velouté with shaved Parmesan on ciabatta bread

Chicken Dim Sum with dipping sauce

Basil & feta bruschetta w/ a balsamic drizzle on locally baked focaccia (V)

Pan fried potato & onion perogies, crispy bacon, sour cream & chives (V)

Semi / Small Main Course dishes

served on a small plate with a fork only, no knife required. Presented on the chosen theme plate with the

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exception of the first two items which are served individually

Choose 4 of the following:

Individually plated choices:

Mini surf and turf Alberta prime rib steak sandwiches served with garlic sautéed prawns (V)

Cedar plank served Crown Royal marinated salmon with a potato & onion marmalade

Mediterranean plate

served with baby mozzarella and fine ripened tomato and a side salad topped with a Balsamic Fig dressing (V)

Focaccia baked bruschetta with Parmesan, mozzarella and feta (V)

Creamy basil & cheese polenta with mini sage & veal meatballs

Oven baked Italian style vegetable Cannelonny (lol) topped with a fire roasted roma tomato sauce and goat's cheese (V)

Roasted corn risotto with asparagus and portobello mushrooms (V)

Spinach, mushroom & beef lasagna w/ parmesan & asiago sauce topped with fresh basil (V)

Chicken cacciatore ~ oven braised with ripe tomatoes, peppers, mushroom, olives and fresh herbs

Asian plate

served with kitchen sink stir fired rice (V)

Slow roasted sweet chili pork ribs

Sweet and sour prawns with grilled pineapple (V)

Black bean sauce marinated fried scallops (V)

Filipino pancit a flavorful noodle dish with shrimp and chicken

Stir fried gingered Thai vegetable medley w/ tofu (V)

Mexican Plate

with refried beans, salsa, guacamole and sour cream (V)

Pulled pork enchiladas with cilantro (V)

Falling off the bone spiced beef ribs

Chicken taquitos with spicy cheese sauce

Spicy chicken stuffed taco's with tomato (V)

Grilled vegetable wraps with blackened onions, corn, peppers and goats' cheese (V)

Desserts (V)

Choose 3 of the following:

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Almond brittle

Baileys Cream flutes with peanut butter fudge

Mud cookies

Tiramisu

Mini nut pies, like pecan pie but nuttier

Coffee and Tea service