

RECEPTION & HOSPITALITY

Cocktail Reception Packages

Mix & Mingle

Passed Hors d' Oeuvres based on four pieces per person

A selection of hot and cold hors d'oeuvres from our Chef

Networking 101

Food Stations and Passed Hors d' Oeuvres based on four pieces per person

Assorted Marinated Pickles & Olives

Hummus and Flatbreads Station

A selection of hot and cold hors d'oeuvres from our Chef

Inspire Innovation

Food Stations and Passed Hors d' Oeuvres for an hour time frame prior to a meal

Stationed Vegetarian Antipasto of Grilled Peppers, Mushrooms, Zucchini & Eggplant,
Tomato Bocconcini with Basil Oil, Marinated Olives

Stationed Flat Breads and Crackers

Passed Prosciutto and Melon Skewers

Chicken Quesadilla, Wild Mushroom & Rosemary in Mini Tartlets

Breaded Parmesan Artichoke Hearts

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Canapés

Smoked Salmon Rosette with Caper Crème Fraiche
Wild Mushrooms with Rosemary in Mini Tartlets
Salpicon of Crab & Shrimp with Corriander & Red Pepper
Moroccan Chicken with Pomegranate Molasses
Prosciutto & Melon Skewer
Bocconcini, Tomato & Basil Skewer
Southern Style Chicken & Scallion
Brie with Pickled Grape & Walnut Crumbs on Multigrain Crisp
Thai Crab Salad in Mini Pita
Fig & Stilton Tart with Port Glaze

Hot Hors d' Oeuvres

Panko Crusted Eggplant with Tomato Jam & Mozzarella
Tandoori Chicken Skewer, Coriander Yogurt Dip
Arancini-Margherita
Chicken Quesadilla
Breaded Shrimp, Cocktail Sauce
Mini Crab Cakes, Chipotle Aioli
Vegetable Samosas, Coriander Yogurt Dip
Spanakopita
Breaded Parmesan Artichoke Hearts
Vegetable Spring Rolls, Plum Sauce
Mini Shepard's Pie
Spinach & Feta Empanada

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Reception Enhancements

Brie Baked in Phyllo Pastry **Kingbridge Signature Item*
Maple Syrup, Fruit and Nuts

Antipasto Selection

Sliced Prosciutto with Melon, Selection of Salamis, Grilled Mushrooms & Zucchini, Tomato Bocconcini with Basil Oil, Olives, Bread & Crackers

Nigiri and Maki Sushi

Pickled Ginger & Wasabi

Finger Sandwiches

Ham & Swiss Cheese, Cucumber & Dill Sour Cream, Smoked Turkey, Tuna & Green Onion

Late Night Sweet Table

Assorted Cakes, Flans, French Pastries, Cookies, Freshly Brewed Colombian & Decaffeinated Coffee and a Selection of Teas

Imported and Regional Cheeses

Grapes & Assorted Crackers

Vegetarian Antipasto

Grilled Peppers, Mushrooms, Zucchini & Eggplant, Tomato Bocconcini with Basil Oil, Herbed Chèvre, Marinated Olives, Bread & Crackers

Mediterranean Dips

Hummus, Baba Ghanoush, Grilled Artichoke Spread & Roast Red Pepper Dips,
Flat Breads & Pita Points

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Crudités & Dip

Fresh Cut Vegetables with
Herbed Sour Cream Dip

Freshly Sliced Seasonal Fruits & Berries

Pizza

Selection of Two Pizzas Cut by 15

Chicken Wings

Tossed in Red Hot Sauce, Carrot and Celery
Sticks, Blue Cheese Dip

Baked Nachos

Cheddar Cheese, Green Onions, Olives,
Tomatoes, Cilantro, Tomato Salsa,
Sour Cream

Chicken Fingers

Plum Dipping Sauce

Spinach and Crab Dip

With Flat Breads & Pitas

Poutine

French Fries, Cheese Curds & Gravy

Popcorn

Salted Peanuts

Deluxe Mixed Nuts

Cajun Bar Snack Mix

Potato Chips

Nachos Chips

Salsa

Guacamole

M&M's

Jelly Beans

Juice Berry Gums