

# RECEPTION & HOSPITALITY MENU

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## 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, Spanikopita, Mushroom Turnover

Kale & Vegetable Dumplings

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## **Canapés**

Smoked Salmon Rosette with Caper Crème Fraiche  
Wild Mushrooms with Rosemary in Mini Tartlets  
Thai Crab with Coriander & 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  
Fig & Stilton Tart with Port Glaze

## **Hot Hors d' Oeuvres**

Panko Crusted Eggplant with Tomato Jam & Mozzarella  
Tandoori Chicken Skewer, Coriander Yogurt Dip  
Arancini-Mushroom  
Chicken Quesadilla  
Breaded Shrimp, Cocktail Sauce  
Mini Crab Cakes, Chipotle Aioli  
Wild Rice & Mushroom Croquette  
Spanakopita  
Vegetable Spring Rolls, Plum Sauce  
Vegetable Empanada

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## Reception Enhancements

### **Brie Baked in Phyllo Pastry** *\*Kingbridge Signature Item*

Maple Syrup, Fruit and Nuts

Serves 25 guests

### **Antipasto Selection**

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

Serves 25 guests

### **Finger Sandwiches**

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

15 sandwiches cut in 4 pieces

### **Late Night Sweet Table**

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

50 guest minimum

### **Imported and Regional Cheeses**

Grapes & Assorted Crackers

Serves 20 guests

### **Vegetarian Antipasto**

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

### **Mediterranean Dips**

Hummus, Spinach & Artichoke Spread & Roast Red Pepper Dips,

Flat Breads & Pita Points

Serves 25

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## **Crudités & Dip**

Fresh Cut Vegetables with  
Herbed Sour Cream Dip  
Serves 25 guests

## **Freshly Sliced Seasonal Fruits & Berries**

Serves 20 guests

## **Pizza**

Selection of One Pan Pizza (Meat or Vegetarian) Cut by 30 pc

## **Chicken Wings**

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

## **Baked Nachos**

Cheddar Cheese, Green Onions, Olives, Tomatoes, Cilantro, Tomato Salsa, Sour Cream  
Serves 10 guests

## **Chicken Fingers**

Plum Dipping Sauce  
25 pieces

## **Poutine**

French Fries, Cheese Curds & Gravy  
Serves 25 guests

## **Popcorn**

4 litre bowl

## **Salted Peanuts**

1.5 kg bowl

## **Cajun Bar Snack Mix**

1 kg bowl

## **Potato Chips**

500 gram bowl

## **Nachos Chips**

454 gram bowl

## **Salsa**

1 litre bowl

## **Guacamole**

454 gram bowl