



The Metropolitan Centre ~ Reception

**Hors d'Oeuvres are ordered by the dozen.
Minimum order of 2 dozen**

Cold Selections

Tropical Quinoa in Cucumber Cup	\$32.00
Olive Tapenade with Crostini	\$32.00
Tuna Carpaccio	\$36.00
Smoked Salmon Cream Cheese on Crostini	\$36.00
Roasted Garlic Bruschetta with Crostini	\$32.00
Duck Breast with Orange Reduction	\$38.00
Beef Tataki	\$38.00
Devilled Eggs	\$32.00
Foie Gras with Assorted Breads & Crackers	\$38.00
Shrimp Cocktail	\$40.00
Pepperoni, Cheese & Stuffed Olive Skewer	\$32.00
Prosciutto & Fig Jelly Canapé	\$36.00

Hot Selections

Sliders – Beef (or) Chicken (or) Salmon	\$38.00
Cajun Shrimp & Scallop Skewers	\$40.00
Grilled Scallops Wrapped with Bacon	\$36.00
Grilled Salmon Tips	\$38.00
Shrimp Purses	\$36.00
Breaded New Zealand Green Mussels	\$38.00
Gyoza	\$36.00
Garlic and Rosemary scented Lamb Chops	\$48.00
BBQ Meatballs	\$36.00
Spicy & Mild Italian Sausage	\$36.00
Samosas – Vegetarian (or) Beef	\$36.00
Mini Margherita Pizza	\$33.00
Vegetarian Spring Rolls	\$33.00
Mini Grilled Cheese with Brie & Apple	\$33.00

Final guarantees are due on the Thursday, one week prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.



The Metropolitan Centre ~ Reception

Stationed Items

Assorted Imported & Domestic Cheese
Gourmet Crackers & Artisan Breads
\$12.50 per person

Crisp Raw Vegetables & Dip
\$7.00 per person

Tortilla Chips with Salsa
Pita Bread with Hummus
\$6.50 per person

Spinach Dip, Artichoke & Crab Dip
with Assorted Breads
\$8.00 per person

California Rolls with Wasabi, Ginger, Soy Sauce
(minimum order 5 dozen)
\$42.00 per dozen

Assorted Sushi with Wasabi, Ginger, Soy Sauce
(minimum order 5 dozen)
\$46.00 per dozen

Final guarantees are due on the Thursday, one week prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.



The Metropolitan Centre ~ Reception

Reception Packages

Minimum 25 guests per station

Perogie Bar

Cheese & Potato Perogies with Sour Cream,
Bacon Bits, Green Onions & Caramelized Onions
\$12.00 per person

Wing It (4 Wings & 4 Ribs)

Pork Short Ribs
Wings ~ **Choice of 2 flavours:**
Hot, Salt & Pepper, Teriyaki, Honey Garlic,
BBQ **(or)** Blue Cheese
Celery Sticks with Ranch Dip
\$15.00 per person

Fruit Bar

Assorted Fruit Diced
Warm Chocolate Sauce
Whipped Cream
\$11.00 per person

Build Your Own Poutine

French Fries **(or)** Yam Fries
Bacon Bits, Green Onions, Gravy & Cheese Curds
\$12.00 per person
**Add homemade Chili for \$4.00 per person

Pretzel Bar

Warm Cinnamon & Sugar Pretzels with
Chocolate Sauce
Warm Salted Pretzels with Hot Cheese Sauce
& Ranch Sauce
\$11.00 per person

Tapas Bar

Bruschetta
Italian Salami
Imported Cheese
Assorted Olives
Crostinis & Crackers
\$16.00 per person

Final guarantees are due on the Thursday, one week prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.



The Metropolitan Centre ~ Reception

Reception Stations

Spinach Dip, Artichoke & Crab Dip

with Assorted Breads

\$8.00 per person

Tortilla Chips with Salsa

Pita Bread with Hummus

\$6.50 per person

Crisp Raw Vegetables & Dip

\$7.00 per person

Assorted Imported & Domestic Cheese

Gourmet Crackers & Artisan Breads

\$12.50 per person

Open Face Sandwiches:

A selection of Baguettes & Wrap Medallions topped with Turkey, Smoked Salmon, Ham, Chicken Salad & Tuna Salad

\$12.00 per person

Chef Attended Stations ~

~ minimum 50 guests per station~

Beef

AAA Roast Baron of Alberta Beef with Red Wine Jus

Silver Dollar Rolls, Horseradish & Mustard

\$10.00 per person

Little Italy Pasta Bar

Rigatoni, Fusilli & Tortellini with

Tomato, Quattro Formaggi (or) Herb Cream Sauce

Smoked Chicken Breast, Baby Shrimp &

Chorizo Sausage

\$18.00 per person

Flambéed Jumbo Prawns

Sautéed with Sambuca, Garlic, Shallots & Chives

Cocktail Sauce & Lemon Wedges

\$400.00 per 100 pieces

Final guarantees are due on the Thursday, one week prior to the event date. Guarantees are not subject to reduction. Increases in guarantees once submitted may be subject to alternate meal selection determined by the Chef. All food and beverage pricing is subject to change, 18% gratuity and 5% GST.