

THE CANADIAN RECEPTION

The Canadian Reception brings together tastes from across Canada.

The Atlantic region draws from the resources of the sea of the many small fishing villages that dot the East Coast. Rich in History, the Atlantic region is well known for its' rugged coastline, fresh seafood and the warm hospitality of its' people.

The Quebec & Hudson's Bay regions encompass both Quebec and farm rich Ontario. Home of Canada's Maple Syrup, Quebec supplies 75% of the World's Maple Syrup. The abundant farms and orchards supply much of the country's produce as well as the dairy needed for Canada's award winning cheeses.

The Prairies are the vast plains that stretch across the southern part of the region. Most of what was open grasslands, is now used for farming, particularly grain crops, and for raising cattle. Rolling hills gradually rise to meet the Rocky Mountains along the border of British Columbia.

British Columbia is Canada's super natural province. Clean fresh air, pristine mountains and oceans surround the province and are perfect conditions for one of the major exports of Pacific Salmon. The nearby Okanagan Valley is rich in Orchards and has become well known for its' award winning wine industry.



THE CANADIAN RECEPTION

ATLANTIC

- COLD ~ Fresh Seafood Display of Poached Salmon, Shrimp , Prawns and Scallops
Accompanied with Brandy and Cocktail Sauce
Nova Scotia Lobster Tartlets
- HOT ~ Cod and Potato Cakes
Scallop Skewer in Citrus Beurre Blanc
Mussels Steamed in *Moose Head Lager*

QUEBEC & HUDSON'S BAY

- COLD ~ Canadian Cheese Display with Rustic Baked Baguettes
Smoked Quebec Duck Breast Confit
- HOT ~ Maple Glazed Slow Roasted Ham on the Bone Carved by Chef with Garnishes
Oka Cheese Potato Gratin Squares
- DESSERTS ~ Maple Mousse in Mini Chocolate Cup
Vanilla Mille Feuille

PRAIRIES

- COLD ~ Celery Root and Apple Salad in Belgian Endives
Smoked River Trout with Horseradish Cream
- HOT ~ Firewood BBQ Chicken with Canadian Rye Whiskey
Forest Mushroom Ravioli
Roasted Tomato-Garlic Cream
- DESSERTS ~ Pumpkin Cheese Cake
Cranberry Pecan Diamonds

WEST COAST

- COLD ~ B.C. Hothouse Tomatoes with Fresh Basil and
Vancouver Island Goat Cheese Crumble
Smoked Campbell River Salmon Carved by a Chef
Lemon Caper Red Onion & Dark Rye Bread
- HOT ~ Cedar Plank Salmon with Okanagan Chardonnay Sauce
Grilled Gulf Island Lamb Chops in Rosemary and Garlic
- DESSERTS ~ Summer Berry Pudding with Chocolate Drizzle
Nanaimo Squares, Okanagan Fruit and Berry Display

~ Themed Buffet Decor is available at an additional cost.