



# Catering Menus



**Chateau Granville Hotel & Suites  
Conference Centre**

# RECEPTION (HORS D'OEUVRES)



# Reception Items

## *Hors D' Oeuvres*

### Cold Hand Passed:

Caprice Brochettes- Cherry Tomatoes, Bocconcini, Basil Leaves, Balsamic Reduction **\$22**

Seared Rare Sushi Grade Ahi Tuna- Mango Salsa **\$35**

Fresh Bruschetta- Baguette, Basil, Parmesan Cheese, Balsamic Reduction **\$20**

Comox Brie- Chipotle Currant Jelly, Crostini **\$20**

Seared Canadian NY Steak- Caramelized Onions, Dijon, Crostini **\$36**

Smoked Salmon Roulade- Rolls with flavored Cream Cheese **\$31**

### Under the Heat:

Crab Mac & Cheese Fritters- Truffle oil **\$32**

Short Ribs Sliders- Arugula, Stone-ground Mustard Aioli, Caramelized Onion,  
Brioche Bun **\$37**

Steamed Pork Pot Stickers- with Cilantro Soy Dip **\$20**

Prawn and Chorizo Brochettes- Chipotle Aioli **\$34**

Risotto Balls- House Made with Mozzarella and Parmesan Cheese. Served with Pesto  
Aioli Dip Sauce **\$21**

Coconut Battered Shrimps- cocktail sauce **\$32**

Vegetable Spring Rolls- Plum Sauce **\$21**

Chicken Satay- Thai Peanut Sauce **\$25**

Lamb Meatballs- Raita Sauce **\$28**

Mini Samosas- sweet sauce **\$21**

Crispy Flat Bread Slices- Hawaiian, Smoked Salmon, Pepperoni, Mediterranean **\$25**

**Taxes & Gratuities not included (Per Dozen)**

## BUILD YOUR OWN COCKTAIL RECEPTION

Domestic & Local Cheese Plater- Assorted Crackers & Bread

**\$9.00 per guest**

Seasonal Fruit Mix

**\$6.00 per guest**

Assorted European Style Deli Meat- Mustard & Rolls

**\$8.00 per guest**

Fresh Cut Crudités- Buttermilk Ranch Dip

**\$4.00 per guest**

Selection of Petit Desserts

**\$4.00 per guest**

Individual Chocolate Mousse

**\$5.00 per guest**

Assorted Sliders

(Beef, Chicken, Pork, Vegetable)

**\$11.00 per guest**

Signature Appetizer Platter

(Spring Rolls, Chicken Fingers with dipping sauce, Mini Samosas, Coconut Battered Shrimp)

**\$19.00 per guest**

## Action Stations

(Minimum 30 people; Serves up to 50 people)

### Roasted Baron of Beef

Fresh Horse radish & Dijon Mustard

**\$350**

### Pork Loin

Assorted Mustard

**\$250**

### AAA Prime Rib

Prime Rib of Canadian Beef

**\$450**

Chef's cost for carved station

(2 hours service is \$150)