

The Crowne Suite at the Chateau Louis Hotel

Reception Menu 2015

Hot Hors D'oeuvres

Priced per dozen

Lobster and Mango Samosa

Nova Scotia lobster married with mango in a crispy samosa pastry \$29.95

Duck Tortierre

Ground duck with cinnamon and spices baked in a tart shell \$24.95

Prawn & Pineapple Skewers

served on ginger chutney \$26.95

Spanakopita

A Greek Classic, with spinach & feta cheese wrapped in phyllo pastry \$21.95

Fried Kubassa & Sauerkraut Perogies

hand made with a sour cream dipping sauce \$20.95

Crab and Asparagus

broiled in mushroom caps \$23.95

Peanut and Chili Crusted Chicken Skewers

slightly sweet & spicy \$21.95

Prices are exclusive of 16% gratuity and GST

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Reception Menu 2015

Cold Hors D'oeuvres

Priced per dozen

Graven Lox on rye

marinated salmon with dill, cream cheese and capers \$22.95

Chicken Rouladen

filled with wild mushrooms \$26.95

Scallop Ceviche

thinly sliced scallops marinated in lime, wrapped in pineapple \$21.95

Chilled Jumbo Prawns

served with lemon & sauces \$26.95

Pork and Pistachio Paté

with freshly made vegetable relish \$23.95

Roma Tomato filled with blue cheese mousse

on grilled polenta \$19.95

Beef Short Rib

braised in ale, served on herb crustini \$26.95

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Domestic and Imported Cheese Boards

*Cheddar, provolone, brie, Swiss, havarti and blue cheese
served with grapes and crustini
\$ 6.95*

Fresh Fruit Platters

*Watermelon, cantaloupe, honeydew, kiwi fruit,
strawberries, red grapes, and oranges
Served with honey pecan dip
\$ 5.95*

Chilled vegetable platter

*Carrot and celery sticks, with radishes, peppers,
broccoli, cauliflower, cherry tomatoes
Herb cream dip
\$ 3.95*

Bruschetta with garlic crustini

*Finely diced Roma tomatoes, onions, garlic, basil and olive oil
\$ 5.50*

Hummus with pita chips

*Freshly made hummus with crisp pita chips for dipping
\$ 5.50*

Sliced Smoked Salmon

*With capers, red onions, dill cream cheese, lemons and rye bread
\$ 10.95*

Assorted Sandwich Platter

*Roast beef, smoked turkey breast, Black Forest ham, tuna salad
Served on mutli grain, white and tortilla wraps
\$ 8.95 per person based on one (1) sandwich each*

Open Faced Sandwiches

*Shrimp with dill, chicken salad, marinated salmon with red onion, vegetarian with goat cheese,
proscuitto with melon
\$ 9.95 per person based on two (2) sandwiches per person*

Assorted Cold Cuts

*Roast Beef, Toupee Ham, Smoked Turkey Breast, Salami,
With breads and condiments \$ 8.25 per person*

Prices are exclusive of 16% gratuity and GST