

The Crown Suite at the Chateau Louis Hotel

Reception Menu 2022

Hot Hors D'oeuvres

Priced per dozen

Lobster Quiche with dill

Nova Scotia lobster baked with eggs & cream \$29.95

Pork Spring Rolls

Sweet sesame dip \$25.95

Prawn & Pineapple Skewers

served on ginger chutney \$27.95

Spanakopita

A Greek Classic, with spinach & feta cheese wrapped in phyllo pastry \$24.95

Pork & Vegetable Gyoza

Sweet chili dip \$22.95

Crab and Asparagus

broiled in mushroom caps \$26.95

Peanut and Chili Crusted Chicken Skewers

sweet & spicy \$23.95

Prices are exclusive of 16% gratuity and GST

The Crown Suite at the Chateau Louis Hotel

Reception Menu 2022

Cold Hors D'oeuvres

Priced per dozen

Graven Lox on rye

marinated salmon with dill, cream cheese and capers \$25.95

Boca Cured Ham

With pickled vegetables \$26.95

Scallop Ceviche

thinly sliced scallops marinated in lime, wrapped in pineapple \$25.95

Chilled Jumbo Prawns

served with lemon & sauces \$28.95

Prosciutto Pockets

Filled with sundried tomatoes & mascarpone cheese \$26.95

Bruschetta

on grilled garlic crostini \$21.95

Beef Carpaccio

Thinly sliced marinated beef tenderloin \$29.95

Prices are exclusive of 16% gratuity and GST

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Prices are per person

Domestic and Imported Cheese Boards

*Cheddar, provolone, brie, Swiss, havarti and blue cheese
served with dried fruit, nuts and crustini
\$ 9.25*

Fresh Fruit Platters

*Watermelon, cantaloupe, honeydew, kiwi fruit,
strawberries, red grapes, and oranges
Served with honey pecan dip
\$ 8.75*

Chilled vegetable platter

*Carrot and celery sticks, with radishes, peppers,
broccoli, cauliflower, cherry tomatoes
Herb cream dip
\$ 4.75*

Bruschetta with garlic crostini

*Finely diced Roma tomatoes, onions, garlic, basil and olive oil
\$ 6.50*

Hummus with pita chips

*Freshly made hummus with crisp pita chips for dipping
\$ 6.50*

Sliced Graven Lox

*With capers, red onions, dill cream cheese, lemons and rye bread
\$ 16.95*

Anti Pasto Platter

*Marinated vegetables, olives & mushrooms with sliced capicola, Genoa salami,
prosciutto & provolone cheese \$ 15.95*

Dessert Tray

A selection of freshly made desserts & squares \$6.95

Fresh Baked Cookies

Chocolate chip, Oatmeal Raisin & Peanut Butter \$4.95

Prices are exclusive of 16% gratuity and GST