

Chateau Victoria Catering

Receptions

Served in Vista 18 or Vista 18 Harbour Room
(Minimum of two dozen per item)

Tier 1

Vegetarian spring roll with plum dipping sauce
Mini vegetable samosas with house chutney
Baked cranberry and brie phyllo purse
Steamed wontons with green onion and soy ponzu
Marinated feta and olive skewers
Mac and cheese bites with smoked tomato ketchup

Tier 2

Smoked salmon terrine on a rye crisp
Butter chicken curry cone with yogurt and fresh cilantro
Onion and parmesan tartlets with spinach pesto
Crispy shrimp purse with a sweet chili soy reduction
Meatloaf bites with mushroom duxelles and crispy onion

Tier 3

Double smoked sausage wrapped prawns
Cedar wrapped seared wild salmon medallions
(with piperade)
Bacon wrapped scallop
Fresh dungeness crab salad sesame cones
(with microgreens)
Jerk tuna with candied carrot and rum coulis
BBQ pork steam bun
(with pickled vegetables and fresh cilantro)

Assorted Tea Sandwiches

Egg salad
Smoked salmon, avocado and cream cheese
Tuna salad
Roast beef with grain mustard and shaved onions
Shrimp and lemon salad
Honey ham, mayonnaise and dijon

Platters

(Small Platters serve 25 / Large Platters serve 40)

Assorted cold cuts
Assorted vegetables with dip
Assorted gourmet cheeses
Fresh fruit platter with yogurt dip
Chilled local shellfish, marinated
Local mussels and clams
West coast salmon ~ chilled, smoked
and candied ~ with rye crackers and garnishes

Sushi platter ~ 5½ dozen
Mixed olive and pickle tray
Vista chips with dipping sauce
Pita crisps with assorted dips
Oysters on the half shell
Chilled tiger prawns
(with cocktail sauce)

Second page below

Sweets

Fruit tarts

Petit fours

Silk truffle brownies

Fresh fruit skewers with mint yogurt

Chocolate dipped strawberries (seasonal)

Callebaut chocolate fountain with fresh fruit skewers

Dessert Squares

Freshly brewed coffee or tea

Canapé Guidelines from the Chef

If you are hosting a reception with dinner to follow, please allow for 3-4 pieces per person

If you are hosting a reception with a light meal to follow, please allow for 8-12 pieces per person

If you are hosting a reception with no meal to follow, please allow for 12-16 pieces per person