



# Corporate Receptions

Ideal for a standing reception. Choose from a variety of boards, passed canapes and carvery stations to enhance your event. Custom menus and bar upgrades available.

\*Pricing is based on a minimum of 75 guests. All prices subject to 13% HST and 17% facility fee. Prices subject to change without notice. A moderate surcharge will apply for smaller groups.

## Canapés

### Passed Canapés

\$12.95 per person / Choice of three

- Spring rolls
- Gyoza dumplings
- Mac & cheese bites
- mini quiche
- Potato croquettes
- Spanakopita
- Meatballs
- Cauliflower bites
- Crab cakes
- Mini beef wellingtons
- Chicken satays
- Tempura shrimp
- Brie and pear crostini



# Board Stations

## Flatbread Station

\$18.95 per person / Choice of three

Selection of small bites served on baguette crostini, sourdough crostini, flatbreads & pita breads including gluten free options.

- Smoked salmon with horseradish cream, capers and pickled onion
- Sirloin steak with chimichurri sauce
- Spicy salami with ricotta and blistered cherry tomato
- Hummus with grilled zucchini and pepper
- Roasted beets with herbed goat cheese
- Sautéed spinach with whipped feta cheese

## Taco Station

\$22.95 per person / Choice of three

Selection of soft- and hard-shell tacos served with variety of fillings, salsas and dressings.

- Barbacoa beef with onion and cilantro salsa
- Pork carnitas with cabbage and lime crema
- Refried beans with guacamole, queso fresco & lime crema
- Black beans, charred corn, cilantro & lime salsa
- Nopales and green beans with cabbage & lime crema





# Grazing Boards

Choice of three stations, includes chef's selection of passed hors d'oeuvres

## Fruit Display Board

\$11.95 / person

A colourful medley of freshly cut fruit, including juicy melons, sweet pineapples, tangy berries, and zesty citrus slices

## Farm-Fresh Vegetable Board

\$11.95 / person

A vibrant assortment of crisp, cut vegetables served with a selection of creamy, flavourful dips

## Charcuterie Board

\$17.60 / person

A delectable array of cured and smoked meats, featuring pork, beef, turkey, and chicken

## Artisan Cheese Board

\$21.95 / person

A curated selection of local cheeses, showcasing soft, semi-soft, and hard varieties

## Gourmet Grazing Board

\$35.95 / person

An indulgent spread of cured and smoked meats, artisan cheeses, fresh and pickled vegetables, artisanal breads, and a variety of flavourful spreads and dips

## Decadent Dessert Bar

\$7.95 / person

A tempting assortment of bite-sized treats, featuring rich chocolate cake, creamy layered cakes, and indulgent cheesecake truffles

# Carvery Stations

All stations are attended to by HCC chefs, cooks & servers

## Carvery

\$40.99 / person

- Hip of beef - slow roasted AAA beef sirloin with horseradish and grainy mustard
- Roasted turkey served with cranberry sauce
- BBQ pulled pork- succulent pork shoulder served with tangy BBQ sauce & coleslaw

Includes a selection of artisan breads

## Deluxe Carvery

\$42.95 / person

- Slow roasted leg of lamb served with couscous & mint salad
- Smoked brisket served with house-made whiskey sauce
- Juicy roasted pork loin with crackling skin served with prepared mustard

Includes a selection of artisan breads and dinner rolls

## Premium Carvery

\$50.99 / person

- Whole roasted salmon served with horseradish crema & dill citrus aioli
- Roasted beef tenderloin served with chimichurri & spicy whole grain mustard
- Roasted cherry glazed duck served with house-made cherry jam & chili oil

Includes a selection of artisan breads and dinner rolls

## Vegetarian Carvery

\$20.95 / person

- Jacket potatoes served with crispy onions, sour cream & chives
- Roasted butternut squash marinated with chipotle seasoning, roasted & carved into slices (vegan)
- Roasted celeriac root with earthy spices & rich soy sauce (vegan)
- Selection of cooked vegetables, served cold (vegan)

Includes a selection of artisan breads