

THE
CASABLANCA
HOTEL

Hors d'Oeuvres & Specialty Stations

Assorted COLD Cocktail Canapés

Focaccia Toast and Roast Garlic Bruschetta
Smoked Salmon on Pumpnickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Pepper Crusted Beef Tenderloin on Garlic Crouton
\$23/dozen

Hot Hors d' Oeuvres

Bacon wrapped Scallops
Brie and Cranberry Bundles
Teriyaki Beef Skewers
Vegetable Spring Rolls with Dipping Sauce
Grilled Shrimp & Pineapple Skewers
Chicken Satays with Sesame Dipping Sauce
Mini Quiches
Sweet Italian Sausage in Pastry
Pear and Stilton Cheese Tart
\$24/dozen

CHEF'S SELECTION of HORS D'OEUVRES & CANAPES - \$20/dozen

Antipasto Bar - \$13/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Sliced Melon
Add Seafood to Antipasto Bar - \$7/person
Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari

Farmer's Market - \$9/person

Wheat and White Dinner Rolls
Crispy Vegetable Sticks
Sour Cream Chive Dip
Mixed Green Salad with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table (Minimum of 50 People)
Hip of Beef - \$9/person (Minimum of 75 people)
Carved Top Sirloin of Beef - \$13/person
Roasted Strip Loin of Beef - \$16/person

Prime Rib of Beef - \$18/person
Leg of Lamb - \$19/person
Carved Pork Loin stuffed with Savoury Cranberry Stuffing - \$14/person
Roasted Turkey with Stuffing & Cranberries - \$14/person
Maple Glazed Ham - \$13/person
Above are served with applicable condiments and Spiced Potato Wedges

Stations require a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

Pasta Cookery - \$18/person

An assortment of Pastas and Toppings
prepared fresh to order with Pomodoro
and Alfredo Sauce

Gourmet Snack Table - \$14/person

Focaccia Toast and Roast Garlic Bruschetta
Beef Skewers and Chicken Satays
Bite Size Pizza Squares
Spring Rolls with Dipping Sauce
Spanakopita

Seafood Station - \$24/person (Min. of 50 people)

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Marinated Calamari
Bacon Wrapped Scallops
Crab in Phyllo Pastry
Chilled Lobster

Slider Bar - \$13/person

Beef Burgers and Grilled Breast of Chicken on fresh Mini Buns with the following Toppings: Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms on the side.

Poutine Station - \$9/person

Fresh cut Fries
Cheese Curds
Hot Gravy, Sour Cream, Green Onions, Malt & White Vinegar, Ketchup

Sweet Sensations Table - \$12/person

Assorted House Made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans