

# RECEPTION MENU



**RBC PLACE  
LONDON**

# RECEPTION

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## Hot Hors D'Oeuvres

Teriyaki Sesame Salmon Satay **GF**  
Asian Vegetable Spring Rolls with Scallion Plum Sauce  
Truffle-Kissed Mac and Cheese Croquette  
Mini Beef Wellington with Mushroom Duxelles  
Feta and Spinach Spanakopita with Charred Lemon Tzatziki  
Grana Padano Mushroom Tartlet  
Vegetable Samosa with Spicy Apple Tamarind Dip (on the side) **V**  
Buttered Leek and Gruyère Egg Tartlet  
BBQ Beef Short Rib Phyllo Cup  
Triple Crème Brie and Raspberry Bite  
Sweet and Sour Chicken Lollipop **GF**  
Vegetable Pakora with Tamarind Sauce **V GF**  
Jalapeño Havarti Stuffed Meatball with a Maple BBQ Sauce **GF**  
Crispy Ginger-Lime Chicken Drumbo **GF**  
Vegetable Gyoza with Dumpling Vinegar Sauce  
Tempura Shrimp with a Tequila-Lime Sauce  
Falafel Bite with Sweet Harissa Sauce **V GF**

## Cold Canapés

Brie and Fig Jam Crostini with Toasted Walnuts  
Shrimp On Cucumber Coin with Lemon Cream Cheese **GF**  
Seared Tuna Boat with Wasabi Mayo and Pickled Ginger  
Tomato and Basil Bruschetta **V GF** on Rustic Crostini or Cucumber Base **V GF**  
Asian-Style Fresh Rolls with Thai Chili Sauce **V GF**  
Duck Confit with a Pear Chutney in a Waffle Cone  
Cold Smoked Salmon and Dill Cream Cheese on a Potato Rosti  
Poached Shrimp Shot with Horseradish and Tomato Fondue **GF**  
Beef Carpaccio on Crostini with Horseradish Cream Cheese and Sprouts **GF Available**  
Kalamata Olive Tapenade with Shaved Parmesan on Toasted Crostini **GF Available**  
Bocconcini, Tomato and Basil Lolli with Balsamic Drizzle **GF**  
Red Pepper Hummus Tostada Bite **V GF**  
Sundried Tomato Tapenade on a Rice Crisp **V GF**  
Beet Root and Phyllo Cup

\$43/dozen | stationary      \$49/dozen | butlered  
*min. 4 dozen per item*

**V** Vegan   **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

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## Platters

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce <b>GF</b>	\$450 (100 pieces)
Charcuterie Platter Featuring Assorted Local Cured and Smoked Artisan Meats, Prosciutto, Salami, Cured Beef	\$380 (serves 40)
Antipasto Platter with Grilled and Marinated Vegetables, Marinated Bocconcini, Artichokes, Sliced Prosciutto, Sweet Melon, Olives, Crostini, and Grissini Bread Sticks	\$310 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$280 (serves 40)
Greek Spinach and Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping	\$220 (serves 40)
Fresh and Locally Sourced Crudité <b>V GF</b> with House-Made Buttermilk Ranch Dipping Sauce <b>GF</b> or Hummus <b>V GF</b>	\$230 (serves 60)
Cheese Board Featuring the Finest Domestic and Imported Cheeses and Some International Favourites with Seedless Grapes, Berries, Water Biscuits, French Bread, and Gluten-Free Crackers <b>GF</b>	\$410 (serves 40)
Breads and Spreads: Baba Ghanoush <b>GF</b> , Red Pepper Hummus <b>V GF</b> , Artichoke and Asiago Dip <b>GF</b> , Crispy Pita Chips, Artisan Baguette, Gluten-Free Crackers <b>GF</b> , and Naan	\$280 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (Pepperoni, Bacon, Onion, and Mushroom) Grilled Vegetables and Feta	\$38 (min. 5 of each)
Pretzels, Kettle Chips <b>GF</b> , or Cajun Snack Mix <b>GF</b>	\$12/basket
Selection of Sushi Rolls with Fresh Seafood and Vegetarian Options	\$72/dozen (min. 10 dozen)

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## Action Food Stations

*Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.*

### The Carving Board

AAA Canadian Striploin of Beef, Chimichurri, Caramelized Onion Jam on Local Artisan Rolls  
\$17 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce  
\$16 per person

### Potato Tot Poutine Station **GF**

Crispy Tots, Squeaky Cheese Curds, and Gravy  
\$10 per person

*Add Montréal Style Smoked Meat for \$6 per person*

*Vegan Gravy and Cheese are available. Ask your Event Planner for details.*

### Mini Smash Burger Station

Grilled Mini Beef Smash Burgers, Hand-Pressed In-House from our Signature Combination of Chuck, Brisket, and Tri-Tip for Maximum Flavour. Served on Slider Roll with Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Pickle Coins, Spicy Havarti, and Red Onion  
\$15 per person

### Jack Fruit Taco Bar

Spiced Jack Fruit Tacos with Soft Tortillas **V** and Traditional Taco Accompaniments  
\$13 per person

### Fusion Taco Bar

Jerk Chicken and Carne Asada with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli  
\$16 per person

*Add Cajun Shrimp for \$6 per person*

### Middle Eastern Kebab Station

Chicken Shish, Mint-Yogurt Sauce, Tomato, Red Onion, Cucumber Mix, and Fresh Warm Pita  
\$15 per person

### Flatbread Gourmet Pizza Station (Select Three Topping Combinations)

- Pesto and Chèvre with Smoked Duck and Balsamic Reduction
- Artichoke and Asiago with a San Marzano Tomato Sauce
- Margarita with Rich Tomato Sauce topped with Marinated Bocconcini and a Flurry of Micro Basil
- Slow Roasted BBQ Brisket with Tomato Sauce, Banana Peppers, and Mozzarella
- Feta, Green Olive, Sweet Peppers, Tomato Sauce, and Mozzarella
- Wild Mushroom and Leek with White Sauce and Brie

*Gluten-Free options are available. Ask your event planner for details.*

\$14 per person

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