

# VISTA 18

## Receptions

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 soy ponzu  
Marinated feta and olive skewers  
Mac and cheese bites with smoked tomato ketchup

### Tier 3

Double smoked sausage wrapped prawns  
Bacon wrapped scallop  
Fresh west coast crab salad tart  
Jerk chicken terrine  
(baby potato crisp and roasted red pepper yogurt)  
BBQ pork steam bun  
(pickled vegetables and fresh cilantro)

### Tier 2

Smoked salmon terrine on a rye crisp  
Butter chicken curry salad tart  
Onion and parmesan tartlet with basil pesto  
Crispy shrimp purse with a sweet chili soy reduction  
Steak bite with with balsamic onions and roasted tomato aioli  
Prawn fritter with roasted garlic aioli

### 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  
Chilled local shellfish, marina  
local mussels and cl  
West coast salmon, chilled, s

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

## Sweets

Fruit tarts      Petit fours      Silk truffle brownies

Chocolate dipped strawberries (seasonal)

South American dark 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 plus 3 platters  
If you are hosting a reception with a light meal to follow, please allow for 4-8 pieces per person plus 3 platters  
If you are hosting a reception with no meal to follow, please allow for 8-12 pieces per person plus 3 platters

For price information please contact Joan Zimmer at  
jzimmer@chateauvictoria.com  
Add applicable taxes and service charge