

ALMA IS A GRACIOUS HOST: A LA CARTE RECEPTION

HOT HORS D'OEUVRES

Priced by the dozen. Minimum order each 3 dozen

SEAFOOD

- Salmon Cakes with Cajun Aioli \$24
- Ginger Glazed Salmon Skewers \$24
- Spicy Prawns served with a Vodka Marinara Sauce \$27
- Garlic Herb Shrimp Skewers \$27
- Succulent Fried Coconut Shrimp with a Sweet and Spicy Dipping Sauce \$27
- Sea Scallops Bundled with Smokey Bacon \$27
- Lobster Vol Au Vents served in Flaky Pastry \$32

BEEF, BISON AND LAMB

- Italian Meatballs in Zesty Tomato Sauce \$16
- Grade A Alberta Steak Cubes tossed in a Peppered Maple Glaze \$24
- Braised Alberta Beef Roulades served with Grainy Dijon Mustard \$27
- Sesame Beef Sate with Lime Peanut Sauce \$27
- Crispy Teriyaki Bison Short Ribs \$27
- Grilled Lamb Chops with Roasted Onion Marmalade \$27

POULTRY AND PORK

- Chicken Wings \$16
Hot, Teriyaki and Honey Mustard
- Ukrainian Perogies with Aged Prosciutto and Sautéed Golden Onions \$17
Served with Chive Sour Cream
- Sautéed Chorizo Sausage Bouchées \$17
- Pork Pot Stickers with Soy Ginger Sauce \$17
- Coconut Crusted Chicken Brochettes with Mango Glaze \$27

VEGETARIAN

- Mini Vegetable Spring Rolls with Ginger Plum Sauce \$16
- Mini Quiche Tarts \$17
- Vegetable Samosas with Sweet Chili Sauce \$21
- Spanokopitas with Tzatziki Sauce \$21
- Parmesan Risotto Croquettes with Tomato Compote \$21
- Creamy Brie and Cranberry Phyllo Bundles \$27

COLD HORS D'OEUVRES

SEAFOOD

- Seared Ahi Tuna complimented with a Gingered Wasabi Mayonnaise \$20
- Baby Shrimp and Cucumber Salad presented in Asian Spoons \$20
- Smoked Wild Salmon Mousline on Toasted Rye Garnished with Capers and Fresh Dill \$25

POULTRY, PORK AND LAMB

- Aged Prosciutto Melon Skewers \$20
- Curried Grilled Chicken Bouchées \$20
- Pickled Asparagus and Provolone wrapped in Capicola Ham \$25

VEGETARIAN

- Fruit Salad and Cilantro Filled Cucumber Bowls \$20
- Devilish Eggs with Roasted Red Pepper \$20
- Roma Tomato and Avocado Bruschetta on a Baked Parmesan Cheese Crisp \$20
- Pea Shoot and Pimento wrapped in Carrot Drizzled with Italian Dressing \$20

HOTEL ALMA

