

# ALMA IS A GRACIOUS HOST: COCKTAIL RECEPTION

## COCKTAIL RECEPTION PACKAGES

Based on 50 person minimum

### The Alma Reception (15 – 18 pieces per person) \$30

*Greek Spanakopitas with Tzatziki Sauce  
Chorizo Sausage Bouchées with Grainy Honey Dijon  
Mini Alma Quiche with Asparagus and Parmesan  
Spicy Prawns in Vodka Marinara Sauce  
Aged Prosciutto Melon Skewers  
Roma Tomato and Avocado Bruschetta  
Grilled Portobello and Balsamic Bruschetta  
Mediterranean Flat Breads Platter  
Crudités with Savory Dip  
International Cheese Platter  
French Pastries Tray*

### The Bombay (15 – 18 pieces per person) \$30

*Chilled Peppered Carrot and Tomato Soup served in Shot Glasses  
Curried Poached Prawns on a Cucumber Coin with Peach Yogurt  
Chili Spiced Fresh Fruit Kebobs  
Pompadour Crisps  
Spiced Lamb Chops with Mint Raita  
Bombay Veggie and Goat's Cheese Flat Bread  
Individual Butter Chicken Cups  
Aloo Gobi (Curried Cauliflower Puree) Stuffed Baby Roasted Potatoes*

### The Asian (15 – 18 pieces per person) \$25

*Pork Pot Stickers with Soya Ginger Sauce  
Mini Vegetable Spring Rolls with Plum Sauce  
Sesame Beef Satays with Lime Peanut Sauce  
Seared Ahi Tuna complimented with a Gingered Wasabi Mayonnaise  
Baby Shrimp and Cucumber Salad presented in Asian Spoons  
Assorted Sushi  
Market Fresh Sliced Fruit  
Sugared Wonton Crisps  
Fortune Cookies*

### Happy Hour (10 – 12 pieces per person) \$18

*Grade A Alberta Steak Cubes tossed in a Peppered Maple Glaze  
Salmon Cakes with Cajun Aioli  
Vegetable Samosas accompanied with Sweet Chili Sauce  
Italian Meatballs in Zesty Tomato Sauce  
Cheese Sampler  
Vegetable Crudités with Savoury Ranch Dip  
Mexican Madness  
Mediterranean Flat Breads*

### Après Work (6 – 8 pieces per person) \$14

*Italian Meatballs in Zesty Tomato Sauce  
Mini Vegetable Spring Rolls with Ginger Plum Sauce  
Canapé Platter  
Parmesan and Artichoke Dip with Carrot and Celery Sticks,  
Crackers and Baguette  
Assorted Squares and Cookies*

### The Celebration (18 – 22 pieces per person) \$48

*Lobster Vol Au Vent served in Flaky Pastry  
Grilled Lamb Chops with Roasted Onion Marmalade  
Sea Scallops Bundled in Smokey Bacon  
Creamy Brie and Cranberry Phyllo Bundles  
Baby Shrimp and Cucumber Salad presented in Asian Spoons  
Smoked Salmon Mousline on Toasted Rye with Caper and Fresh Dill  
Peashoot and Pimento wrapped in Carrot Drizzled  
with Italian Dressing  
Roma Tomato and Avocado Bruschetta on Baked  
Parmesan Cheese Crisp  
Shrimp Tower with our Tangy Seafood Sauce  
Parmesan and Artichoke Dip with Carrot and Celery Sticks,  
Crackers, and Baguette  
Choice of Chef Carved Station:  
Herb Crusted AAA Beef Tenderloin with Rosemary Dijon Aioli  
and Onion Filone Bread  
Or  
Cedar Planked Salmon with Saskatoon Berry Chutney and  
Rye Bread Crostinis  
Chocolate Fondue*

## CHEF STATIONS

Prices are listed per person  
3 doz per person. Minimum 50 people

### Jumbo Black Tiger Prawns and Sea Scallops Flambéed \$10

*With Garlic Peppered Vodka and Diced Tomatoes*

### Cedar Planked Salmon \$10

*Served on Rye Bread Crostini and Saskatoon Berry Chutney*

### Sautéed Bananas and Mangoes \$10

*Sautéed in a Buttery Caramel Sauce and Flambéed with  
Coconut Liqueur*

### Asian Stir Fry Station \$12

*Chicken with Chinese Vegetables in Black Bean Sauce served  
over Crispy Noodles*

### Carved Herb Crusted AAA Beef Tenderloin \$14

*On Roast Onion Filone Bread with Rosemary Dijon Aioli*

### Louisiana Raw Oyster Bar \$16

*Fresh Shucked East Coast Oysters with traditional accompaniments  
to include: Shallot and Red Pepper Vinaigrette, Dijon Vinaigrette,  
Tabasco Sauce, Worcestershire Sauce And Fresh Lemon Wedges*

HOTEL ALMA

