

ALMA IS A GRACIOUS HOST: SPECIALITY RECEPTION TRAYS

ALMA RECEPTION TRAYS

Serves 10 – 12 people

Cheese Sampler \$40

A Selection of popular Canadian Cheeses including Cheddar, Swiss, Marble, and Gouda accompanied with a selection of Crackers

International Cheese Tray \$69

Assorted Domestic and Imported Cheeses with Crostini and Crackers including Cheddar, Swiss, Blue, Gouda, Brie, and Goat Cheese

Vegetable Antipasto \$45

Roasted Red Peppers, Greek Olives, Artichokes, Grilled Mushrooms, Eggplant, and Red Onions with Grilled Pita

Mexican Madness \$30

Tortilla Chips with Salsa, Sour Cream, and Guacamole

Mediterranean Flat Breads \$45

Roasted Garlic Hummus, Tatziki, and Artichoke Dip served with Grilled Pita Triangles and Flatbread Crisps

Bruschetta \$33

Diced Roma Tomatoes, Onions, and Olive Oil served with Toasted Baguette Rounds

Parmesan and Artichoke Dip \$54

Delicious Dip served with Carrot and Celery Sticks, Crackers and Baguettes

ALMA SPECIALTY RECEPTION

Serves 15 – 20 people

Shrimp Tower \$155

Jumbo Shrimp served with a Tangy Seafood Sauce (100 pieces)

Smoked Salmon Platter \$100

Smoked B.C Salmon with Capers, Cream Cheese, Red Onion, Lemon, and Rye Toast

Chilled Shrimp \$99

Jumbo Shrimp with Cocktail Sauce and Lemons (70 pieces)

Baked Double Cream Brie \$100

Wheel of Brie scented with Sun-dried Cranberries and Brown Sugar, wrapped in Flakey Pastry served with Assorted Breads and Crackers

Canapé Platter \$117

*Chef's Selection of Elegant French Style Canapés (60 pieces)
Quality Cheeses, Meats, Seafood, and Vegetables served on Cocktail Crackers and Breads*

Assorted Sushi \$106

A selection of Sushi Rolls and Individual Sushi (52 pieces)

HOTEL ALMA

