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# **RECEPTION HOSPITALITY MENU**

**Executive Chef – Andrew Loft**

## **Freshly Fried Corn Chips - \$12 per person**

*House-Made Spicy Pico de Gallo and Guacamole*

## **Chicken Wings - \$21 per dozen**

*Your choice of Buffalo, Cajun or BBQ Chicken wings with Blue Cheese Dip, Carrots and Celery*

## **Pizza Board - \$14 per person**

*Pepperoni and Cheese*

*Chef Choice Vegetarian with Asst. Toppings*

## **Bar Mix - \$12 per person**

*Cajun Mix, Pretzels and Popcorn all served in individual containers and bags*

## **Cheese Board - \$12 per person**

*Selection of Canadian Cheese, with Grapes, Nuts, Breads Crisps and Crackers*

## **Veggie Crudités and Dips - \$11 per person**

*Crunchy Vegetables Sticks with Sour Cream Chive and Peppercorn Goat Cheese Dip and House Made Hummus*

## **Seasonal Fruit Platter - \$9 per person**

*Freshly Seasonal Fruit, Sliced with House Made Yogurt Dip*

## **Queen's Landing Sandwiches - \$13 per person** \*based on 2.5 pieces/person

*Selection includes;*

*Italian Style - Capicola, Salami, Provolone Cheese, Tomatoes, Herbed Mayo*

*Curried Chicken Salad – Bibb Lettuce and Chopped Apples*

*Grilled Zucchini & Eggplant - With Whipped Ontario Goats Cheese*

*All prices subject to taxes and gratuities*

