

**RCR
HOSPITALITY
GROUP**



Yes we can!

**Tall Ships 2009
Deck Reception Menu Options**

Option 1

artisan cheese display

artisan cheeses with crisps & crackers garnished with wild berries and vineyard grapes

chilled poached salmon with dill cucumber mayo

jumbo shrimp cocktail with vodka enhanced house made cocktail sauce

sun-dried figs with Boursin cheese on crostini and fine port reduction

beef carpaccio served in individual cups with bouquet of micro greens, pecorino cheese & chipotle aioli

petite gazpacho served in espresso cups & garnished with crème fraîche

ONYX chocolates

hand dipped chocolates & truffles - black forest truffle, coffee cream, triple layer pistachio nougat, whipped milk couverture-tea ganache and tahitian-vanilla butter truffle

\$40.00 per person

Option 2

gourmet open faced sandwiches

chefs selection of petite open faced sandwiches on a variety of fresh baked breads

artisanal cheeses with fresh fruit and berries & bread crisps

bresaola & melon with pomegranate molasses

valley apples, celery & feta salad on crispy endive

smoked salmon ceviche on cucumber round with wasabi ponzu

tandoori chicken served on crispy naan with spicy mango chutney

chocolate dipped strawberries & hand rolled truffles

\$30.00 per person

Option 3

house made hummus

drizzled with extra virgin olive oil, pita crisps

petite gourmet open faced sandwiches

lobster salad, smoked salmon & cream cheese, roast beef and vegetarian

imported cheeses

with grapes and english crackers

vegetable crudité

seasonal fresh vegetables with complementary dipping sauces

\$20.00 per person

All prices include food items, service, set up and delivery to location. Prices are per person and based on a two hour food service.

RCR will provide beverage/bar service.

Prices are subject to 16% service charge and 13% HST.