

PEAKE *of* CATERING

RECEPTION MENU

Tradition-inspired fare or a contemporary twist? Your menu can be designed to suit your exact tastes. Our Receptions Made Easy and wide variety of à la carte hors d'oeuvres are just the start of what we take pride in creating. Call on us today—it's all part of going beyond your expectations!

Receptions Made Easy

Priced per guest. Our reception menus make it easy to create a cocktail reception in minutes. Many menus are suitable for delivery. Service Staff and Rental quotes available upon request.

The Princess - \$12

(minimum 10 guests)

Features assorted hot and cold hors d'oeuvres—Vegetarian

- Baked phyllo pastry stuffed with Brie and roasted garlic
- Fresh garden vegetables with our peppercorn ranch dip
- Roasted vegetable crêpes with enoki mushrooms
- Mini pita pockets filled with Greek salsa
- Heirloom tomato and basil bruschetta with garlic crouton
- Sundried tomato, asparagus and shallot mini tartlets

The Duchess - \$14

(minimum 10 guests)

Features assorted cold hors d'oeuvres

- Sundried tomato pâté with sliced baguettes
- Crêpe cornets filled with Asian bbq duck, scallions and enoki mushrooms
- Smoked Salmon lollipops with seedless grapes rolled in cream cheese and smoked salmon, finished with lemon zest and dill
- Cucumber rounds topped with butternut squash hummus
- Baby shrimp tortilla pinwheels
- Corn, pepper and cilantro mini muffins

The Countess-\$16

(minimum 20 guests)

Features assorted hot and cold hors d'oeuvres

- Pacific Northwest poached salmon cheesecake with capers and lemons
- Hoisin beef and scallion rolls
- Curried eggplant kati in Singapore flatbread
- Grilled chorizo and jumbo prawn skewer glazed in Asian bbq sauce
- Phyllo cups filled with roasted chicken and sundried tomato pesto salad
- Crêpe cornets filled with Asian bbq duck, scallions and enoki mushrooms

The Baroness-\$16

(minimum 20 guests)

Onsite Chef recommended—Features assorted hot and cold hors d'oeuvres

- Carved Roast Baron of Beef served with mini dollar buns, horseradish cream, grainy and dijon mustards
- Leek and potato mini phyllo tartlets
- Fresh garden vegetables with peppercorn ranch dip
- Domestic cheese platter with assorted crackers
- Miso glazed prawn and scallop skewers

Bollywood Nights-\$18

(minimum 20 guests)

Serving staff recommended—Features assorted hot hors d'oeuvres

- Spicy onion bhajis
- Butter chicken tartlets
- Cheese Tikki cakes with Harissa yogurt
- Prawn pakoras
- Chicken Madras kebabs
- Grilled naan bread with mint raita
- Vegetable samosas with tamarind chutney

The Queen-\$20

(minimum 20 guests)

Serving staff recommended—Features assorted hot and cold hors d'oeuvres

- Wheel of brie filled with caramelized apples and toasted pecans, baked in phyllo pastry
- Artichoke and spinach dip
- Fresh garden vegetables with peppercorn ranch dip
- Pork and fig meatballs
- Mini chicken quesadillas
- Wild Pacific Smoked Salmon wrapped asparagus
- Curried eggplant Kati wrapped in Singapore flatbread
- Lemongrass shrimp cake with crunchy green beans

Peake of Catering chooses: **Ocean Wise**  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Call us at 604 872 8431

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COLD HORS D'OEUVRES

Priced per dozen. Minimum 3 dozen per variety.

When planning your cocktail reception, we recommend the following guidelines:

~Afternoon cocktail reception (1-2 hours): 2-4 pieces per guest

~Pre-dinner cocktail reception (1-2 hours): 4-8 pieces per guest

~Cocktail reception in lieu of dinner (2-4 hours): 16-20 pieces per guest

Seafood

Cherry tomatoes filled with mango crab salad-\$24

Asparagus spears wrapped in Wild Pacific smoked salmon with lime chipotle cream cheese-\$24

Baby shrimp cocktail in crispy wonton cups-\$24

Avocado and crab Mexican style sushi bites with cumin scented sour cream-\$26

Poached pesto prawns with cucumber rounds and homemade salsa-\$28

Grilled chorizo and Tiger Prawn skewer glazed in Asian bbq sauce-\$28

Smoked salmon lollipops -seedless grapes rolled in cream cheese, wrapped in smoked salmon with lemon zest and dill-\$30

Classic Hawaiian Ahi Tuna Poke served in a black slipper topped with a taro root chip-\$36

Meat

Mini cheese scone filled with Black Forest ham, cucumber and baby spinach with dijonaise-\$22

Herb crostini topped with beef tenderloin rosette, grainy dijon mustard and creamy horseradish-\$26

Spicy lamb and mango salsa stuffed mini pita pocket-\$26

Hoisin beef and scallion rolls-\$26

Char siu pork tenderloin on black olive shortbread-\$26

Poultry

Mini sage and onion scones filled with roast turkey and sundried cranberry relish-\$22

Mini tartlets of Madras style chicken salad topped with a mint yogurt-\$24

Basil phyllo cups filled with roasted chicken and sundried tomato pesto salad-\$24

Jerk Chicken salad in a pickled daikon purse-\$24

Crêpe cornets filled with Asian bbq duck with scallions and enoki mushrooms-\$30

Peking duck and scallion served in a soft spinach taco with chili Hoisin sauce-\$30

Sushi

Maki sushi-selection may include California Roll, Dynamite Roll, Spicy Tuna roll and Vegetable roll-\$20

Sashimi-selection may include Salmon, Tuna, Scallop and Red Snapper-\$28

Vegetarian

Heirloom tomato and basil bruschetta With garlic crouton-\$20

Kalamata olive, cherry tomato and bocconcini skewer drizzled with basil oil-\$22

Sundried apricots filled with chèvre and toasted pecans-\$22

Cucumber rounds topped with butternut squash hummus-\$22

Polenta crostini stack with fig and quinoa salad, topped with a touch of crème fraîche and a pistachio-\$24

Vietnamese-style rice paper rolls filled with green papaya and daikon with sweet chili dipping sauce-\$26

Zucchini pinwheel spread with sundried tomato pâté, crispy vegetables and enoki mushrooms-\$26

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HOT HORS D'OEUVRES

Priced per dozen. Minimum 3 dozen per variety.

When planning your cocktail reception, we recommend the following guidelines:

~Afternoon cocktail reception (1-2 hours): 2-4 pieces per guest

~Pre-dinner cocktail reception (1-2 hours): 4-8 pieces per guest

~Cocktail reception in lieu of dinner (2-4 hours): 16-20 pieces per guest

Seafood

Prawn and scallop wontons-\$24

Lemongrass shrimp cake with crunchy green beans-\$26

Pacific salmon with Shiitake mushroom cap marinated in soy Mirin on a rice cracker-\$26

Coconut dusted prawns with a mango chutney dipping sauce-\$28

Spicy cheese and Dungeness crab fondue served in a baby redskin potato-\$28

Mini Dungeness crab cakes topped with a sweet chili mayo-\$28

Seared scallop infused with bacon and topped with a touch of tomato coulis-\$30

Curried halibut kati wrapped in Singapore flatbread-\$30

Meat

Pulled pork and apple chutney phyllo triangles-\$24

Italian meatball and bocconcini tarts-\$24

Mini Moroccan lamb pot pie-\$26

Pork and fig meatballs-\$26

Bacon wrapped black mission figs stuffed with Stilton Blue cheese-\$26

Grilled beef skewers marinated in sweet Mirin and drizzled with a sweet soy reduction-\$28

Greek style lamb kebabs with a tzatziki dip-\$28

Grilled lamb lollipop racks seared rare, carved and served with a jalapeño, mint mandarin marmalade-\$60

Poultry

Asian bbq chicken and chorizo empanaditas-\$24

Butter chicken tartlets-\$24

Boneless chicken strips in a cumin sesame and curry crust served with a mango mayo dip-\$24

Mini chicken pot pies with a creamy vegetable mélange-\$24

Mini chicken quesadilla tortilla pockets-\$26

Chicken skewers with satay peanut sauce-\$28

Chicken Madras kebabs-\$28

Vegetarian

Vegetable spring rolls with plum sauce-\$20

Sundried tomato, asparagus and shallot mini tartlets-\$20

Leek and potato mini phyllo tartlets-\$20

Southwestern corn cake topped with a wasabi crème fraîche-\$20

Vegetable samosa with mango tamarind chutney-\$20

Artichoke and goat cheese pops-\$22

Baby red potatoes filled with sundried tomato, chopped olives, spinach and jalapeño jack cheese-\$24

Olive tapenade bites- Gruyère cheese encased in olive tapenade and rolled in a crispy almond coating, set atop tomato coulis finished with crème fraîche-\$24

Curried eggplant kati wrapped in Singapore flatbread-\$24

Parmesan crisps topped with wild mushroom, shallot ragout and crumbled goat cheese-\$24

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PLATTERS-Minimum order of 6
Price per guest

Fresh vegetable-\$3.5

May include celery and carrot sticks, grape tomatoes, sliced zucchini and cucumber rings, cauliflower and broccoli florets and red pepper spears. Served with a peppercorn ranch dip.

Domestic cheese-\$4

Selection may include Aged Cheddar, Edam, Havarti, Monterey Jack, Brie, Oka, and Okanagan Goat cheese, served with assorted crackers.

Fresh fruit-\$4

A variety of fruits, such as melons, pineapple, grapes, kiwi, oranges and berries.

Gravlax-\$6

A traditional recipe of brandy, peppercorns, brown sugar, coarse sea salt and dill cured wild pacific salmon served with dark mini rye bread and Swedish mustard sauce.

Deluxe cheese-\$6

Selection may include Derby Sage, Blue Shropshire, Stilton, Brie, Camembert, Aged Cheddar, Port Salut, Pecorino, Chèvre, Danish Blue, Champfleury, Cambozola and Oka, served with assorted crackers.



Grilled vegetable-\$6

Lightly grilled fresh vegetables, such as eggplant, onions, yellow Crookneck squash, peppers, zucchini, asparagus and mushrooms, garnished with olives and artichokes tossed in aged balsamic and extra virgin olive oil.

Assorted sliced meats-\$6

Premium deli meats served with sliced dollar buns, mayonnaise and grainy and dijon mustard.

Traditional antipasto-\$7

Grilled vegetables, Italian cheeses, Prosciutto, peppered salami, Capicola, olives, and artichokes. Served with sliced Focaccia.

Protein platters-\$10 per serving and up

A variety of proteins are available as platters, such as: chicken breast, beef striploin or roasted tenderloin. Please inquire for details

PRESENTATIONS

Global dips and spreads (serves 75)-\$125

A selection of our homemade dips including: black olive and almond tapenade, hummus, Baba Ghanoush, sundried tomato pâté. Served with pita pieces, bagel chips and sliced baguettes.

Queen charlotte salmon (serves 25)-\$295

A whole 10-12 lb Poached Wild BC Salmon, beautifully decorated and garnished with cucumber salad and lemon wedges. Served with maple rémoulade and lemon dill crème fraîche.

Seafood overture (100 pieces)-\$295

Marinated local mussels, Wild Pacific smoked salmon, Miso glazed halibut, grilled Wild BC salmon and hand-peeled shrimp.

Salmon extravaganza (100 pieces) \$295

Grilled Wild BC salmon on crostini, barbecued Wild BC salmon, Indian candy, smoked salmon, salmon tartare, and Gravlax.

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SPREADS

All spreads will serve approximately 35 guests (based on 2oz per person)

Sundried tomato pâté -\$45

Our famous pâté will compliment any reception, served with assorted crackers.

Green olive tapenade-\$45

A classic Mediterranean olive spread served with assorted crackers.

Haida salmon spread-\$50

A creamy, dill-infused smoked salmon spread served with sliced baguette.

Savoury cheesecakes-\$65

Creamy, spreadable and savory cheesecakes served with sliced baguette, assorted crackers and tortilla chips. Your choice from a selection of our favorites:

- *Basil pesto, garnished with chopped tomato and basil*
- *Boursin and blue cheese, garnished with red and green grapes and fresh pear slices*
- *Pacific Northwest poached Wild Salmon with capers and lemons*
- *Sundried tomato and black olive*
- *Mango tamarind chutney and cheddar*

Baked brie-\$75

A wheel of brie split and filled with your choice of fillings, then wrapped and baked in phyllo pastry, served with crackers and sliced baguette. Your choice from a selection of our favourites:

- *Apple and pecan*
- *Black and green olive tapenade*
- *Roasted garlic*
- *Mango tamarind chutney*
- *Roasted peppers and pesto*

DIPS

All dips will serve approximately 25 guests (based on 2oz per person)

Baba ghanoush-\$45

Pureed eggplant, spices, olive oil and garlic garnished with fresh mint and served with pita pieces.

Artichoke and spinach dip-\$45

A creamy blend of cheese, artichoke hearts and spinach presented in a hollowed-out sourdough loaf, served with sliced baguette.

Roasted butternut squash hummus-\$45

A seasonal spin on a traditional favorite, enhanced with the natural sweetness of roasted butternut squash, served with pita pieces.

Sweet white bean and roasted red pepper dip-\$45

Cannelli beans and sweet red pepper create a perfect blend, served with sliced baguette and assorted crackers.

Guacamole-\$45

Zesty avocado, cilantro, fresh squeezed lemon and a hint of sambal, served with corn tortilla chips.

Spicy crab and cheese dip-\$75

A rich blend of crabmeat and cheese, seasoned and served warm with sliced baguette.



Finishing touches...

As a full service caterer, we are able to assist you with all aspects of your event, including rentals, floral, and décor. If you would like to add that special touch to your reception, please ask your event coordinator and we will customize a décor package just for you!

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