



Ph: 204-794-9846 – E-mail: cnattress@shaw.ca
www.westgatecatering.com

Cocktail Party Catering

Hors d'oeuvres

***Priced per Dozen**

Cold

- Assorted Canapés \$24.95
- Assorted Bruschetta \$19.95
- Phyllo Cups with Herbed Cream Cheese \$18.95
- Fancy Sandwiches: Triangles, Double Decker, & Pinwheel \$18.00
- Cucumber Rounds with Salmon Mousse & Wasabi Cream \$17.00
- Sea Scallops with Julienne Leeks \$35.00
- Curried Shrimp with Mango & Cilantro in Phyllo Cups \$22.00
- Chevré and Sundried Tomato on Crackers \$18.00
- Grilled Portobello with Herbed Goat Cheese \$18.00
- Beef Tenderloin with Horseradish Mayo & Crispy Onions \$26.00
- Caramelized Pear & Brie with Pecans in Wafer Cups \$21.00
- Jumbo Shrimp, Cocktail Style \$28.00
- Oriental Chicken Salad Tartlets \$19.00
- Grilled Chicken with Pineapple Jelly \$23.00
- Smoked Salmon on Cocktail Rye \$25.00
- California Vegetable Sushi \$22.00
- Deviled eggs \$20.00

Hot

- Assorted Canapés \$26.95
- Chicken Fingers with Honey Brandy Sauce \$22.00
- Breaded Butterflied Shrimp \$24.00
- Curried Walnut Chicken in Phyllo Pastry \$24.00
- Chicken Wings, barbeque, cajun, or hot \$26.00
- Assorted Mini Quiche \$20.00
- Assorted Spring Rolls \$20.00
- Scallops wrapped with bacon \$29.00
- Seafood Stuffed Mushroom Caps \$20.00
- Miniature Chicken Wellington \$28.00
- Miniature Beef Wellington \$35.00
- Crab and Brie in Phyllo Pastry \$23.00
- Crispy Asparagus Straws \$20.00

Assorted Skewers:
spicy cajun shrimp \$23.00
balsamic grilled vegetables \$18.00
beef with black bean sauce \$22.00
chicken satay \$22.00

From our experience, we recommend the following as a guide:

Early Cocktail Reception, 3-5pm: 4-8 pieces per person

Late Cocktail Reception, 4-8pm: 8-12 pieces per person

Before Dinner: 3-4 pieces per person

Chef's Stations & Gourmet Trays

We would like to suggest a combination of one or two Chef Stations, and some spectacular Presentation Trays

***Priced per Person**

Salmon Carving Station \$17.00

Served with Capers, shaved Red Onion, & Cream Cheese
on Russian Rye Bread and Mini Bagels

Prime Rib or Baron of Beef Station \$14.00

Served with a variety of Rolls, assorted Mustards, Chutneys, Horseradish
Add 3.50 for Prime Rib

Jumbo Prawns Sauté Station \$16.00

Perogy Station \$15.00

Potato and Cheese
Perogies with Sour Cream

Table Presentation Trays

Gourmet Cheese Tray \$3.75 per person

Assorted Seasonal Fruit Tray \$3.50 per person

Grilled Marinated Vegetable Tray \$4.25 per person

Vegetable Crudités and Dip \$3.25 per person

Pickle relish Tray \$2.00 per person

Baked Brie in Puff Pastry with red Current Jelly \$75.00

Cheese Wheel with Pesto \$60.00

Homemade Daintie Tray \$4.00 per person

An assortment of Mini Sweet Treats, which may include lemon & raspberry mini tarts,
deep dutch brownies, vanilla & chocolate cream puffs, pecan streusel, chocolate silk,
macaroon madness, & caramel walnut banana cake

Beverage Service Arrangements

Cash Bar

A cash bar is one at which the guests pay the prevailing price of their drinks as they receive them.
A 12% sales tax will be included.

Host Bar

A host bar is one at which the guests do not pay for their drinks when served.
The cost is computed at the listed drink price (below) and paid by the host.

Corkage Service Charges

Wine or Champagne Service \$2.00 per person
Wine, Beer & Soft Drinks 4.00 per person
Liquor, Beer, Wine & Soft Drinks \$4.50 per person
Liquor, Beer, Wine, Soft Drinks & Table Wine Service \$7.50 per person

Service staff is available at a rate of \$25.00 per person per hour
1 Bartender will serve a maximum 100 guests
1 Server will serve a maximum 30 guests

Please feel free to contact our Catering Manager, [Craig Nattress](#), at 204-794-9846.

He can answer any questions you may have, assist in creating your own personalized menu,
and help estimate quantity and prices accordingly.

We thank you for choosing Westgate for your catering needs.
We are certain that our services will meet and surpass your expectations.

***Please note that prices, ingredients, and individual food selections are subject to change based on supply availability. Our Catering Manager will discuss any menu changes with you.**

***All Deposits are non-refundable.**