



September 2008
Station Cocktail Reception for 100 guests
Price per person \$27.50

Station #1

Visually stunning marinated Jumbo Shrimp display served with a Lemon Caper sauce and Traditional Cocktail Sauce for dipping
Beautiful display of assorted Japanese Sushi served with bowls of fresh ginger slices, wasabi and Japanese Soy

Station #2

Stuffed Baby Gourmet Potatoes assorted garnishes
Beef Tenderloin En Crouete topped with our Béarnaise sauce

Station #3

Endive cups filled with Sweet & Spicy Thai chicken
Special selection of Crudites served with fresh dipping sauce
International and domestic cheese display garnished with fruits of the season, dried fruits and served with baskets of assorted crackers and small breads

VIP's Gourmet Catering
Telephone (403) 720-8445
E-mail - wifeinc@telusplanet.net
www.calgarycatering.com

Served Butler Style

Savoury Filo Assortments:

Sausage and Italian Mushroom Triangles, Curried Coconut Chicken Rolls, Brie and Shrimp parcels, and Spinach and Ricotta Triangles
Palmiers of Smoked Salmon and Parmesan with Prosciutto Ham
Sesame Chicken Morsels
Salmon Sates with Ginger Lime Aioli

We provide white china plates, cocktail napkins and linens for food service stations.
Additional rentals are available on request.

Food service staff is not included in pricing.

VIP's Gourmet Catering
Telephone (403) 720-8445
E-mail - wifeinc@telusplanet.net
www.calgarycatering.com