

# STAND-UP RECEPTION

## TRAY PASSED

**\$29/person**

### PILE OF BONES

fried dry ribs, house spice rub, Hart's mustard

### KOREAN FRIED CHICKEN WINGS

sesame & scallion

### ADULT' FISH STICKS

tiger prawns, Atlantic salmon, sesame, smoked peach sweet & sour

### KALE & FETA SPANAKOPITA

garlic sautéed kale, feta cheese, crispy phyllo wrap

### CHICKEN GYOZA

crispy shredded chicken + cabbage dumplings

### KOREAN FRIED CAULIFLOWER

cauliflower fritto, Korean BBQ sauce, sesame seed

### BEEF CARPACCIO & PESTO CROSTINI

AAA Alberta beef shaved thin, sunflower seed pesto

### COCONUT PRAWN WONTON

crispy coconut wonton, smashed avocado, spicy chili mayo

### HART'S SLIDER

house ground patty, Hart's secret sauce, crispy onion, lettuce, tomato, ciabatta bun

### LOADED BAKED POTATO PEROGIES

classic cheddar stuffed, crisp bacon, green onion, sour cream

### STEAK TARTAR

rye crostini, Dijon, crisp capers

### DEVILED EGGS

sriracha spiced, fresh arugula, pickled mustard

### MEAT + CHEESE BOARD **\$8/person**

assorted cured meats, domestic & imported cheeses, mustards, jams, nuts, crostinis

### CHARCUTERIE BOARD **\$7/person**

assorted chutneys, pickles & olives

### CRUDITE PLATTER **\$2/person**

assorted vegetables & dips

### POPCORN **\$2/person**

Chef's choice, 2 varieties

## ACTIVE STATIONS

### SEAFOOD PLATTERS

#### COLD

Freshly Shucked Oysters **\$32**

Crab Legs **M/P**

Crab Claws **\$30**

Prawn Cocktail **\$28**

Lobster Tails **M/P**

House Cured Salmon **\$29**

#### HOT

Flambéed Sambuca Prawn **\$28**

House Hot Smoked Salmon **\$29**

Oyster Rockefeller **\$34**

Ol' Bay Crab Cakes **\$28**

Pancetta Wrapped Scallops **\$32**

Crispy Calamari Diablo **\$28**

Steamed Mussels & Clams **M/P**

### TACO BAR

**\$25/person**

### TORTILLAS

flour & corn

### PROTEIN

chipotle short rib, pulled pork & mesquite chicken

### TOPPINGS

lettuce, tomato, pickled red onion, jalapeño, radish, cilantro, cabbage, aged white cheddar, feta, salsa, sour cream, guacamole

### GNOCCHI STATION

**\$28/person**

### HAND MADE POTATO GNOCCHI

#### SAUCE

classic tomato or creamy alfredo

#### TOPPINGS

mushroom, caramelized onion, cherry tomato, arugula, black olives, artichokes, sun dried tomatoes, roasted garlic, zucchini, broccoli, peas, parmesan cheese, chili flakes