

# Enjoy an experience far from ordinary.

The Ivey Dining Room has been awarded the CAA Four Diamond Award for over 10 years. Whether selecting a plated meal or a buffet, our culinary and service team will provide you and your guests with a truly memorable experience.

Known for our country charm and warm hospitality, every dining experience is unique at the Inn.  
*All prices listed are subject to applicable gratuities & taxes.*

## Reception Options

Choose from the following array of delicious hors d'oeuvres and platters .  
A good rule of thumb is 2-3 pieces per guest for a cocktail reception prior to dinner.

### Passed Hors D'oeuvres \$29/dozen

*(Minimum of 3 dozen per selection)*

- Cauliflower Pankora with Masala Yogurt
- Chorizo and Black Bean quesadilla
- One Bite Spaghetti
- One Bite Caprese
- Smoked Tomato & Basil Bruschetta
- Two Bite Spanakopita
- Prosciutto Wrapped Cantaloupe
- Mango Spring Rolls with Nuoc Nam
- Curried Chickpea Samosa
- Cuban Sandwich Slider
- Forest Mushroom Arancini with Smoked Tomato Coulis

### Passed Hors D'oeuvres \$32/dozen

*(Minimum of 3 dozen per selection)*

- One Bite Shrimp Cocktail
- Maritime Crab Cakes, Preserved Lemon Aioli
- Minted Spring Pea and Lobster Shooter
- One Bite Charcuterie
- Oyster Rockefeller
- Mini Salmon Wellington
- California Sushi Roll with Tobiko
- Chicken Samosa with Apple Yoghurt Chutney
- Maple Smoked Trout Blini with Apple and Crème Fraiche
- Lamb Slider with Chevre and Sun Dried Tomato Pesto
- Fresh PEI Oyster on the half shell with Champagne Mignonette

## Stationed Trays

### Garden Fresh Crudités

Seasonal vegetables served with a creamy herb dip  
\$50 (small) \$90 (medium) \$125 (large)

### Seasonal Fresh Fruit

Seasonal tropical and orchard fruits  
\$70 (small) \$120 (medium) \$170 (large)

### Domestic Cheese Board

Canadian cheeses served with grapes and inn baked flatbread  
\$60 (small) \$105 (medium) \$150 (large)

### Artisan Cheese Board

International cheeses served with grapes, quince jelly, and Inn -baked flatbread  
\$90 (small) \$155 (medium) \$225 (large)

### Chilled Jumbo Shrimp Platter

80-100 pieces. Served with lemon and Benmiller's signature cocktail sauce  
\$170 (large)

### Deli Sandwich Platter

A variety of sandwiches  
\$160 (small) \$280 (medium) \$395 (large)

### Tea Sandwich Platter

A variety of tea sandwiches  
\$120 (small) \$210 (medium) \$295 (large)

### Smoked Salmon Platter

In house smoked salmon served with crème fraiche, capers, lemon and rye bread  
\$125 (large)

### Antipasto

Selection of pickles, olives & premium charcuterie  
\$90 (small) \$155 (medium) \$225 (large)

### Gourmet Bread Basket

Inn-baked bread and lavash with whipped butter, hummus, olive oil & balsamic  
\$55 (small) \$100 (medium) \$145 (large)

### Fresh Malpeque Oysters

On the half shell, served on ice with lemon and horseradish  
\$22 per Dozen

### Petit Fours

A selection of bite-sized desserts  
\$55 (small) \$95 (medium) \$130 (large)

### Non-Alcoholic Fruit Punch

\$55 (small) \$95 (medium) \$130 (large)

### Spiked Fruit Punch

\$100 (small) \$175 (medium) \$250 (large)

