

APPETIZER MENU

Cold & Hot Hors D'oeuvres

Reception Action Stations

Display Platters



Business...Social...Connect!

Cold Hors D'oeuvres (Min. order is 3 dozen of each item)

Selection #1

\$ 18.00 per dozen

BELGIUM ENDIVE SPEARS

Seasoned endive with chicken Caesar and glazed walnuts

CRUMBLLED FETA BRUSCHETTA

Marinated tomatoes and onions with garlic crostini and crumbled feta

GRILLED ASPARAGUS & CHEESE CROSTINI

Garlic crostini with grilled asparagus, cheese and squeezed lemon

SOUTHWEST AVOCADO PINWHEELS

Spiced turkey with avocado aioli and roasted red pepper

Selection #2

\$ 25.00 per dozen

MINI CRAB CAKE

Crab cake seasoned with garlic and red pepper, served with a lime cilantro crème fraiche

ITALIAN MUFFALETTA WEDGE

Mini wedge sandwiches with selected sliced meats, cheese and roasted peppers in puff pastry

PROSCIUTTO MELBA

Paper thin prosciutto with a peach jelly and green onion marmalade

Selection #3

\$ 30.00 per dozen

PEPPERED GARLIC BEEF

Shaved peppered beef with garlic on pastry cracker

GOAT CHEESE TRUFFLE CROSTINI

Creamed goat cheese with pepper confetti on garlic crostini

Hot Hors D'oeuvres Selections (Min. order is 3 dozen of each item)

Selection #1

\$ 20.00 per dozen

SAUSAGE QUESADILLA

Cheese, sausage, tomatoes and green onions

ZUCCHINI PEPPERONI PAKORA

Julienne zucchini, pepperoni, house made pakora batter, fried crisp, tomato coulis

FLATBREAD

Roasted vegetable with shaved bocconcini

ROAST VEGETABLE BROCHETTE

Assorted marinated and grilled vegetables served with a balsamic aioli

Selection #2

\$ 25.00 per dozen

ASSORTED MINI QUICHE

Florentine, forestiere, lorraine

ROAST CHICKEN PAPAYA TART

Roast cubed chicken enrobed in a papaya salsa in a buttery pastry cup

BEEF RACIADO SATAY

Tender seasoned beef with a sweet pepper raciado topping

CRISPY SPRING ROLLS

Assorted vegetables, plum sauce

Selection #3

\$ 30.00 per dozen

CRANBERRY & BRIE

Juicy cranberries with brie cheese enrobed in phyllo pastry

MINI BEEF WELLINGTON

Tender beef with a delicate mushroom duxelle

TEMPURA HADDOCK SATAY

Light and crispy batter with a malt vinegar aioli

Reception Action Stations

Price based per person. These items cannot be substituted for a meal.

Chef Action Stations

CARVED SIRLOIN	\$ 9.95 per person
Slow roasted sirloin of beef, served with fresh baked buns, horseradish sauce and mushroom red pepper ragout	
ITALIAN PASTA BAR	\$ 5.95 per person
Served with a selection of Alfredo sauce, Bolognese sauce and an array of selected fresh seasonal vegetables	
STIR FRY STATION	\$ 5.95 per person
An array of selected fresh seasonal vegetables, julienne roasted chicken and julienne grilled beef. Served with fried rice and accompanied by soy sauce	
MINI BURGER BAR	\$ 5.95 per person
Accompanied by mini beef burgers, artisan mini buns and served with traditional condiments and sautéed mushrooms and onions. Chipotle mayonnaise	
BANANA FOSTERS	\$ 4.95 per person
Fresh sliced bananas flambéed with rum and brown sugar with whipped butter, served over rich vanilla ice cream	

Reception Display Platters

These items cannot be substituted for a meal.

DELUXE CHEESE PLATTER

Selection of assorted deluxe cheeses with stone ground crackers

Small Platter \$ 42.50 (8-10 people)
Medium Platter \$ 99.00 (20-25 people)

DELUXE FRUIT TRAY

A display of seasonal fresh fruit decoratively displayed and served with a honey yogurt dip

Small Platter \$ 37.50 (8-10 people)
Medium Platter \$ 89.00 (20-25 people)

FRESH CRUDITÉ PLATTER

A fresh selection of assorted vegetables, served with house made ranch

Small Platter \$ 37.50 (8-10 people)
Medium Platter \$ 89.00 (20-25 people)

ANTIPASTO PLATTER

Assorted grilled vegetables with marinated cheese and assorted sliced and grilled meats, served with stone ground crackers

Small Platter \$ 32.50 (8-10 people)
Medium Platter \$ 79.00 (20-25 people)

MEDITERRANEAN TRIO

Marinated olives and feta cheese, assorted fresh cut vegetables. Tzatziki sauce, roasted red pepper hummus, garlic hummus with pita triangles

Small Platter \$ 32.50 (8-10 people)
Medium Platter \$ 79.00 (20-25 people)

CLASSIC SANDWICH PLATTER

Classic made deli sandwiches includes roast beef, sliced turkey, salami, ham, egg salad and tuna salad. All served with lettuce, cheese and tomatoes. Served on assorted breads and wraps

Small Platter \$ 32.50 (8-10 people)
Medium Platter \$ 79.00 (20-25 people)

DESSERT SQUARE TRAY

Assorted fresh baked squares

Small Platter \$ 24.50 (8-10 people)
Medium Platter \$ 59.00 (20-25 people)

FRENCH PASTRY PLATTER

Assorted fresh baked mini French pastries

Small Platter \$ 34.50 (8-10 people)
Medium Platter \$ 84.00 (20-25 people)

COOKIES TRAY

Assorted fresh baked cookies

Small Platter \$ 22.50 (8-10 people)
Medium Platter \$ 54.00 (20-25 people)

Late Night Menu

MAKE YOUR OWN POUTINE Seasoned golden fries served with side house gravy and shredded cheese	\$ 4.50 per person
SLIDERS (2 pieces per person) Artisan buns with mini burgers, served with ketchup, mustard and relish	\$ 3.95 per person
KETTLE CHIPS Fresh house made kettle chips, fried and seasoned, served with dill sour cream	\$ 1.95 per person
CHICKEN WINGS (3 pieces per person) Crispy seasoned chicken with your choice of the following: bbq, honey garlic, lemon pepper	\$ 4.50 per person
MINI WRAPS (2 pieces per person) Assorted sliced meats and vegetarian wraps with lettuce, cheese and ranch dressing	\$ 3.95 per person
NACHO CHIPS AND ASSORTED DIPS Fresh house made salsa trio served with crisp corn tortilla chips	\$ 2.50 per person
PIZZA (2 pieces per person) Our signature square pan pizza, choice of pepperoni and cheese or vegetarian	\$ 2.95 per person
QUESADILLA (2 pieces per person) Fresh baked quesadilla stuffed with shredded cheese, green onions, julienne pepperoni and diced tomatoes. Served with salsa and sour cream	\$ 3.95 per person