

Cocktail Receptions

COCKTAIL PLATTERS

- Piquillo Pepper Hummus | Flat Breads \$75
(serves approx 25 people)
- Seasonal Vegetable Platter | Creamy Herb Dip \$75
(serves approx 25 people)
- Seasonal Fruit Platter \$95
(serves approx 25 people)
- Canadian Cheese Board and Cracker Tray \$110
(serves approx 20 people)
- Queso Fundido with Corn Tortilla Chips \$65
(serves approx 20 people)
- Bruschetta with Crostini \$35
(serves approx 10 people)
- Cocktail Shrimp with Seafood Sauce \$75
(serves approx 15 people)
- Assorted Pickled Vegetable Platter \$40
(serves approx 20 people)
- Corn Tortilla Chips and Salsa Rojas \$20
- Assorted Dessert Squares \$25
(per dozen)



DELI SANDWICH TRAY \$80

- Deli Style Sandwiches | Assorted Artisanal Sliced Breads
Montreal Smoked Meat | Roast Turkey | Beef Tri-Tip Sirloin | Egg & Tuna Salad
Honey Ham | Grilled Vegetable Wraps
(serves approx 15 people)



EUROPEAN DELI PLATTER \$125

- Artisanal Sliced Breads & Buns | Montreal Smoked Meat | Roast Turkey | Beef Tri-Tip
Sirloin | Egg & Tuna Salad | Honey Ham | Grilled Vegetable Wraps | Sliced Cheese |
Lettuce | Tomatoes | Condiments
(serves approx 25 people)



All Prices are Subject to 18% Gratuity, 2% Admin Fee & 5% GST

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SICILIAN STYLE PIZZA \$24 PER PIZZA

Minimum order of 5 pizzas, 12 slices each.

All served with our house blend of provolone and mozzarella Cheese & San Marzano Style Red Sauce w/Olive Oil & Sea Salt.

Premier | Grilled Chicken | Roasted Garlic | Sundried Tomatoes | Basil Pesto

Little Italy | Hand Crafted Pork Fennel Sausage | Spicy Soppressata Salami | Charred Red Onions

Our Hawaiian | Black Pepper Bacon | Fire Grilled Pineapple | Roasted Green Pepper

The Classic | Dry Cured Pepperoni | Green Pepper | Mushrooms

Harvest | Roasted Red Peppers | Artichoke Hearts | Mushrooms | Grilled Zucchini | Sundried Tomato Pesto White Sauce



ACTION STATIONS

Carved Beef Striploin with Artisanal Breads & Chutneys \$350 each (30 people)

Carved Beef Tenderloin with Artisanal Breads & Chutneys \$300 each (25 people)

Carved Prime Rib with Artisanal Breads & Chutneys \$450 each (50 people)



EVENING PASTA STATION ADD-ON | CHEF ATTENDED

Penne & Cheese Tortellini Pasta | Marinara & Cream Sauce

Condiments: Grilled Chicken | Prawns | Bell Peppers | Broccoli | Mushrooms | Basil Pesto | Sundried Tomatoes | Roasted Garlic Shaved Parmesan | Cheddar Cheese | Costello Blue Cheese

Up to 50 people | \$8 per person



SEAFOOD PLATTER \$350

Marinated Mussels | Poached Scallops & Prawns | Grilled Calamari |

Poached Salmon | Condiments

(serves approx 25 people)



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ANTIPASTO PLATTER \$150

Grilled Vegetables | Basil Bocconcini | Artichokes in Olive Oil | Assorted Olives
(serves approx 25 people)



HORS D'OEUVRES PLATTER \$650 (500 PIECES) \$395 (250 PIECES)

Dry Garlic Ribs | Salt & Pepper Wings | Red Hot Spicy Wings | Breaded Shrimp with
Cocktail Sauce | Spring Rolls with Sweet Chili Sauce | Swedish Meatballs

***No substitutions*



SUSHI ROLL PLATTER \$295 (100 PIECES) \$195 (50 PIECES)

Assorted Sushi Rolls | Vegetarian Sushi Rolls available



POUTINE STATION \$600 (100 PEOPLE) \$395 (50 PEOPLE)

Hand Cut Fries | House Beef Gravy | Quebec Cheese Curds



STREET TACO SALAD \$14 PER PERSON

Shredded Ancho Chicken | Pork El Pastore | Carne Asada | Corn & Flour Tortillas |
Salsa Rojas | Guacamole | Sour Cream | Pico de Gallo | House Cheese Blend | Shaved
Lettuce



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