

HORS D'OEUVRES SELECTION

BUTLERED CANAPES

PRE-DINNER PACKAGE (3PCS PP): **\$10 PER PERSON**
(10 TO 20 GUESTS - 2 SELECTIONS / OVER 20 GUESTS = 4 SELECTIONS)

'BETWEEN MEALS' PACKAGE (5PCS PP) **\$15 PER PERSON**
(10 TO 20 GUESTS = 3 SELECTIONS / OVER 20 GUESTS = 5 SELECTIONS)

COCKTAIL PARTY MEAL PACKAGE (9PCS PP) **\$25 PER PERSON**
(10 TO 20 GUESTS = 5 SELECTIONS / OVER 20 GUESTS = 7 SELECTIONS)

VEGETABLE SPRING ROLLS, MARINATED VEGETABLES, SICHUAN CHILI SAUCE

CRAB FRITTERS WITH SPICY AIOLI AND MANGO-DAIKON SLAW

(GF) VEGETABLE GREEN CURRY LETTUCE WRAP WITH SPICED YOGURT RAITA

CHICKEN VOL-AU-VENT WITH PETIT PEAS AND RED ONION

BEEF CROQUETTES WITH PULLED BEEF SHOULDER AND POTATO

(GF) TURKEY MEATBALLS WITH CHARRED CORN PICO DE GALLO AND CHIPOTLE AIOLI

(GF) SPICED ROASTED PORK BELLY WITH APPLE MARMALADE

(GF) GRILLED THAI SHRIMP WITH CHILI-HONEY GLAZE, ALMOND AND AVOCADO DIP

(GF) SEARED BEEF TENDERLOIN, POTATO CHIP, HORSERADISH, CHIVE

PASSED PLATTERS

3 PIECES PER GUEST FOR \$20 / 5 PIECES PER GUEST FOR \$33 / 9 PIECES PER GUEST FOR \$52

CHARCOAL 'AAA' SIRLOIN SLIDERS WITH SMOKED ONION REMOULADE AND TOMATO RELISH

BRAISED PRIME RIB STUFFED YORKSHIRE PUDDINGS WITH VEAL JUS

(GF) POUTINE WITH YUKON GOLD FRIES, SQUEAKY CHEESE CURDS, CARAMELIZED ONION JUS

BBQ PORK WONTONS WITH WASABI CREAM, RED ONION AND PEPPER

GF = GLUTEN FREE (WE USE GF SOY SAUCE)
MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE
THESE MENUS ARE CUSTOMIZABLE

DISPLAY STATIONS

MINIMUM 10 GUESTS

(GF) MIXED SUSHI PLATTER WITH WASABI, PICKLED GINGER AND SOY \$4 PER PERSON

(GF) MEDITERRANEAN MEZZE PLATTER WITH HUMMUS AND MARINATED VEGETABLES AND OLIVES \$3 PER PERSON

BRUSCHETTA; MUSHROOM, TOMATO AND ARTICHOKE, MINT AND CRUSHED PEA WITH CROSTINI AND FETA \$3 PER PERSON

CHEDDAR AND ALE FONDUE WITH SEA SALT PRETZELS \$3 PER PERSON

(GF) GARDEN CRUDITÉS WITH A LEMON AND FRESH HERB DIP \$2 PER PERSON

(GF) FRESH FRUIT WITH A SPICED HONEY AND RICOTTA DIP \$2.50 PER PERSON

(GF) MEAT AND CHEESE SELECTION OF GREAT LOCAL AND INTERNATIONAL CHEESES WITH DELS CURED MEATS \$3.50 PER PERSON

DESSERT TRAY CRAFTED SEASONAL, CHEF SELECTION \$3 PER PERSON

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