



## DINNER ENHANCEMENTS

### Market garden crudité.

- Fresh vegetables assortment, broccoli and cauliflowers, baby carrots, Bell peppers, Italian baby tomatoes, served with homemade dip.

### Salmon, Please.

- Smoked Norwegian salmon served on baby arugula with pumpernickel crostini, Capers, red onions and lemon vedges.

### Vive le Fromage!

- A beautifully arranged selection of Canadian and from around the world cheeses, Served with fresh and dried fruits and freshly baked French baguette.

### Treasures from the Sea:

- Selection of scallops, shrimps, smoked salmon, seafood salad, capers, onions, served with pumpernickel bread.

### Italianissimo.

- Sliced Prosciutto, Cappocollo, Bresaola with marinated Mediterranean vegetables, colorful olives, bocconcini, pickled mushrooms and Asiago cheese.

### Mediterranean touch.

- Homemade tabouli with bulgur, classic hummus, falafel, miniature pita bread, Roasted bell peppers, olives.

### Fruit rhapsody.

- Seasonal selection of beautifully arranged fruits and berries.