

Lago Hors d'œuvre Order Sheet

Hors d'œuvres Selection

Poultry Selections

Pulled jerk chicken salad in a mini black sesame cone

Chicken spring roll with plum sauce

Marinated chicken satays with maple apple bourbon BBQ sauce

Swiss cheese and bacon chicken bites

Crispy chicken bruschetta wonton with wasabi cream dip

Crispy chicken thigh sliders, spicy pepper mayo, prosciutto, slaw, spicy sauce

Chicken and mushroom duxelle on house baked crostini

Meat Selections

Sweet soy marinated beef satays with jerk sauce

Roast beef with a chipotle aioli on a crustini, topped with spring onion

Beef tartare in a mini beetroot basket with a horseradish cream

Duck skewers with blood orange glaze

Angus beef sliders with cheddar cheese, "secret sauce" on a mini bun topped with crispy gherkin

Braised pork shoulder, Asian style steamed bun with maple apple bourbon BBQ sauce

House made spiced pork sausage rolls with maple mustard

Smoked & Caramelized Honey-Soy Porkbelly Skewers with peanut

Bacon wrapped cherry peppers stuffed with herbed cream cheese

Fried Pork and Coriander wonton with sriacha cream dip

Seafood Selections

Crispy filo breaded shrimp with cilantro lime cocktail sauce

Double smoked bacon wrapped sea scallops

Mini shrimp cocktails

Lobster jicama salad in a mini black sesame waffle cone

Cold seafood salad: bay scallops, cocktail shrimp and crab salad with light citrus dressing

Mini hard shelled ahi tuna tartare tacos with feta

Mini soft shelled crispy cod tacos, avocado, lime & tarragon aioli

Lobster Mac'n Cheese Bites with butter-poached lobster, creamy brie, fresh chives

Smoked salmon crème cheese mousse in a roasted tomato cone

Vegetarian Selections

Mini black sesame waffle cones filled with roasted garlic and chickpea salad

Parmesan breaded artichoke hearts with tomato basil sauce

Classic spanokopita (spinach and feta parcels)

Cucumber cups filled with olive tapenade and feta cheese

Crispy fried Portobello sliders with sweet squash spread and dill yogurt

Quesadilla filled with black bean grilled corn salsa, and asiago cheese

Halloumi cheese "fries" with sweet chili dip

Tomato and bocconcini skewers with basil pesto and balsamic reduction

Roasted tomato, spinach and parmesan quiche

Balsamic roasted cranberry with creamy brie spread on house toasted crostini

Crispy fried cream cheese and jalapeno wonton
Roasted wild mushroom bruschetta
Black truffle buttered popcorn cups
Homemade kettle style potato ships with assorted dips

Sushi Selections

Cucumber Maki (48 hrs notice) min. 5 dz
Assorted Nigiri (48 hrs notice) min. 5 dz
California Rolls (48 hrs notice) min. 5 dz

Dessert Selections

Mini cookies: chocolate chip, oatmeal raisin, and double chocolate chip
Chocolate covered strawberries
Mini chocolate éclairs and mini cream puffs

Platters

Vegetable platter with hummus and assorted dips
Seasonal fresh sliced fruit platter
International and local cheese platter with fruit preserves and artisan baguette
Anti Pasto platter of Italian deli style meats, pickled vegetables, assorted olives, pickles, and a basket of arti:
Black tiger shrimp platter with cilantro and lime cocktail sauce
Smoked salmon platter with traditional garnishes, dilled cream cheese and dark rye bread

Stations

Carving stations
1) Slow roasted Angus Reserve Prime Rib
2) Garlic and herb marinated Angus Reserve Beef tenderloin
3) Herb roasted pork loin
4) Rosemary infused leg of lamb
Pasta station
Stir-fry station
Shrimp Flambé Station
Salad station
Dessert Bar
Handmade taco station
S'mores station
Perogie station

Total (before tax and gratuity)

price per dozen	dozens	item total
	31	0
	29	0
	30	0
	30	0
	25	0
	33	0
	29	0
	31	0
	29	0
	33	0
	33	0
	35	0
	35	0
	29	0
	29	0
	30	0
	25	0
	30	0
	34	0
	29	0
	34	0
	36	0
	34	0
	32	0
	35	0
	31	0
	29	0
	31	0
	28	0
	29	0
	31	0
	31	0
	31	0
	31	0
	33	0
	32	0

25	0
26	0
\$6/cup	0
\$6/cup	0
25	0
37	0
31	0
21	0
37	0
19	0
\$7 per person	0
\$7 per person	0
\$11 per person	0
\$11 per person	0
\$11 per person	0
\$13 per person	0
\$15 per person	0
\$16 per person	0
\$13 per person	0
\$17 per person	0
\$15 per person	0
\$15 per person	0
\$11 per person	0
\$10 per person	0
\$13 per person	0
\$13 per person	0
\$11 per person	0
\$13 per person	0
	0
	0