

# CATERING MENU RECEPTIONS



## PLATTERS

*All pricing is per person. Minimum of 6 people.*

<b>Meat Platter</b> Selection of sliced beef, turkey, ham and salami accompanied by mustard, and a selection of crisp breads.	<b>\$5.25</b>
<b>Cheese &amp; Fruit Platter</b> Selection of domestic cheeses and seasonal fruit with assorted crackers.	<b>\$6.9</b>
<b>Fresh Fruit Platter</b> A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, strawberry and grapes.	<b>\$3.5</b>
<b>Vegetable Platter</b> Crisp, freshly cut seasonal vegetables served with your choice of creamy dill dip or hummus dip.	<b>\$3.25</b>

## SPECIALTY PLATTERS

*All specialty platters serve about 15 people.*

<b>Dipping Platter</b> Three homemade dips hummus, tzatziki and spinach served with spicy toasted pita pieces.	<b>\$45</b>
<b>Fiesta Platter</b> An assortment of fresh salsa, bean dip and guacamole served with tortillas and red & green peppers.	<b>\$45</b>
<b>Mediterranean Platter</b> Colourful assortment of dolmades, olives, artichokes, roasted tomato and pickled eggplant accompanied by pita chips with hummus and tzatziki.	<b>\$58</b>
<b>Grazing Table</b> A selection of Four Artisan Cheese, Four Cured Meats, Three Pate, Homemade Falafel, Assorted Pickles, Olives and Dips, Assorted Cracker and Breads, Fresh and Dried Fruits, Crudités, and Chocolate. Eco Friendly Cutlery and Plates, Herbs and Flowers for decoration.	

Our culinary team will setup your grazing table on site and require approximately 2 hours for assembly.  
Pricing starts at \$198

## COLD HORS D'OEUVRES

All hors d'oeuvres are priced by the dozen. We recommend 6 pieces per person in attendance.

<b>Crostini, Assorted</b>	<b>\$19</b>
<i>Minimum of 2 dozen required per selection</i>	
Chevre Cheese with Roasted Beet, Orange and Fresh Mint	
Gorgonzola Cheese with Fig and Prosciutto	
Hummus with Black Olive Tapenade	
Brie Cheese with Poached Pear Slices and Parsley	
Mashed Avocado with Crumbled Bacon and Roma Tomato	
Roast Pulled Chicken in BBQ Sauce with Caramelized Onion and Cheddar Cheese	
Thin Sliced Roast Beef with Horseradish Mayo and Blue Cheese	
Smoked Turkey with Orange Preserve and Smoked Gouda	
Green Tomato and Ricotta with Lemon	
Egg with Salted Herbs and Radish	
<b>Tomato Bruschetta on Toasted Baguette</b>	<b>\$17</b>
<b>Turkey Mango Pinwheel</b>	<b>\$18</b>
<b>Caprese Skewers with Tomato with Mozzarella and Basil</b>	<b>\$20</b>
<b>Salmon Poke in a Sesame Cup</b>	<b>\$32</b>
<b>Poached Prawn with Fresh Mango Salsa</b>	<b>\$32</b>

## HOT HORS D'OEUVRES

All hors d'oeuvres are priced by the dozen. We recommend 6 pieces per person in attendance.

<b>Vegetable Spring Rolls served with Sweet Chili Sauce</b>	<b>\$20</b>
<b>Chicken Satay served in Spicy Peanut Sauce</b>	<b>\$34</b>
<b>Vegetable Samosa with Sriracha Chili Sauce</b>	<b>\$33</b>
<b>Ratatouille with Shaved Grana Padano Cheese</b>	<b>\$25</b>
<b>BBQ Beef Kebab</b>	<b>\$34</b>
<b>Zucchini Quinoa Fritter with mint yogurt sauce</b>	<b>\$19</b>
<b>Arancini Parmesan Rice Ball</b>	<b>\$21</b>
<b>Mushroom &amp; Chevre in Puffed Pastry Tart</b>	<b>\$25</b>
<b>Southwest Beef Empanadas with Cilantro Lime Cream</b>	<b>\$24</b>
<b>Crisp Pork Belly with Sticky Carmel Sauce</b>	<b>\$24</b>
<b>Twice Baked Stuffed Mini Potatoes with Bacon, Chives &amp; Sour Cream</b>	<b>\$21</b>
<b>Home Made Beef Slider with Caramelized Onions and Cheddar</b>	<b>\$36</b>
<b>Chicken Taco with Fresh Salsa, Avocado and Cilantro</b>	<b>\$30</b>
<b>Mini Chicken Pot Pie in Flaky Pastry</b>	<b>\$28</b>
<b>Stuffed Jalapenos</b>	<b>\$18</b>
<b>Buffalo Cauliflower Bites</b>	<b>\$16</b>
<b>Mango Wraps with Soy Scallion Dip</b>	<b>\$18</b>
<b>Bacon Wrapped Scallop</b>	<b>\$32</b>
<b>Spanakopita</b>	<b>\$24</b>

# CATERING MENU

## ACTION STATIONS

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*Action stations are personally manned stations in which guests can have their custom creations cooked in front of them by one of our professional chefs.*

*Action stations are available for events with at least 25 people in attendance. One chef is required per 75 guests at a staffing charge of \$100.00 per chef. Action stations include 90 minutes of service.*

### **Omelet Bar** **\$18**

Farm Fresh Eggs, with a selection of fillings & condiments:  
Mushroom, Red & Green Onion, Fresh Spinach, Sweet Peppers, Tomato, Cheddar, Jack, & Danish Blue Cheese, Bacon, Ham, Italian Sausage.  
Toast, Preserves and Hash Browns included.

### **Gourmet Grilled Cheese** **\$13**

Chefs grill on cast iron pans as guests choose from a selection of cheese.  
Choose from a selection of Whole Grain, Sourdough, Rye, or Brioche breads, Cheddar, Mozzarella, Spicy Havarti, Smoked Gouda, or Swiss Cheese.  
Accompanied with Fresh Parsley, Cilantro, Chives, Sliced Apple or Pear, Jalapenos, Pickles, Sliced Peppers, Tomato, Mushroom, Bacon, Prosciutto, Turkey, Tuna Salad, Dijon Mustard and Ketchup.

### **Mac & Cheese Station** **\$10**

Three Cheese Mac & Cheese  
Guests choose from a selection of toppings and Bacon, Chorizo Sausage, Grilled Chicken, Chili Con Carne, Caramelized Onions, Roasted Vegetables, Sriracha Chili Sauce and Ketchup

### **Carving Station** **\$14**

Roasted Baron of Beef carved to order with selection of artisan breads, Horseradish and Au Jus

### **Banana Foster Station** **\$10**

Choice of Banana, Pineapple or Strawberries sautéed in rum infused brown sugar sauce flambéed and spooned over vanilla bean ice cream