

RECEPTIONS

Platters

All pricing is per person. Minimum of 6 people.

Cheese & Fruit Platter Selection of domestic cheeses and seasonal fruit with assorted crackers.	\$7.00
Fruit Platter A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, strawberry and grapes.	\$3.50
Vegetable Platter Crisp, freshly cut vegetables served with your choice of hummus or creamy dill dip.	\$3.25

Specialty Platters

All specialty platters serve approximately 15 people.

Dipping Platter Three homemade dips hummus, tzatziki and spinach served with spicy toasted pita pieces.	\$46.00
Fiesta Platter An assortment of fresh salsa, bean dip and guacamole served with tortillas and red & green peppers.	\$46.00
Mediterranean Platter Colourful assortment of dolmades, olives, artichokes, roasted tomato and pickled eggplant accompanied by pita chips with hummus and tzatziki.	\$59.00

Hors d'Oeuvres

All hors d'oeuvres are priced by the dozen.

Caprese skewers Skewers of bocconcini, cherry tomato, & basil. Served cold. <i>v, gf</i>	\$22.00
Bruschetta Toasted baguette topped with tomato, garlic, & basil. Served cold. <i>v</i>	\$18.00
Poke cup Salmon sashimi in a sesame cup with chives. Served cold. <i>gf, df</i>	\$34.00
Poached prawns With a fresh mango salsa. Served cold. <i>gf, df</i>	\$34.00
Buffalo cauliflower bites With a spiced chickpea crust. <i>vv, gf</i>	\$17.00
Soft shell tacos Your choice of chicken or jackfruit, with avocado, cilantro, & fresh salsa.	\$31.00
Satay chicken skewers In a spicy peanut sauce. <i>gf, df</i>	\$35.00

Arancini Italian-style arborio rice balls with parmesan. <i>v</i>	\$22.00
Mushroom & chèvre tart In a buttery tart shell. <i>v</i>	\$26.00
Sliders Mini beef sliders with cheddar & caramelized onions.	\$36.00
Southwestern empanadas Beef empanadas served with a cilantro-lime sour cream.	\$25.00
Grilled beef kebabs In a house-made barbecue sauce. <i>gf, df</i>	\$35.00
Vegetable spring rolls With a sweet chili sauce. <i>v</i>	\$21.00
Spanakopita Spinach & feta in a golden phyllo pastry. <i>v</i>	\$25.00
Vegetable samosas With a soy-scallion dip. <i>v, df</i>	\$34.00
Zucchini quinoa fritters With a mint raita. <i>v</i>	\$20.00
Crostini Two-bite delights that can be served on buttery tart shells, toasted baguettes, or gluten-free rice crackers. Minimum of 2 dozen required per selection.	\$20.00
<ul style="list-style-type: none"> · Chèvre with roasted beet, orange, & fresh mint · Gorgonzola with fig & prosciutto · House-made hummus with a black olive tapenade · Brie with poached pears & parsley · Smashed avocado with crumbled bacon & roma tomato · Pulled chicken in a barbecue sauce with caramelized onions & cheddar · Roast beef with horseradish mayo & blue cheese · Smoked turkey with orange preserves & smoked gouda 	