RECEPTIONS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese &amp; Fruit Platter</td>
<td>$7.00</td>
</tr>
<tr>
<td>Fruit Platter</td>
<td>$3.50</td>
</tr>
<tr>
<td>Vegetable Platter</td>
<td>$3.25</td>
</tr>
</tbody>
</table>

Fruit Platter
A selection of sliced pineapple, watermelon, honeydew, cantaloupe, citrus, strawberry and grapes.

Vegetable Platter
Crisp, freshly cut vegetables served with your choice of hummus or creamy dill dip.

Specialty Platters
All specialty platters serve approximately 15 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dipping Platter</td>
<td>$46.00</td>
</tr>
<tr>
<td>Fiesta Platter</td>
<td>$46.00</td>
</tr>
<tr>
<td>Mediterranean Platter</td>
<td>$59.00</td>
</tr>
</tbody>
</table>

Dipping Platter
Three homemade dips hummus, tzatziki and spinach served with spicy toasted pita pieces.

Fiesta Platter
An assortment of fresh salsa, bean dip and guacamole served with tortillas and red & green peppers.

Mediterranean Platter
Colourful assortment of dolmades, olives, artichokes, roasted tomato and pickled eggplant accompanied by pita chips with hummus and tzatziki.

Hors d’Oeuvres
All hors d’oeuvres are priced by the dozen.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Caprese skewers</td>
<td>$22.00</td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$18.00</td>
</tr>
<tr>
<td>Poke cup</td>
<td>$34.00</td>
</tr>
<tr>
<td>Poached prawns</td>
<td>$34.00</td>
</tr>
<tr>
<td>Buffalo cauliflower bites</td>
<td>$17.00</td>
</tr>
<tr>
<td>Soft shell tacos</td>
<td>$31.00</td>
</tr>
<tr>
<td>Satay chicken skewers</td>
<td>$35.00</td>
</tr>
</tbody>
</table>
Arancini $22.00
Italian-style arborio rice balls with parmesan. v

Mushroom & chèvre tart $26.00
In a buttery tart shell. v

Sliders $36.00
Mini beef sliders with cheddar & caramelized onions.

Southwestern empanadas $25.00
Beef empanadas served with a cilantro-lime sour cream.

Grilled beef kebabs $35.00
In a house-made barbecue sauce. gf, df

Vegetable spring rolls $21.00
With a sweet chili sauce. v

Spanakopita $25.00
Spinach & feta in a golden phyllo pastry. v

Vegetable samosas $34.00
With a soy-scallion dip. v, df

Zucchini quinoa fritters $20.00
With a mint raita. v

Crostini $20.00
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.

- 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