



Cocktail and Reception Specialty Selections

Tier One Hot Hors D'oeuvres

Mini Quiche
Fig & Goat Cheese in Pastry
Spanakopita - Feta & Spinach wrapped in Phyllo
Vegetable Samosa
Vegetable Spring Rolls
Assorted Puff Pastry au Gratin
Torpedo Shrimp - Light and Crispy Shrimp
\$19.95 per dozen

Tier Two Hot Hors D'oeuvres

Beef Tenderloin Satays
Chicken Tenderloin Satays
Mini Crab Cakes with Dijon Aioli
Bacon Wrapped Scallops
Bite Size Beef Wellingtons
Moroccan Chicken in Phyllo
Chef's Cold Canapé Selection
\$25.95 per dozen

Premium Hot Hors D'oeuvres

Mini Brie & Apple Grilled Cheese Sandwiches
Beef Tenderloin & Gorgonzola Cheese wrapped in Bacon
Mini Buffalo Chicken Quesadilla
Mini Philly Cheesesteak
\$32.95 per dozen



Snack and Reception Foods

- Muffins - \$1.15 each
- Danish - \$2.10 each
- Brownies - \$2.25 each
- Bagels & Cream Cheese - \$2.35 each
- Whole Fruit Bowl - \$19.95 per bowl
- Cookie Platter - \$17.95 per platter
- Yogurt - \$1.95 per individual cup

Soup and Sandwich Buffet

A variety of sandwiches made with California wraps & assorted fresh breads.
Chef's soup du jour, fresh seasonal fruit & assorted finger desserts.

\$13.95 per person

Late Night Pizza

From \$5.95 per person

Late Night Pulled Pork Sliders

From \$5.95 per person

Late Night Poutine

From \$5.95 per person

Late Night S'mores

From \$4.95 per person

Just Finger Desserts

A selection of tarts, cream puffs & cookies.

\$3.95 per person

HST Applicable. Prices subject to change.





Snack Platters

Smoked Salmon Platter

Accompanied by Dijon mayonnaise, caper berries, red onion, lemon & black bread.

\$125.00 (serves 10-20 guests)

Crudites and Dip Tray

Small - **\$27.95** (serves 10-15 guests)

Medium - **\$54.95** (serves 30-40 guests)

Large - **\$110.95** (serves 60-70 guests)

Fresh Seasonal Sliced Fruit Platter

Small - **\$32.95** (serves 10-15 guests)

Medium - **\$69.95** (serves 30-40 guests)

Large - **\$124.95** (serves 60-70 guests)

Jumbo Shrimp Platter

Served with cocktail sauce and Marie Rose.

\$150.00 (75 pieces of shrimp)



Snack Platters

Regular Finger Sandwich Platter

Egg salad & a variety of cold cut triangles served on white & whole wheat bread.

Small - **\$70.00** (serves 10-15 guests)

Medium - **\$150.00** (serves 30-40 guests)

Large - **\$290.00** (serves 65-75 guests)

Gourmet Sandwich Platter

Gourmet selection of salad sandwiches & cold cuts served with a variety of wraps, pitas & fresh artisan breads.

Small - **\$115.00** (serves 10-15 guests)

Medium - **\$230.00** (serves 30-40 guests)

Large - **\$350.00** (serves 65-75 guests)

Selection of Breads and Dips

Hummus, artichoke, Asiago & baba ganoush dips served with platters of flatbread, sliced artisan baguettes & gourmet olive loaves.

Small - **\$75.00** (serves 10-15 guests)

Medium - **\$150.00** (serves 35-45 guests)

Large - **\$250.00** (serves 100-125 guests)

Domestic Cheese Platter

Selection of Canadian cheese served with crackers & accented with fruit garnish.

Small - **\$65.00** (serves 10-15 guests)

Medium - **\$131.00** (serves 30-40 guests)

Large - **\$235.00** (serves 60-70 guests)