



CANAPES, HORS D'OEUVRES AND PLATTERS

Some minimums may apply

Cold Canapes

PRICE PER DOZEN

Tomato Bruschetta with Buffalo Mozzarella	\$48
Pate Maison and Berries on Crostinis	\$36
Wild Forest Mushroom Bruschetta with Goat Cheese	\$48
California Vegetable Rolls	\$42
Spinach, Roasted Red Pepper and Goat Cheese Pinwheels	\$36
Smoked Salmon Pinwheels with Dill & Lemon Cream	\$48
Egg Mousse and Red Peppers on Toast Points	\$36
Bloody Caesar Prawn Shots	\$60

Hot Hors D'oeuvres

Vegetable Dumplings with Scallions and Ponzu	\$42
Spinach & Feta Spanakopita	\$36
Vegetarian Spring Rolls with Sweet Plum Sauce	\$36
Assorted Mini Pizza Flatbreads	\$48
Vegetarian Samosas with Mango Chutney	\$42
Mini Beef Wellington	\$48
Thai Shrimp on Lemongrass	\$48
Chicken Satays	\$42
Chicken Quesadilla	\$48
Beef Empanada	\$42
Wild Mushroom Tourtiere with Blue Cheese & Fig	\$48
Wild Rice Mushroom Croquette (vegan)	\$48
Lentil and Corn Croquette (vegan)	\$48

Assorted Cold Seafood Platter \$10 PP

Shrimp with Rose Dipping Sauce, Smoked Salmon with Red Onions, Lemon and Capers, Smoked Mackerel Pate, served with crostinis

Jumbo Shrimp Platter (30 Pieces.) \$125.00

Jumbo Shrimp with Cocktail Sauce and Rose Dipping Sauce Fresh Lemon

Bruschetta Platter (60 pieces) \$150

Tomato Bruschetta with Buffalo Mozzarella, Smoked Salmon Crostini, Chicken with Dill Cream, Wild Forest Mushroom Bruschetta with Goat Cheese

Oriental Platter (50 pieces) \$150

Thai Shrimp on Lemongrass, Chicken Satays with Pineapple Chili Sauce and Vegetarian Spring Rolls with Plum Sauce

Hot Vegetarian Platter (60 pieces) \$150.00

Vegetarian Spring Rolls with Plum Sauce, Vegetarian Samosas with Mango Chutney and Spinach and Feta Spanakopita

Mexican Themed Platter (60 pieces) \$175.00

Chicken Quesadillas, Beef Empanadas and Vegetarian Samosas with Mango Chutney

Charcuterie Board \$200.00

Prosciutto, Serrano Ham, Genoa Salami, Spicy Salami, Kalamata Olives, Reggiano Parmesan, Artichokes, Chorizo Sausage and Extra Virgin Olive Oil Brushed Crostinis

Hunter Platter \$500.00

Grilled Beef Tenderloin, Grilled Chorizo Sausage, Pan Roasted Lamb Rack Chops, Slow Roasted Pork Belly, Chicken Supreme all served with Mini Roasted Rosemary Potatoes, Grilled Vegetables, Peppercorn Sauce, Mint Jelly and Apple Chutney

Vegetable Crudités and Dip \$85.00

Tomatoes, Bell Peppers, Carrot Sticks, Celery Sticks, Radish, Cucumber and Broccoli with Ranch Dips

Smoked Salmon Platter (30 pieces.) \$100.00

Served with Bermuda Onions, Capers, Lemon and Horseradish Chive Chantilly Cream

Fruit Platter \$7.95 PP

Assorted Fresh Fruit and Berries served with a Greek yoghurt dip

White Cheese Board (1275 grams) \$120.00

Blue, Ontario Goat, Brie and Aged Canadian Cheddar Cheeses, Served with Assorted Crackers, Strawberries, Apples and Grapes

Red Cheese Board (1275 grams) \$120.00

Reggiano Parmesan, Smoked Cheddar, Manchego and Gouda Served with Assorted Crackers, Strawberries, Apples and Grapes \$95.00

Panko Breaded Chicken Strips (20 pieces) \$90.00

With Honey Mustard and Plum Dipping Sauces