## Hot Mors D'oeuvres

prices are per dozen
minimum order 3 dozen, per type
Truffled mac n cheese, signature cheese sauce, truffle aioli, shaved truffle

- 27.00
(GF) Chickpea and herb falafel, lime cilantro verde
- 27.00

(GF) Kungpao cauliflower, rice batter, lung pao sauce, sesame seeds, scallions


## - 27.00

Truffle mushroom arancini, truffled risotto, wild mushroom, marinara, parmesan

- 28.00

Vegetable spring rolls with sweet chili sauce

- 28.00

GF) Honey Dijon chicken satay - 32.00

Chili lime pickerel tacos, sriracha aioli slaw in a flour torilla

- 32.00

Spanakopita with feta and spinach in filo pastry

- 32.00
(GF) Chili and fennel pork meatball, marinara sauce, and parmesan
- 32.00

Mini chicken shawarma, garlic hummus, cucumber raita, naan

- 34.00

Panko breaded pickerel fingers with chili lime aioli

- 35.00

House smoked brisket sliders, sesame slider roll, horseradish aioli, cilantro lime slaw

- 42.00

Fried chicken sliders, buttermilk marinade, chipotle aioli, creamy coleslaw

- 42.00


## Cold Mors D'oeuvres

prices are per dozen
minimum order 3 dozen, per type
(GF) Mini caprese salad, cherry tomato, sliced bocconcini, basil, balsamic reduction - 24.00
(G)

Watermelon poke, with green onion and crisp nori on tortilla crisp

- 24.00

Bruschetta with goat cheese and balsamic glaze on a baguette slice

- 26.00

Mushroom bruschetta, garlic confit, balsamic reduction on crostini

- 27.00
(GF) Chimmichurri grilled prawns - 30.00
(GF) Chili lime poached prawns with spicy Caesar cocktail sauce


## - 31.00

Applewood smoked salmon, blini, creme fraiche, caviar, dill

- 37.00
(GF) Fresh shucked Village Bay oysters with yuzu chili mignonette - 41.00
(GF) Classic steak tartare, mustard seed, fermented chili, nome gaufrette - 48.00

Vegan Option
(IF) Gluten Free Option

## Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

## Food stations after 10:00pm, require labour charge of $\$ 30.00$ per hour

## Stationary <br> Appetizers \& Platters

## Dips

## Minimum 30 people

Spinach and artichoke dip with tortilla chips and pita bread

- 7.00 per person

Tzatziki and roasted red pepper hummus with grilled pita bread

- 7.00 per person


## Baked Cheese "En Croute"

## Serves 30-40 people

Baked brie in puff pastry with roasted apples, pecans and sundried cranberries with baguette
-130.00 per wheel

## Platters

Minimum 30 people
Fresh vegetable selection with buttermilk dill dip

- 6.50 per person

Fresh sliced fruit and berry selection

- 7.00 per person

Domestic cheese selection with accoutrement

## - 9.00 per person

Imported and domestic cheese selection with accoutrement

## - 12.00 per person

Charcuterie: a selection of cured salami, proscuitto, imported cheese, smoked olives and pickled vegetables. Served with baguette and bagel chips

- 19.00 per person

Assorted fancy finger sandwiches and pinwheels (minimum 3 dozen per type)

- 29.00 per dozen


## Late Night Snacks

Minimum 30 people
Crispy chicken sliders, chipotle mayo, creamy coleslaw, sesame bun

## - 6.00 each

Mini beef sliders with roasted garlic aioli, onion jam, cheddar, sesame seed bun -6.00 each
(GF) Yukon Gold potato french fries with basil aioli, roasted garlic aioli, ketchup

- 6.50 per person

Assorted crispy chicken wings with choice of sauce: barbeque, sweet chili, salt and pepper, buffalo (maximum 2 types, minimum 3 dozen) - 27.00 per dozen

Pizza, an assortment of vegetarian and meat 15 " pizzas (serves $3-4$ people)

- 26.00 each

Vegan Option
 Gluten Free Option

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