# COCKTAIL RECEPTION MENU



prices are per dozen minimum order 3 dozen, per type

Truffled mac n cheese, signature cheese sauce, truffle aioli, shaved truffle

• 27.00

Chickpea and herb falafel, lime cilantro verde

· 27.00

Kungpao cauliflower, rice batter, kung pao sauce, sesame seeds, scallions

· 27.00

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

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

(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 Hors 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
- Watermelon poke, with green onion and crisp nori on tortilla crisp

Bruschetta with goat cheese and balsamic glaze on a baquette slice

- · 26.00
- Mushroom bruschetta, garlic confit, balsamic reduction on crostini
  - 27.00
- Chimmichurri grilled prawns
  - 30.00
- 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
  - Classic steak tartare, mustard seed, fermented chili, pomme gaufrette
    - · 48.00



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

# Stationary 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 accourrement

• 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



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



