



HORS D'OEUVRES

Cold

Smoked Salmon Rosettes on Melba Toast
\$13.00 per dozen

Pickled Herring and Stuffed Green Olives
\$20.00 per dozen

Beef Tenderloin Carpaccio with Horseradish Aioli on Grilled Sour Bread
\$12.00 per dozen

Three Cheese Crostini Bruschetta
\$12.00 per dozen

Croustades Stuffed with Turmeric, Curry Chicken and Avocado
\$13.00 per dozen

Green and White Asparagus wrapped in Pouchutui
\$13.00 per dozen

Hot

Vegetable Spring Rolls with a Cilantro Chili Sauce
\$16.00 per dozen

Crispy Spanish Chicken Wing Drumettes with Hot Sauce
\$17.00 per dozen

Honey Cherry Brie in Filo
\$17.00 per dozen

Spanakopita
Spinach, Feta Cheese, Onions, Red Peppers wrapped in Phyllo
\$17.00 per dozen

Bacon Wrapped Pineapple Shrimp with Cucumber Dill Dip
\$14.00 per dozen

Roasted Garlic, Sundried Tomatoes & Goat Cheese in a Puff Pastry
\$17.00 per dozen

Tempura Shrimp with Wasabi Cream Dip
\$22.00 per dozen

COCKTAIL RECEPTION OPTIONS

*Chef's Assortment
Fresh Fruit Platter
Canadian Cheese Board
Raw Vegetables and Cucumber Herb Dip
Choice of One Cold Hors D'oeuvres from above
\$16.00 per person*

*Deluxe Assortment
Peppercorn Pate
Fresh Fruit Kabobs & Cheese Tray
Raw Vegetables with Pesto & Blue Cheese Dip
Choice of One Cold & One Hot Hors D'oeuvres from above
\$20.00 per person*

*Gourmet Assortment
Choice of Two Cold and Two Hot Hors D'oeuvres
Imported Cheese Board
Chocolate Strawberries
\$26.00 per person*

Please add 15% gratuity and 5% GST to above prices.

*Menus and prices subject to change without notice.
Prices and menus will be confirmed at time of booking.*