

Reception Selections Cold Canapés

(Minimum Order of Three Dozen Each)

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| <i>Smoked Salmon Pate on Crustini</i> | \$21.50 per dozen |
| <i>Thai Chicken Salad in a Crispy Filo Pastry Cup</i> | \$21.50 per dozen |
| <i>Sesame Seared Tuna on Cucumber with Spiked Lime Avocado and Wasab Cream</i> | \$28.75 per dozen |
| <i>Grilled Prawn with Sweet Chili Sauce and Crisp Snow Pea</i> | \$21.50 per dozen |
| <i>Devilled Eggs with a Hint of Curry</i> | \$22.75 per dozen |
| <i>Pepper Crusted Pork Tenderloin with Maple Glazed Onions</i> | \$22.75 per dozen |
| <i>Tandori Chicken with Mango Chutney Dressing</i> | \$22.75 per dozen |
| <i>Scallop & Saffron Aioli Toasts</i> | \$22.75 per dozen |
| <i>Smoked Salmon Crepe with Pernod with Cream Cheese & Spinach</i> | \$25.00 per dozen |
| <i>Five Spice Maple Glazed Duck Breast on Rice Cracker</i> | \$25.00 per dozen |
| <i>Lobster Mango Salad on Cucumber</i> | \$30.00 per dozen |
| <i>Fresh Shucked Malpeque Oysters</i> | \$30.00 per dozen |

Hors D'oeuvres

(Minimum Order of Three Dozen Each)

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| <i>Char- Grilled Szechaun Shrimp with Sweet & Sour Cucumber Sauce</i> | \$33.00 per dozen |
| <i>Broiled Mushroom Caps Stuffed with Goat Cheese, Sun Dried Tomatoes & Smoked Salmon</i> | \$20.75 per dozen |
| <i>Mini Lobster & Swiss Cheese Quiche</i> | \$20.75 per dozen |
| <i>Wild Mushroom Quesadilla with Smoked Gouda & Oven Roasted Tomato</i> | \$20.75 per dozen |
| <i>Chicken Wings served with Dave's Hot Sauce or Thai Sweet Chili Sauce</i> | \$20.75 per dozen |
| <i>Mini Lamb Burger on a Brioche Bun with Tzatziki Sauce</i> | \$28.75 per dozen |
| <i>Smoked Salmon Flatbread with Baby Arugula and Lemon Aioli</i> | \$20.75 per dozen |
| <i>Smoked Chicken Skewers with Mango & Mint</i> | \$20.75 per dozen |
| <i>The Donair</i> | \$20.75 per dozen |
| <i>Striploin Steak Sandwiches on Crostini with Mushroom Duxelle & Bearnaise Sauce</i> | \$22.00 per dozen |
| <i>Camembert Fritters with Mango Sauce</i> | \$24.50 per dozen |
| <i>Mini Crab Cakes with Avocado Salsa</i> | \$24.50 per dozen |
| <i>Escargot in Mushroom Caps with Garlic Butter</i> | \$20.00 per dozen |
| <i>Barbequed Baby Back Ribs with Bee Sting BBQ Sauce</i> | \$26.50 per dozen |
| <i>Mini Shrimp Spring Rolls with Mango Dipping Sauce</i> | \$26.50 per dozen |
| <i>Bacon Wrapped Scallops with Plum Sauce</i> | \$27.75 per dozen |
| <i>Mongolian Grilled Lamb Chops</i> | \$40.00 per dozen |
| <i>Mini Filet Mignons with Béarnaise Sauce</i> | \$28.75 per dozen |
| <i>Classic Oysters Rockefeller</i> | \$37.50 per dozen |
| <i>Steamed Mussels Provencal or Salsa Cream Sauce</i> | \$36.00 five pounds |
| <i>Crispy Fried Calamari with Thai Sweet Chili Sauce</i> | \$16.50 per pound |

All menu prices are subject to change and to the harmonized sales tax, bottle deposit & gratuities where applicable

Reception Selection

“Vegetable Crudités”

Assortment of Celery, Cauliflower, Mushrooms
Cherry Tomatoes, Broccoli
Carrots, Asparagus, Sugar Snap Peas
Served with Pesto Aioli
(Serves 50 people)
\$159.95

“Jumbo Tiger Shrimp Pyramid”

Tower of Chilled Shrimp accompanied by
Traditional Cocktail Sauce, Lemon Aioli
& Marie Louise Sauce
(100 pieces)
\$324.95

“International Cheese Display”

Selection of Domestic and Imported Cheeses
Artistically displayed and garnished
With Seasonal Fruit
Bread and Crackers
(Serves 50 people)
\$164.75

“Connoisseur Cheese Display”

French Brie, Old Cheddar, Chevre, Gouda
Havarti and Jarlsberg
Oka and Royal Blue Stilton
Traditional accompaniments
(Serves 50 people)
\$214.95

“Fresh Fruit Medley”

Sliced Honeydew and Cantaloupe, Strawberries
Oranges, Pineapple, Grapes, Kiwi
And Seasonal Exotic Fruits
(Serves 50 people)
\$154.95

“Deli Meat Tray”

Selection of Sliced Roast Beef, Turkey Breast
Black Forest Ham, Salami & Mortadella
Appropriate Condiments
Bread and Whipped Butter
(Serves 50 people)
\$179.95

“Atlantic Seafood Display”

Salmon & Scallop Roulade
Hot & Cold Smoked Salmon
Cultivated Mussels, Poached Shrimp & Scallops
Solomon Gundy and Bay Shrimp Salad
With Marie Louise Sauce
(Serves 50 people)
\$324.95

“Italian Antipasto Display”

Mortadella, Genoa Salami and Prosciutto Ham
Provolone and Mozzarella Cheeses
Marinated Artichokes and other Vegetables
Sun Dried Tomatoes and Olives
Rosemary Focaccia Bread
(Serves 50 people)
\$154.95

“Tex- Mex Platter”

Seven Layer Dip with Homemade Corn Nachos
(Serves 30 People)
\$99.95

“Greek Appetizer Display”

Assortment of Vegetables & Mini Pitas
Served with a variety of Authentic Dips
Including Hummus, Tzatziki & Lemon Artichoke
(Serves 30 People)
\$114.95

“Warm Goat Cheese Gratin”

With Tomatoes, Olives & Herbes de Provence
Served with warm Crostini
(Serves 30 People)
\$114.95

“French Pastries”

Pastry Chef Christine McEachern’s
Decadent display of Fancy French Pastries
(Serves 30 People)
\$99.95

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