



RECEPTION HORS D'OUERVES BUFFET

38.00 PER PERSON
MINIMUM 30 GUESTS

COLD

Fig and Olive Tapenade / Brie / Crostini
Cucumber / Herbed Cream Cheese / Charred Grape Tomato
Spicy Chicken / Profiteroles
Avocado Mousse / Tartlette



HOT

Sweet Potato Cake / Braised Short Rib / Chimichurri
Spicy Vegetarian Samosas / Mango-Ginger Chutney
Tandoori Chicken Skewers / Raita
Crispy Polenta / Tomato / Bacon / Basil

Fresh Fruit Brochette / Yogurt Dip
Assorted Cookies

Based on 10 hors d'oeuvres per person

An 18% service charge will be applied to your final bill.

MAKE
HISTORY



COLD HORS D'OUERVES

SOLD BY THE DOZEN
MINIMUM 3 DOZEN PER SELECTION

VEGETARIAN

Fig And Olive Tapenade / Brie / Crostini	22.00
Roasted Beet / Herbed Chèvre / Caramelized Fennel	26.00
Watermelon Cube / Balsamic Reduction / Basil / Avocado	20.00
Avocado Mousse / Tartlette	19.00
Bocconcini / Grape Tomato / Pesto	22.00
Roasted Red Pepper Hummus / Tart	19.00
Cucumber / Herbed Cream Cheese / Charred Grape Tomato	19.00

SEAFOOD

Smoked Salmon Tartar / Cucumber / Capers / Onion	28.00
Poached Shrimp / Mango Relish	28.00
Smoked Oyster / Chives / Canape	24.00
Tuna / Lemon / Chives / Herbs / Cone	36.00

MEAT

Prosciutto / Asparagus / Aioli	21.00
Spicy Chicken Salad / Profiteroles	28.00



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HOT HORS D'OUERVES

SOLD BY THE DOZEN
MINIMUM 3 DOZEN PER SELECTION

VEGETARIAN

Roasted Sweet Potato Skewer / Aioli	20.00
Mini Pizza Margherita / Basil	24.00
Spicy Vegetarian Samosas / Mango-Ginger Chutney	24.00
Grilled Vegetable Strudel / Balsamic Reduction	20.00

SEAFOOD

Coconut Shrimp / Piña Colada Dip	36.00
Bacon Wrapped Scallops / Chipotle Aioli	38.00
Crab Cakes / Seafood Dipping Sauce	38.00

MEAT

Crispy Polenta / Pulled Pork / Ajvar / Pesto	28.00
Warm Potato Bites / Caramelized Onion / Bacon / Chives	22.00
Mini Pizza / Soprasetta / Olives	26.00
Tandoori Chicken Satay / Raita	28.00
Sweet Potato Cake / Braised Short Rib / Chimichurri	36.00
Mini Yorkshire Pudding / Shaved Beef / Horseradish / Chives	36.00



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STATIONARY BUFFET PRESENTATIONS

MINIMUM 30 GUESTS

Poached Whole Side of Salmon	45.00 per side
Grilled Flank of Beef / Smoked Paprika Rub	6.50 per person
Seasonal Vegetables Crudités	4.00 per person
Sliced Seasonal Fruit Selection	4.75 per person
Local Cheese Board A Selection of Domestic and International Cheeses Served with Assorted Crackers and Seasonal Fruit	5.25 per person
Assorted Open Faced and Traditional Sandwiches Served with Pickles and Marinated Vegetables	10.50 per person
Assorted Dessert Tarts, Squares and Pastries	6.50 per person 2 pieces per person



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FOOD STATIONS – SMALL PLATE PRESENTATIONS

MINIMUM 30 GUESTS

Poutine Bar French Fries / Cheese Curds / Gravy and Toppings	11.00 per person
Hand-pressed Pizza A Large Sheet Pizza Margherita or Pizza Con Carne Molida (Beef and Mushrooms)	75.00 - serves 25 guests
Mashtini Bar Mashed Potato / Green Onions / Shredded Cheese / Gravy / Bacon Bits	11.00 per person
Perogy Bar Perogies / Smoked Farmer's Sausage / Onions / Bacon / Sour Cream	13.00 per person

ENGLISH TEA PACKAGE

40.00 PER PERSON
MINIMUM 30 GUESTS

House made Scones / Jam / Cream

Tea Sandwiches / Chicken Waldorf / Apple Boursin / Smoked Salmon / Cucumber

Petit French Pastries / Assorted Dessert Squares

Freshly Brewed Coffee and a Selection of Gourmet Tea

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HISTORY