

Reception Package // Hors D'Ouevres Buffet

COLD

Miniature Potato Salad

Parmesan/Lemon Caper Relish

Pulled Chicken & Spring Vegetable Crêpe

Spicy Peanut Dressing/Cilantro

Grilled Peach

Boursin Mousse/Biscotti Square

Avocado & Grape Tomato Salad Tarlets

Basil/Asiago/Balsamic Gelée

Seasonal Fruit Tray

Assorted House-Made Cookies

\$38.99 per person

Based on 8 Hors D'oeuvres Per Person
Minimum of 30 people required

HOT

Braised Short Rib on Naan Triangles

Pickled Green Papaya/Raita

Crispy Polenta Cake

Roasted Tomato Jam/Bacon/Basil

Cauliflower Pakora/Mango Tamarind Chutney

Pork Wonton Triangles/Oriental Dipping Sauce



18% service charge is added to the final bill

Hors D'Ouerves // Cold

VEGETARIAN*

Miniature Potato Salad <i>Parmesan/Lemon Caper Relish</i>	PRICE (per doz.) \$24.00
Grilled Peach <i>Boursin Mousse/Biscotti Square</i>	\$28.00
Avocado & Grape Tomato Tartlets <i>Basil/Asiago</i>	\$22.00
Pulled Chicken & Spring Vegetable Crepe <i>Spicy Peanut Dressing/Cilantro</i>	\$28.00
Watermelon Cube <i>Feta Cheese/Balsamic Gelée/Basil</i>	\$20.00
Roasted Beet Tartar <i>Lemon Ricotta/Spiced Pecan Crumble/Endive</i>	\$28.00

MEAT*

Prosciutto Wrapped Grilled Asparagus/ Saffron Aioli	PRICE (per doz.) \$22.00
Pulled Chicken & Mango Crêpe <i>Spicy Peanut Dressing/Cilantro</i>	\$28.00
Rustic Pork Terrine/Cucumberland Sauce	\$28.00
Pork Wonton Triangles/Oriental Dipping Sauce	\$26.00
Duck Confit <i>Miniature Brioche/Saskatoon & Herb Relish</i>	\$26.00

SEAFOOD*

Smoked Atlantic Salmon Canape <i>Dill Cream Cheese/Lemon Zest</i>	PRICE (per doz.) \$34.00
Lemon Poached Shrimp <i>Jalapeno/Mango Remoulade</i>	\$28.00
Baby Shrimp Ceviche <i>Lime/Chilli/Cilantro/Potato Galette</i>	\$28.00

PLATTERS & TRAYS**

Seasonal Grilled & Fresh Vegetable Crudité	PRICE (per person) \$5.00
Sliced Seasonal Fruit	\$5.00
Cheese Board <i>A Selection of Domestic & International Cheese Served with Assorted Crackers & Seasonal Berries</i>	\$6.50

*Minimum of 3 dozen required for hors d'ouerves

**Also sold by the dozen in the "From the Bakery" section. Must include a minimum of 30 people for platters and trays.

Hors D'Ouerves // Hot

VEGETARIAN

Cauliflower Pakora/Mango Tamarind Chutney Dip	\$20.00
Spicy Vegetarian Samosas/Mint Yogurt Dip	\$25.00
Sweet Potato Skewer/Chipotle Sour Cream	\$20.00
Mini Pizza Margherita	\$25.00

Tomato/Basil

Crispy Polenta Cake	\$23.00
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Roasted Tomato Jam/Bacon/Basil

Miniature Potato Salad	\$24.00
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Parmesan/Lemon Caper Relish

Grilled Peach	\$28.00
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Boursin Mousse/Biscotti Square

MEAT

Braised Pork Belly on Profiterole	\$28.00
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Cilantro/Asian Pear Slaw

Chicken Satay	\$28.00
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Spicy Peanut Sauce/Shallot & Cucumber Relish

Braised Short Rib on Naan Bread	\$36.00
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Pickled Green Papaya/Raita

Baked Trio Cheese Potato Bites	\$32.00
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Bacon Lardon/Chives/Garlic Sour Cream

Mini Pulled Pork Burrito	\$28.00
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Roasted Peppers/Sour Cream/Salsa

PRICE (per doz.)

SEAFOOD

PRICE (per doz.)

Seared Crab Cake/Jalapeno Mango Remoulade	\$38.00
Coconut Shrimp/Spicy Pineapple Marmalade	\$36.00
Crispy Shrimp Dumpling/Hoisin Dip	\$36.00
Corn & Crab Fritters/Maple Mustard Dip	\$36.00

*Minimum of 3 dozen required

18% service charge is added to the final bill

Stationary Buffet Presentations

MENU ITEM

Poached Whole Side of Salmon

Grilled Flank of Beef

Assorted Open Faced & Traditional Sandwiches

Served with Pickled & Marinated Vegetables

Assorted Dessert Tarts, Squares & Pastries

PRICE (per person)

\$45.00 *(per side-
minimum 2 pieces)*

\$6.50

\$10.50

\$6.50 *(two pieces per
person)*

For beverages, please see our beverage menus.

There is a minimum of 30 people required.



18% service charge is added to the final bill

Extras

Late Night Snacks

MENU ITEM

Poutine Bar

French Fries/Cheese Curds/Gravy/Toppings

Hand Pressed Pizza

Large Sheet Pizza Margherita or Pizza Con Molida (Beef & Mushrooms)

Perogy Bar

Perogies/Smoked Farmer's Sausage/Onions/Bacon/Sour Cream

Popcorn Machine*

Gourmet Flavoured Shaker Spices

**chef-attended station*

PRICE

\$11.00 per person

(minimum of 30 people)

\$75.00 *(whole sheet - serves 25 guests)*

\$13.00 per person

(minimum of 30 people)

\$250.00