

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

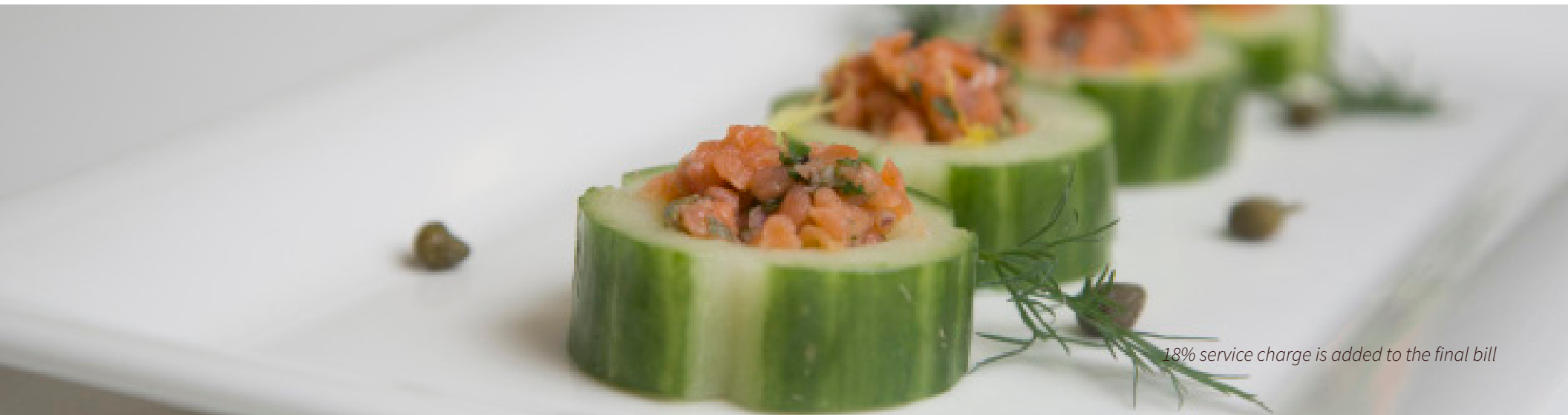
HOT

Braised Short Rib on Naan Triangles/*Pickled Green Papaya*

Wonton Shrimp/*Coconut Dip*

Cauliflower Pakora/*Mango Tamarind Chutney*

Crispy Pork Triangles/*Oriental Dipping Sauce*



18% service charge is added to the final bill

Hors D'Ouerves // Cold

VEGETARIAN*

Miniature Potato Salad

Parmesan/Lemon Caper Relish

Grilled Peach

Boursin Mousse/Biscotti Square

Avocado & Grape Tomato Tartlets

Basil/Asiago

Watermelon Cube

Feta Cheese/Balsamic Gelée/Basil

Roasted Beet Tartar

Lemon Ricotta/Spiced Pecan Crumble/Endive

Assorted Mini Vegetable Sandwiches/Chips

PRICE (per doz.)

\$24.00

\$28.00

\$22.00

\$20.00

\$28.00

\$28.00

MEAT*

Prosciutto Wrapped Grilled Asparagus/

Saffron Aioli

Pulled Chicken & Mango Crêpe

Spicy Peanut Dressing/Cilantro

Rustic Pork Terrine/Cumberland Sauce

PRICE (per doz.)

\$22.00

\$28.00

\$28.00

SEAFOOD*

Smoked Atlantic Salmon Canapé

Dill Cream Cheese/Lemon Zest

Lemon Poached Shrimp

Jalapeño/Mango Remoulade

PRICE (per doz.)

\$34.00

\$28.00

AFTERNOON BREAK/THEATRE SNACKS*

Seasonal Fruit Tray

Fresh Vegetable Cruidenté/Ranch Dip

Domestic & International Cheeses

Crackers/Berries

Basket of Corn Tortilla Triangles

Pico di Gallo/Sour Cream/Warm Cheese Dip

Hand Pressed Mini Pizzas

Basil & Tomato/Pulled Pork/Pepperoni

Chef Attended Popcorn Machine

Charcuterie Board (serves 20 ppl)

Grilled Vegetables/Pickles/Cured Meats/Artisan Bread

PRICE

\$60.00

\$42.00

\$70.00

\$50.00

\$50.00

\$250.00

\$75.00

*Minimum of 3 dozen each required for hors d'ouerves

Hors D'Ouerves // Hot

VEGETARIAN

Cauliflower Pakora/*Mango Tamarind Chutney Dip*

Spicy Vegetarian Samosas/*Mint Yogurt Dip*

Sweet Potato Skewer/*Chipotle Sour Cream*

Mini Pizza Margherita

Tomato/Basil

PRICE (per doz.)

\$20.00

\$25.00

\$20.00

\$25.00

MEAT

Braised Pork Belly on Profiterole

Cilantro/Asian Pear Slaw

Chicken Satay

Spicy Peanut Sauce/Shallot & Cucumber Relish

Braised Short Rib on Naan Bread/*Pickled Green*

Papaya

Baked Trio Cheese Potato Bites

Bacon Lardon/Chives/Garlic Sour Cream

Crispy Pork Triangles/*Oriental Dipping Sauce*

PRICE (per doz.)

\$28.00

\$28.00

\$36.00

\$32.00

\$26.00

SEAFOOD

Seared Crab Cake/*Jalapeño Mango Remoulade*

Coconut Shrimp/*Spicy Pineapple Marmalade*

Wonton Shrimp/*Coconut Dip*

PRICE (per doz.)

\$38.00

\$36.00

\$36.00

*Minimum of 3 dozen each required for hors d'ouerves

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

Pizza Con Molida (Beef & Mushrooms)

Perogy Bar

Perogies/Onions/Bacon/Sour Cream

Popcorn Machine*

**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