

## Appetizers and Receptions

Great looking and fabulously tasting appetizer platters, and individual bite-size freshly prepared hors d'oeuvres. In addition to our individual platters, we offer reception packages to suit the size of your event.

### Appetizer Platters

#### Cheese Platter **\$100.00**

- An assortment of international and domestic cheeses, served with baguettes and crackers.

#### Fresh House Roasted Meats Platter **\$100.00**

- Selection of fresh home roasted: turkey breast, roast beef, Moroccan chicken breast, and assorted smoked and cured sausages served with grainy mustard, cranberry chutney, basil mayo and petit buns.

#### Fruit Platter **\$100.00**

- Sliced seasonal fresh fruit.

#### Veggie Platter **\$90.00**

- Fresh vegetables crudités with blue cheese and dill dip.

#### Antipasto Platter **\$100.00**

- Antipasto platter with balsamic grilled vegetables, marinated artichokes, Boursin cheese, Italian prosciutto, twelve vegetable antipasto, mushrooms, olives and capers.

#### Seafood Platter **\$125.00**

- Tiger prawns, grilled scallops, sliced smoked salmon and Indian candy served with cream cheese, roasted vegetable chutney and baguettes.

#### Cold Grill Platter **\$125.00**

- Marinated chicken breast, pepper striploin, Atlantic scallops, grilled vegetables, tiger prawns with cranberry, apple and mango chutneys.

#### Cold Salmon Platter **\$125.00**

- Cold salmon medallions with fire roasted peppers and homemade cranberry orange chutney. Served with fresh baguettes.

#### Smoked Salmon Platter **\$125.00**

- Smoked Pacific salmon with cream cheese, capers, onions and baguettes

#### Goat Cheese Spread **\$90.00**

- Goat cheese log covered with sundried tomato pesto, served with crostini's.

## Appetizers and Receptions

### Mediterranean Dips **\$90.00**

- Middle Eastern hummus, roasted eggplant, artichoke and black olive dip served with home baked pita crisps.

### Spinach, Crab and Boursin Dip **\$100.00**

- Savory spinach, crab and boursin sauce dip with garlic crostini's.

### Grilled Vegetables **\$90.00**

- With roasted almonds, herbs and balsamic.

### Mexican Dip Trio **\$75.00**

- Salsa, guacamole and red bean dip with tortilla chips.

## Appetizers and Receptions

### Cold Hors d'Oeuvres

**\$35.00** per dozen

(Minimum 1 dozen of each)

- Fiery Moroccan Chicken with sweet Fig and Date Tapenade on corn meal cake
- Fresh pork tenderloin with spicy apple chutney on grilled polenta
- Grilled eggplant with hummus and cilantro on toasted pita crisp
- Tomato Bocconcinni with basil and balsamic in a Chinese spoon
- Tiger prawns with papaya and cilantro salsa
- Tomato Bocconcinni skewer with prosciutto and basil
- Shrimp, papaya and grape tomato skewer
- Pepper striploin, melon and grape tomato skewer
- Petit buns with assorted filling: Turkey cranberry, Baby shrimp, mango chutney, Roast beef horseradish, Roasted vegetable, hummus and basil
- Mini rosemary scone with roast beef, horseradish and onion marmalade
- Smoked salmon tartlets with Dijon dill cream cheese, salmon caviar
- Creole crab salad in mini tarts
- Sesame tuna on rice with nori
- Grilled polenta with goats cheese and wild mushrooms
- Spiced goats cheese with fig and date tapenade

Cocktail sandwiches **\$35.00** per dozen

(Minimum 2 dozen)

- Egg salad with chives
- Tuna salad with lemon and dill
- Ginger seared salmon
- Home roasted beef with hummus and horseradish
- Roast turkey with cranberry
- Roasted vegetable with hummus

Cocktail Wraps **\$35.00** per dozen

(Minimum 2 dozen)

- Turkey, black bean and red pepper
- Smoked salmon, cream cheese and dill
- Avocado, roasted vegetable
- Beef, red pepper, hummus, roasted vegetable relish
- Baby shrimp, mango chutney, avocado

## Appetizers and Receptions

### Hot Hors d'oeuvre

**\$35.00** per dozen

(Minimum 1 dozen of each)

- Spiced potato and pea samosas
- Salmon, feta and spinach mini quiche
- 12 vegetable antipasto bruschetta with Asiago
- Vegetable Spring rolls
- Shrimp and chicken pot stickers
- Thai chicken skewers with red coconut curry
- Spiced chicken skewers with yogurt, ginger and spices
- Pork Satay with sriracha peanut sauce
- Baked polenta with wild mushroom and goats cheese
- Polenta bites with crab, spinach and boursin
- Mini crab cakes with roasted corn and tomato relish
- Mini chicken or vegetable quesadillas
- Baked brie with caramelized pear

Sliders **\$40.00** per dozen

(Minimum 1 dozen)

- Lean ground beef with caramelized onions and tomato relish
- BBQ pulled pork with coleslaw
- Shaved turkey, Havarti and basil pesto
- Mini Japa dog with pickled radish and nori
- Curry beef and green pea
- Spiced potato, black bean and pea

## Appetizers and Receptions

### Light Receptions

Cutlery and crockery, disposable or china, available upon request.  
Add a server from \$30.00 per hour.

Light Reception 1 **\$19.95** per person  
(Minimum 25 people)

- Cheese platter
- Veggie platter
- Fruit platter
- Cocktail sandwiches cut into triangles
- Mini cakes and dessert squares
- Chilled fruit juices
- Organic fresh brewed coffee and tea

Light Reception 2 **\$27.95** per person  
(Minimum 25 people)

- Cheese platter
- Mediterranean dips
- Crab and Boursin dip
- Veggie platter
- Fruit platter
- Pick any two cold and two hot appetizers
- Mini cakes and dessert squares
- Chilled fruit juices
- Organic fresh brewed coffee and tea