

SAMPLE MINGLES
MENU



S A V O U R S T A T I O N S

Artisan Bread Board

A rustic selection of fresh-baked breads, paired with flavored oils, hummus, and gourmet dips

Charcuterie Board

An elegant spread of artisan-cured meats, premium cheeses, olives, nuts, fruits, and crackers

Crudité Board

A vibrant display of fresh seasonal vegetables served with house-made dips and hummus

Shrimp Cocktail Tower

Chilled jumbo shrimp elegantly displayed with lemon wedges and classic cocktail sauce

Smoked Salmon Crustini

Smoked salmon on crustini with dill cream cheese

**Mingles: Where the Best of Friends
Bring Out the Best in Your Event**

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SLIDER SENSATIONS

Bacon Cheeseburger Slider

Juicy mini beef patties with melted cheddar, crispy bacon, and classic burger fixings on toasted slider buns

Cheeseburger Sliders

Mini succulent beef patties with melted cheddar, crisp lettuce, juicy tomato, and our signature burger sauce

Pulled Pork Sliders

Slow-cooked smoked pulled pork piled on mini brioche buns, topped with crisp, tangy slaw and Chef's BBQ sauce

Buffalo Chicken Sliders

Spicy buffalo chicken paired with crisp lettuce, crispy bacon, and creamy blue cheese dressing on soft slider buns

Stilton Blue Cheese Buffalo Chicken Sliders

Crispy chicken tossed in buffalo sauce on soft slider buns, cooled by a bold Stilton blue cheese drizzle

Carnitas Sliders with Tomatillo-Avocado Sauce

Slow-braised pork carnitas on mini buns, topped with zesty tomatillo-avocado crema

Lobster Sliders

Succulent bites of lobster delicately seasoned and served in toasted mini brioche buns

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GREEN GOODNES

Curried Chickpea Sliders

A flavorful vegetarian option with curried chickpea patties, rich herb aioli, and fresh greens on mini buns

Spinach & Wild Mushroom Truffles

Savory *vegetarian* truffle bites with earthy mushrooms and spinach, finished with a warm smoked cheddar glaze

**The Muskoka Standard:
Crafted by Friends, Perfected for You**

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BITES AND GREETINGS

Gourmet Bite-Sized Sandwich Platter

A classic assortment of delicate, crustless sandwiches featuring egg salad, tuna salad, chicken salad, and of course, ham & cheese

Reuben Spring Rolls

A crispy twist on a deli favorite—corned beef, sauerkraut, and Swiss cheese rolled in a spring roll wrapper and served with creamy Russian dressing

Tuna Poke Cups

Fresh ahi tuna tossed in a soy-sesame marinade, served in crisp wonton cups with avocado and scallions

Bruschetta Flatbreads

Crisp flatbread or baguette topped with a medley of marinated tomatoes, garlic, basil, and mozzarella, drizzled with balsamic glaze

BBQ Chicken Flatbreads

Savory flatbread topped with BBQ chicken, caramelized onions and melted cheese

Pretzel Bites with Honey Dijon Dip

Warm, soft pretzel bites served with a rich and tangy honey Dijon dipping sauce

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HAPPY APPIES

Antipasto Skewers

A Mediterranean-inspired bite featuring cured meats, olives, cheese, and marinated vegetables

Bacon-Wrapped Garlic-Stuffed Green Olives

Indulge in a smoky, savory bite with a burst of garlicky goodness

Caprese Skewers

Fresh mozzarella, cherry tomatoes, and basil leaves drizzled with balsamic reduction on mini skewers

Cauliflower Bites

Crispy, perfectly roasted cauliflower tossed in a zesty seasoning, served with a cool yogurt dip

Chorizo-Stuffed Mushroom Caps

Bite-sized mushrooms filled with spicy chorizo and cheese, baked to perfection

Spinach & Sundried Tomato Truffles

Savory truffles made with creamy cheese, spinach, and sun-dried tomatoes, lightly rolled in herbs

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GRAZING PLATTERS

Artisan Bread Board

A rustic selection of fresh-baked breads, paired with flavored oils, hummus, and gourmet dip

Charcuterie Board

An elegant spread of artisan-cured meats, premium cheeses, delicious olives, nuts, fruits, and gourmet crackers

Crudité Board

A vibrant display of fresh seasonal vegetables served with house-made dips and hummus

Shrimp Cocktail Tower

Chilled jumbo shrimp elegantly displayed with lemon wedges and classic cocktail sauce

Smoked Salmon & Shrimp Platter

Smoked salmon, chilled shrimp, lemon wedges, and classic cocktail sauce.

Other items

Classic deviled eggs
Chicken satay with peanut sauce
Ham cheese or Veggie pinwheels
Meatballs with traditional marinara, honey garlic,
and or sweet chili
Veggie spring rolls

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REFRESHING BITES

Ahi Tuna Tartare Poke Cups with Wasabi Aioli

Delicate cubes of sushi-grade tuna marinated in soy, sesame, and scallion, nestled in crispy wonton cups with a bold wasabi aioli finish

Beef Carpaccio Crostini

Paper-thin slices of tender beef on toasted crostini, topped with peppery arugula, shaved Parmesan, and a drizzle of truffle oil.

Caviar & Crème Fraîche Blinis

Elegant mini buckwheat pancakes topped with a dollop of tangy crème fraîche and premium caviar

Classic Bruschetta Crostinis with Balsamic

Ripe tomatoes, garlic, and basil on crisp crostini, finished with aged balsamic reduction

Mini Lobster Rolls with Lemon Chive Mayo

Sweet Maine lobster tossed in a light lemon-chive mayonnaise, served in buttery brioche roll

Smoked Salmon Crostini

Silky smoked salmon layered over herbed cream cheese, garnished with capers and lemon zest

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G O U R M E T W A R M - U P S

Baked Brie Tartlets with Fig Jam

Golden puff pastry tartlets filled with warm, gooey brie and a dollop of rich fig jam

Duck Confit Spring Rolls with Plum Sauce

Slow-cooked duck wrapped in crisp rice paper rolls, served with a tangy-sweet plum dipping sauce

**Mini Brie & Apple or Pear Grilled Cheese
with Red Pepper Jelly**

Decadent melted brie and crisp apple or pear slices grilled between buttery bread, paired with a sweet red pepper jelly

Mini Crab Cakes

Seared mini crab cakes, bursting with lump crab meat and served with aioli.

Seared Prosciutto-Wrapped Jumbo Scallops

Succulent scallops wrapped in crispy prosciutto, seared to perfection, and drizzled with a spicy-sweet chili glaze

Best Friends. Best Food. Best Events.