APPETIZERS

ALL PACKAGES SUBJECT TO GST AND GRATUITY

Non Peak Meal Time Options (total of 6 pieces per person)

\$25 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

\$30 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

\$35 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

add a chef manned action station (page 5) +\$15 PP

APPETIZER & FOOD STATION AS A DINNER

Peak Meal Times of 11pm-1pm and 4pm-7pm (total of 18 pieces per person)
\$50 PP +grat +GST choose 3 enlightened, 3 enlightened, 3 exquisite

\$60 PP +grat +GST choose 2 enlightened, 3 enlightened, 2 exquisite and 1 chefs action station



Fruit & Cheese Kabob GF V

Assorted fruit and cheddar cheese served on a skewer

Tomato Bruschetta V DF

Tomato, basil, parmesan and onion on crostini with balsamic reduction

Sundried Tomato Hummus GF DF VG

Sundried tomato hummus served on crostini

Mini Meatball Marinara GP

Homemade ground pork and beef in roasted tomato & basil marinara

Spinach Artichoke Dip V

Spinach, artichoke, garlic and cream cheese with our special seasoning, served on crostini

Mini Greek Cucumber Cups GF DF VG

Mini greek salad served in a cucumber



Prawn Cocktail GF DF Vodka cocktail sauce

Duo Soup Shooters GF Vroasted tomato, basil and butternut
squash

Trio of Stuffed Baby Potatoes GF V Chefs trio of stuffed baby potatoes

Caprese Shooter Skewer GF V bocconcini, basil, tomato, balsamic

Stuffed Cherry Tomato GF V goat cheese and fresh herb

Cheesy Potato Puffs GF V fried potato mash with 3 cheese

Avocado Shrimp Toast DF guacamole, shrimp, baguette

Watermelon Feta Skewer GF fresh mint, balsamic reduction

Mini Grilled Cheese & Tomato Soup V 3 cheese, sourdough, soup

Chorizo Stuffed Mushroom GF chorizo, cream cheese, seasoning

Boneless Pork Bites GF DF choice of salt and pepper or sweet chili

Sundried Tomato Hummus DF VG sundried tomato hummus on focaccia

Wild Mushroom Ragout GF VG mushroom, white bean, tomato sauce, endive

Brussel Pops GF V fried brussel sprout, maple butter, pecan

Mini Baked Potatoes GF sour cream, butter, chives, bacon

Coconut Curry Chicken Skewer GF DF chicken, coconut curry, jalapeno, cilantro



Beef Stuffed Yorkies DF prime rib, demi-glace, horseradish aioli

Beef Carpaccio DF honey dijon, crostini, microgreens

Prawn Shooter Skewer GF DF mango coulis, blackened prawn

Seafood Ceviche GF DF ceviche, cilantro, lime

Chocolate Covered Bacon GF milk chocolate, bacon, toasted almond

Tuna Poke GF DF avocado, radish, green onion, ginger

Salmon Dill Canape V
salmon, lemon cream cheese, dill, melba
toast

Seared Ahi Tuna GF DF mango chutney, green onion, sesame

Scallops and Bacon GF DFpork belly, scallop, apple gastrique

Avocado Shrimp Toast DF guacamole, shrimp, baguette

Seafood Stuffed Mushroom Caps GF seafood, cream cheese, cheese, herbs

Duck L'orange GF DF medium rare duck breast, orange glaze

Lobster Mac and Cheese GP 3 cheese, lobster, macaroni

Jalapeno Poppa's GF V cream cheese, shredded cheese, chefs jam

Brulee Brie Crostini GF V roast apple, berry coulis, nuts

KFC Skewer (Korean Fried Chicken) GF DF fried chicken, gochujang, radish, green onion

Char Sui Pork GF DF
asian style BBQ pork, pickled carrot,
daikon, lettuce, green onion

Tater Tot Slider GP
choice of beef, chicken or vegetarian
with tomato, lettuce, pickle, shallot,
cheddar, chefs burger sauce

Individual Charcuteries GP meats, cheeses, baguettes, fruit

LIVE ACTION STATION

add to appetizer hour +\$15 per person or have as a late night snack +\$20 per person

Carnival

Hot dogs, smokies, corn dogs, popcorn warm donuts and cotton candy

Slider Central

Pulled pork sliders, fried chicken waffle sliders, vegetarian sliders, tater tot beef sliders

Chef Manned Taco Station

Choice of beef, or chicken served with warm tortillas, tomato salsa, chimichurri, fresh cilantro, sour cream, and cheese with a vegetarian option.

Chef Manned Mashed Potato Martini

The mashed roast garlic and mashed yams served in a martini glass with all the toppings, including cheese and gravy.

Mac & Cheese Bar

Macaroni noodles served with regular or lobster cheese sauce. Chef manned with an array of toppings and drizzles.

Dreamy Dessert Bar

Créme Brulé-eggs, sticky toffee pudding, cheesecake stuffed strawberries, chefs assorted macarons, white and milk chocolate mousse, chocolate covered bacon





NOTES	