

Appetizers



Appetizer Platters

Cheese Platter: \$90.00

An assortment of International and Domestic cheeses, served with baguettes and crackers

Deli Meats Platter: \$90.00

Selection of fresh roasted turkey breast, roast beef, prosciutto and other premium deli meats, served with olives, pickles, grainy mustard and sliced baguettes

Fruit Platter: \$80.00

Sliced seasonal fresh fruit

Veggie Platter: \$70.00

Fresh vegetables crudités with blue cheese and dill dip

Antipasto Platter: \$90.00

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 grilled rye triangles

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 wild pacific salmon medallions with fire roasted peppers and homemade cranberry orange chutney. Served with crisp Armenian flatbread

Smoked Salmon Platter: \$150.00

Smoked Pacific salmon with cream cheese, capers, onions and rye triangles

Goat Cheese Spread: \$75.00

Goat cheese log covered with sun dried tomato pesto, served with crostinis

Mediterranean Dips: \$70.00

Middle Eastern Hummous, Baba Ganoush, Artichoke and black olive dip served with pita crisps

Cold hors d'oeuvres

\$30.00 per dozen - minimum 2 dozens of each

- Smoked salmon tartar on baked rice crackers
- Pork Tenderloin noisettes on olive ficelles with chipotle spiced pico de gallo*
- Goats cheese truffles with basil on cucumber boats
- Madagascar pepper striploin kebabs with papaya and cherry tomato
- Roma tomato with marinated bocconcinni *
- Chilled tiger prawn, papaya and cilantro salsa*
- Thai beef salad with crisp vegetables in a tortilla cup*
- Scallop ceviche shots*
- Cocktail sandwiches cut into triangles, ribbons and pinwheels

**requires assembly, available with staff*

Hot hors d'oeuvres

\$30.00 per dozen - minimum 2 dozens of each

- Quesadillas with chicken, jalapeno cheese and flame roasted tomato salsa
- Mini baked vegetable samosas with tamarind chutney
- Baked Brie in filo pastry with mango chutney
- Yam fritters topped with smoked bacon, green onion and sour cream
- Mini crab cakes with red pepper aioli
- Thai chicken skewers with coconut curry
- Mini baked potato skins with prosciutto and cheddar
- Spinach and feta in filo with tzatziki
- Mini grilled chicken, Brie and pesto sandwiches
- Mini jerk chicken kebabs
- Baked vegetable spring rolls with plum dipping sauce
- Mini 12 vegetable antipasto bruschetta

All Hot Hors d'oeuvres need to be warmed up before serving and are not suitable for chafing dish service.

Reception Packages



Light Reception 1

\$14.95 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

\$21.95 per person - minimum 25 people

- Mediterranean Dips
- Deli Meats Platter
- Veggie Platter
- Fruit Platter
- Goat cheese Spread
- Cocktail sandwiches cut into triangles
- Open faced bite size sandwiches
- Mini cakes and dessert squares
- Chilled fruit juices
- Organic fresh brewed coffee and tea

Dinner Reception 1

\$35.95 per person - minimum 50 people

Cold and Hot hors d'oeuvres (6 - 8 pieces per person)

- Smoked salmon tartar on rice crackers
- Pork Tenderloin noisettes on olive ficelles with chipotle spiced pico de gallo
- Madagascar pepper striploin kebabs with papaya and cherry tomato
- Scallop ceviche shots
- Thai chicken skewers with coconut curry
- Yam fritters topped with smoked bacon, green onion and sour cream
- Mini crab cakes with red pepper aioli
- Baked vegetable spring rolls with plum dipping sauce

Appetizer platters

- Veggie Platter
- Mediterranean Dips
- Cheese Platter
- Goat Cheese Spread
- Fruit Platter

Tea, Coffee, Dessert

- Organic coffee
- Premium teas
- Assorted petit fours

Dinner Reception 2

\$45.95 per person – minimum 50 people

Cold and Hot hors d'oeuvres (8-10 pieces per person)

- Thai beef salad with crisp vegetables in a tortilla cup
- Smoked salmon tartar on rice crackers
- Roma tomato with marinated bocconcinni
- Pork Tenderloin noisettes on olive ficelles with chipotle spiced pico de gallo
- Baked vegetable spring rolls with plum sauce
- Quesadillas with chicken, jalapeno cheese and flame roasted tomato salsa
- Thai chicken skewers with coconut curry
- Yam fritters topped with smoked bacon, green onion and sour cream
- Mini baked potato skins with prosciutto and cheddar

Appetizer platters

- Veggie Platter
- Mediterranean Dips
- Deli Meats Platter
- Cheese Platter
- Cold Grill Platter
- Goat Cheese Spread
- Smoked Salmon Platter
- Fruit Platter

Tea, Coffee, Dessert

- Organic coffee
- Premium teas
- Assorted petit fours