

Reception

Cold Canapés (Minimum 4 dozen)

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| Cured Steelhead Salmon with Pesto Crème Fraiche | \$19.95/dz |
| Bruschetta Roasted Red Pepper and Wild Mushroom | \$15.95/dz |
| Devilled Egg and Caviar | \$15.95/dz |
| Fois Gras with a Sour Cherry Compote | \$22.95/dz |
| Ceviche on a spoon with Cilantro and Sweet Potato | \$18.95/dz |
| California Rolls with Wasabi and Ginger | \$15.95/dz |
| Peking Duck on Fried Wonton and Goose Berry Jam | \$19.95/dz |
| Baby Lobster on Cucumber with a Basil Aioli | \$22.95/dz |

Chocolate Fondue

Dark and White Chocolate melted with Hazelnut Liqueur. Accompanied with an assortment of Fresh Fruit, Brownies, Rice Squares, Vanilla Sponge Cake and Coconut Macaroons

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| \$210.00 Serves approximately 30 people |
| \$350.00 Serves approximately 50 people |
| \$700.00 Serves approximately 100 people |

Fruit Platter

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| \$165.00 Serves approximately 30 People |
| \$225.00 Serves approximately 50 People |

Veggie Platter

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| \$120.00 Serves approximately 30 People |
| \$200.00 Serves approximately 50 People |

Domestic and Imported Cheese & Cracker Platter

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| \$180.00 Serves approximately 30 People |
| \$275.00 Serves approximately 50 People |

Imported Cheese & Cracker Tray

\$7.50 per person

Hot Appetizer Teasers

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| New Orleans Crab Cakes with Chipotle Remoulade Sauce | \$18.95/dz |
| Maui Chicken and Pineapple Skewers with Chili Mango Sauce | \$15.95/dz |
| Scallops wrapped in Maple Bacon and grilled with Pesto | \$16.95/dz |
| Asian Spring Rolls with Traditional Dipping Sauce | \$15.95/dz |
| Grilled Chicken, Sundried Tomato and Goat Cheese Tart | \$15.95/dz |
| Vegetarian, Chicken or Beef Samosas with Mango Chutney | \$16.95/dz |
| Spanakopita served with Yogurt and Cucumber Dip | \$13.95/dz |
| Dry Ribs tossed in Sea Salt served with Fresh Lemon | \$13.95/dz |
| Roasted Peppers, Crimini Mushroom and Asiago Cheese in Puff Pastry | \$16.95/dz |
| Oysters Baked with Shallots, Spinach, Roasted Garlic and Gruyere Cheese Sauce | \$18.95/dz |
| Wonton Shrimp accompanied with Chili Lime Coconut Sauce | \$18.95/dz |

Pumpnickel Platter

A Loaf of Pumpnickel Bread filled with Creamy Spinach and Roasted Pepper Dip. Baked in the oven and served with Freshly Baked Baguette, Fried Tortillas and Grilled Pita

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| \$275.00 Serves approximately 50 People |
| \$165.00 Serves approximately 30 People |

Spinach, Artichoke and Shrimp Dip

Baked with Cheese and served with Fried Tortillas, Herb Flat Bread and Grilled Baguette

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| \$165.00 Serves approximately 30 People |
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Bruschetta Platter

Traditional Italian Bruschetta of Tomato, Onion, Basil and Garlic, drizzled with Virgin Olive Oil and Balsamic Vinegar

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| \$225.00 Serves approximately 50 People |
| \$150.00 Serves approximately 30 People |

International Cheese Fondue

Made with Gruyere, French Double Cream Brie and just a hint of English Stilton. Accompanied with Freshly Baked Baguette, Grilled Tuscan Flat Bread and Fresh Strawberries

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| \$300.00 Serves approximately 50 People |
| \$180.00 Serves approximately 30 People |

Ice Cream Sundae Bar

\$3.95 per person

17% gratuity + GST will be added to the prices listed.

A guaranteed number of guests attending is required 3 business days prior to your function.

Prices are subject to change.