

RECEPTION

Hot Hors D'Oeuvres

min. 4 dozen per item

Atlantic Salmon Skewer with House Aioli **GF**
Asian Vegetable Spring Rolls with Sweet Chili Dip (stationary only)
Truffle Kissed Mac and Cheese Bouchee
Chicken Breast en Croute
Mini Spanakopita
Mushroom and Gruyere Tartlet
Vegetable Samosa with Curried Aioli **V**
Beef Brochette and Gingered Balsamic Drizzle **GF**
Bacon, Gruyere and Onion Eggy Tart
Beef Satay with Indonesian Peanut Sauce
Cranberry and Caramelized Onion Tartlet
Mini Chicken Souvlaki with Tzatziki **GF**

\$36.95/dozen | stationary **\$41.50/dozen | butlered**

Deluxe Hot Hors D'Oeuvres

min. 4 dozen per item

Maryland Style Crab Cakes with Spicy Remoulade Sauce
Mini Beef Tenderloin en Croute
Slavic Style Lamb Cevapcici with Garlic Yogurt Sauce
Gnocchi with Prosciutto and Gorgonzola on a Tasting Spoon
Cajun Style Tiger Prawn **GF**

\$39.95/dozen | stationary **\$45.95/dozen | butlered**

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to all applicable taxes and a 18% administrative fee.

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Cold Canapés

min. 4 dozen per item

Tomato and Basil Bruschetta on Croute de Flute or
Vegan Cucumber Base **V GF**

Asian Style Fresh Rolls with Thai Chili Sauce **V GF**

Smoked Duck Breast with Cranberry Relish in a Waffle Cone

Smoked Salmon Pinwheel

Louisiana Style Jumbo Tiger Prawn **GF**

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Seared Ahi Tuna with Wasabi Mascarpone Crema

Ontario Goat Cheese Mousse with Spiced Pecan

California Rolls with Wasabi

Crab Salad in a Pastry Spoon

\$39.95/dozen | stationary | \$45.95/dozen | butlered

Speciality Items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF	\$433.95 (100 pieces)
Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats, Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef	\$262.95 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Dark Rye Bread and Traditional Garnishes	\$214.50
Spinach and Artichoke Dip with Cream Cheese and Asiago, Sliced Baguettes and Crackers for Dipping	\$168.95 (serves 40)
Harvest Feast of Fresh and Locally Sourced Crudité accompanied by Our In-house Buttermilk Ranch Dipping Sauce	\$163.50 (serves 40-50)
Cheese Board Featuring the finest Domestic and Imported Cheeses and some International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread	\$248.95 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (pepperoni, bacon, onion and mushroom) Grilled Vegetables and Feta	\$27.95 (min.5 of each)
Pretzels, Potato or Tortilla Chips with Salsa	\$9.95/basket

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Action Food Stations

Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.

The Carvery

AAA Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish on Mini Buns
\$12.50 per person

In House Slow Braised Beef Brisket on a Brioche Roll with Brown Sugar BBQ Sauce
\$11.95 per person

Arancini Bar

Italian Stuffed Rice Balls with your choice of Sauces
\$14.50 per person

Poutine Station

Shoestring Potatoes with Melted Cheese Curds and Gravy
\$7.95 per person
Add Montréal Style Smoked Meat for \$5.00 per person

Mini Beef Slider Station

Grilled Mini Beef Sliders Hand Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Mini Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes and Red Onion
\$10.95 per person

Taco Bar

Cauliflower Taco Bar with Soft Tortillas and Traditional Taco Accompaniments
\$9.50 per person
Add Beef for \$5.00 per person
Cajun Shrimp Taco \$6.00 per person
Can be made vegan upon request

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