

RECEPTION

Hot Hors D'Oeuvres

min. 4 dozen per item

Atlantic Salmon Skewer with Lemon Dill Aioli **GF**

Asian Vegetable Spring Rolls with Sweet Chili Dip (stationary only)

Truffle-Kissed Mac and Cheese Bouchée

Mini Beef Wellington with Mushroom Duxelles

Feta and Spinach Spanakopita

Forest Mushroom and Gruyère Tartlet

Vegetable Samosa **V** with Minted Yogurt Dip

Vegetarian Mini Quiche

Szechuan Beef Satay with Spicy Hoisin Sauce (**GF** available)

Brie and Raspberry En Croute

Tandoori Chicken Skewer with Cucumber Riata **GF**

\$37/dozen | stationary \$42/dozen | butlered

Additional vegan options available. Ask your Event Planner for details.

Deluxe Hot Hors D'Oeuvres

min. 4 dozen per item

East Coast Crab Cakes with Chipotle Mayo

Applewood Smoked Cheddar Stuffed Meatball with a Molasses BBQ Sauce **GF**

Duck Confit Tart with Cranberry Chutney

“Bang Bang” Crispy Spiced Chicken Tart

Tempura Shrimp with a Thai Chili Sauce

\$40/dozen | stationary \$46/dozen | butlered

V Vegan **GF** Gluten-Friendly

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

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Cold Canapés

min. 4 dozen per item

Tomato and Basil Bruschetta on Rustic Crostini or Vegan Cucumber Base **V GF**

Asian-Style Fresh Rolls with Thai Chili Sauce (stationary only) **V GF**

Smoked Duck Breast with a Cranberry Relish in a Waffle Cone

Smoked Salmon Twirl

Louisiana-Style Jumbo Tiger Prawn **GF**

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Sprouts

Seared Ahi Tuna Tasting Spoon with Mango Salsa **GF**

Ontario Goat Cheese Mousse with Pickled Heirloom Beet

Crab Salad in a Pastry Spoon

Charcuterie Skewer of Bocconcini, Smoked Beef Summer Sausage, Wild Boar Pepperette, Olive

\$40/dozen | stationary | \$46/dozen | butlered

Speciality Items

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF	\$440	(100 pieces)
Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats, Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef	\$330	(serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$230	(serves 40)
Greek Spinach and Artichoke Dip with Cream Cheese and Feta, Sliced Baguettes and Pita Chips for Dipping	\$186	(serves 40)
Harvest Feast of Fresh and Locally Sourced Crudité V GF , accompanied by our Housemade Buttermilk Ranch Dipping Sauce GF	\$196	(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	\$350	(serves 40)
Breads and Spreads: Baba Ghanoush V GF , Red Pepper Hummus V GF , Artichoke and Asiago Dip GF , Crispy Pita Chips, Artisan Baguette, and Naan Bread	\$250	(serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (pepperoni, bacon, onion and mushroom) Grilled Vegetables and Feta	\$30	(min. 5 of each)
Pretzels, Potato Chips GF , or Tortilla Chips with Salsa GF	\$10/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
\$15 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Tennessee Whiskey BBQ Sauce
\$14 per person

Arancini Bar

Italian Stuffed Rice Balls with your Choice of Sauces (Marinara and Alfredo)
\$15 per person

Poutine Station

Shoestring Fries with Melted Cheese Curds and Gravy **GF**
\$9 per person

Add Montréal Style Smoked Meat for \$6 per person

Vegan Gravy and Cheese available. Ask your Event Planner for details.

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, Hot House Tomatoes and Red Onion
\$12 per person

Cauliflower Taco Bar

Cauliflower Taco Bar with Soft Tortillas and Traditional Taco Accompaniments
\$11 per person

Can be made Vegan upon request.

Fish Taco Bar

Beer Battered Cod Taco Bar with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli
\$15 per person

Add Beef Tacos for \$5 per person

Add Cajun Shrimp Tacos for \$6 per person

Raw Bar

Custom-Designed Offering of Fresh Oysters on a Half Shell, Traditional and Contemporary Garnishes: Jumbo Shrimp Cocktail, Scallop Ceviche and Sushi Rolls

Market Price per person

Chocolate Fondue

Selection of Marshmallows **GF**, Licorice, Oreo Cookies, Pretzels, Fresh Fruit and Berries **V GF**
\$13 per person

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