

HORS D'OEUVRES

MENU ONE

Cold & Room Temperature Hors D'oeuvres

Bruschetta Bar

*Roasted asparagus and parmigiano, Portobello mushroom with gorgonzola,
Classic Tomato with basil, Served with garlic crostinis.*

Asiago & Artichoke Dip

Served with Baguette Chips

Tuscan Chicken

*Tender chicken is skewered & rubbed with rosemary, sage & garlic.
Served with a Tuscan style dip.*

Mustard Prawns

Skewered and battered with whole grain mustard & served with a Honey dill dip.

Mushroom cup Pastry Puffs

With grainy mustard, caramelized onions & smoked cheddar.

Spanokapita

Phyllo pastry filled with spinach and feta served with fresh Tzatsiki

Presented Hot in a Chafing dish

Arancini

Risotto balls with wild mushrooms and smoked cheddar.

Double Smoked Bacon Chicken Bites

With Chipotle Aioli

*(Add soft drinks, bottled juices, spring water or coffee & tea service.
Bar services also available.)*

\$13.95 a guest plus a 15% service charge and GST (7-8 pieces per guest)

Based on service to 100 guests, beverages, rentals and staffing extra.



HORS D'OEUVRES MENU TWO

Cold & Room Temperature Hors D'oeuvres

Pancetta & Canteloupe Bruschetta

With Olive oil, fresh lime juice, salt & pepper.

Gravlax Scones

House cured Salmon is thinly sliced and served with a honey dijon spread with pickled red onion and dill on a fresh Scone.

Mustard garlic Beef Skewer

With grainy and dijon mustard.

Roasted Red Pepper Hummus & Pesto Hummus

With fresh Naan and assorted veggies for dipping.

Assorted Cheese Board

Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango ginger Stilton served with a display of seasonal fresh fruit & crackers.

Bruschetta Chicken Skewer

With Parmesan, sundried tomato and fresh basil.

Presented Hot in a Chafing dish

Beef Polynesian Meatballs

Served sweet and sour

Vegetarian Pakoras

Served with mint chutney.

(Add soft drinks, bottled juices, spring water or coffee & tea service.

Bar services also available.)

\$15.95 a guest plus a 15% service charge and GST (8-9 pieces per guest)

Based on service to 100 guests, beverages, rentals and staffing extra.



HORS D'OEUVRES MENU THREE

Presented for Self Service

Hummus Bar

Roasted red pepper hummus, Edamame hummus and a traditional Chickpea hummus served with Tzatsiki & fresh Corn Tortilla chips, Pita chips, Naan & assorted Veggies for dipping.

Assorted Cheese Board

Brie, smoked Gouda, Swiss, Cheddars, Boursin, Blue, Jalapeno Jack and Mango ginger Stilton served with a display of seasonal fresh fruit & crackers.

Antipasto Tray

With grilled marinated Vegetables, Charcuteries, Olives, house made Pickles & flat bread.

Butler Passed Hors d'oeuvres

Vegetarian Rice Wrappers

Filled with cilantro, ginger, thai style veggies and chili peppers.

Peanut Ginger Chicken

Tender strips of chicken are marinated in a creamy gingered peanut sauce and skewered with pieces of crisp Gala apples.

Smoked Bacon Crepes

With tarragon and mustard cream.

Vegetarian California Rolls

With avocado, pickled carrot and cucumber, served with a wasabi mayo & soya sauce.

Pistachio & Dijon crusted Lamb

Skewered and served with a creamy balsamic dip.

Jamaican Jerk Shrimp (HOT)

With a pineapple salsa.

Teriyaki Beef Rumaki

Smoked beef brisket wrapped in house made bacon.

(Add soft drinks, bottled juices, spring water or coffee & tea service.

Bar services also available.)

\$18.95 a guest plus a 15% service charge and GST (9-10 pieces per guest)

Based on service to 100 guests, beverages, rentals and staffing extra.



HORS D'OEUVRES FEATURE STATIONS
PREPARED FRESH ONSITE BY OUR CHEFS

Beef Pepitos

A Spanish style steak sandwich will be carved to order for your guests. Roast Baron of Beef is peppered and carved onto fresh baguettes and served with condiments of sliced red onion, gherkins, whole grain mustard, horseradish and our own Whiskey peppercorn mayonnaise.

(Also available in Beef Tenderloin or Pork Tenderloin.)

Fajitas

Marinated Beef & Chicken with peppers and onions are cooked fresh on a griddle. Served with warm tortilla shells and presented with condiments of grated cheddar cheese, jalapeno peppers, banana peppers, salsa sour cream and shredded lettuce.

Italian Saute Station - Tortellini

Your choice of fresh cream sauce or spicy marinara sauce tossed with Cheese Tortellini Served with condiments of grated parmesan, chili flakes, parsley & rustic breads.

Mashed Potato Bar

With toppings of shredded cheddar cheese, green onion, bacon bits, gravy and sour cream. (Can be served in Martini glasses)(V,GF)

Panini Station

Rosemary Ham & Applewood smoked Cheddar

Served with whole grain mustard.

Roasted Zucchini & Eggplant

With a red pepper spread and Provolone cheese (V)

All are served on a fresh whole wheat baguette and grilled onsite.

Served with house made pickles.

Porchetta Carving Station

Slow roasted boneless Pork Loin wrapped in a pork belly and stuffed with a savoury rub of sage, rosemary, fennel & garlic. Carved onsite and served on rustic Italian bread. (DF)

Turkey Bowl

Smoked Turkey Breasts carved onsite and served with garlic mashed potatoes, Housemade dressing and topped with gravy and cranberry sauce. (GF)

Feature stations are priced per guest plus a 15% service charge and GST and Based on service to 100 guests, beverages, rentals and staffing extra.

