

Passed Canapés

Both hot and cold hors d'oeuvres are passed and priced by the dozen.

Warm

\$39.95

Panko Coconut Shrimp *Veg*

With spicy mango salsa

Butternut Squash Soup *GF Veg V*

Roasted winter squash blended with fresh grated nutmeg, served in an espresso cup

Miniature Mac and Cheese Bites *Veg*

Served with a sour cream dip

Baked Sweet Potato Wedges *GF Veg V*

With Canadian maple syrup and served in a paper cone

Marinated Chicken Satay *GF*

With hot mustard & plum sauce

Miniature Potato Pancake *Veg*

With smoked salmon and lemon dill sauce

Mini Quiches

Choice of Florentine and Lorraine

Cocktail Vegetable Samosas *Veg*

Served with a Tamarind dipping sauce

Gourmet Grilled Cheese Sandwiches *Veg*

With pear and Chutneys

One-Bite Beef Filet Skewers *GF*

Wrapped in double smoked bacon with chipotle aioli

Beer Battered Fish and Chips *Veg*

Served in a newspaper cone with lemon and tartar sauce

Sweet Thai Chili Chicken Filet *GF*

With a crispy Napa slaw

Golden Cauliflower Pacoras *Veg*

Battered and fried

Chilled

\$37.95

Smoked Salmon Tartar *Veg*

Infused with Dill and Lemon, served on an artisan baguette

Grilled Vegetable Roulade *GF Veg V*

With vegan mayonnaise

Caprese Skewers *GF Veg*

With cherry tomatoes and baby bocconcini drizzled in balsamic

Roasted Beet and Goat Cheese *GF Veg*

Served in spoons

Prosciutto and Melon *GF*

Served on a mini fork

Smoked Duck *GF*

Flavoured with a dollop of cherry compote

Mini Lobster Roll Croissants *Veg*

Filled with a creamy lobster salad

Teriyaki Beef Cucumber Cups *GF*

Garnished with white & black sesame seeds

Stuffed Baby Red Jacket Potatoes *GF*

With curried chicken and mango salad

Black Olive Sundried Tomato Tapenade *GF Veg V*

In mini celery boats

Trio Cheese Blend *Veg*

With fine julienne of vegetables, pinwheeled into tortillas

Action Stations

min. 25 persons

Smashed Potato Bar *GF* **\$14.95 pp**
Mashed potatoes served in a martini glass accompanied with sour cream, shredded cheese, chives, bacon, caramelized onions, crispy onions, garlic, and carved striploin

Designer Salad Bar **\$12.95 pp**
Assorted lettuce and greens, chopped tomato, and a variety of chopped vegetables, such as cucumbers, carrot, celery, and bell peppers. Accompanied by croutons, bacon bits, shredded cheese, chopped egg, chickpeas, kidney beans, mixed seeds, and raisins. Served with a variety of salad dressings

Pasta Station **\$14.95 pp**
Farfalle and rotini pasta accompanied by Alfredo sauce, bolognese sauce, fresh parmesan, and crushed chillies

Meatball Station **\$16.95 pp**
Based on six pieces per person. An assortment of sweet and sour meatballs and BBQ meatballs accompanied by fresh rolls and butter

Poutine Bar **\$12.95 pp**
Crispy French and potato fries with an assortment of topping options including gravy, beef and bean chilli

Slider Bar **\$15.95 pp**
Mini beef sliders with an assortment of toppings including ketchup, mustard, relish, mayonnaise, BBQ sauce, cheddar cheese slices, sweet pickles, and crispy fried onions
Based on 2 pieces per person

Hot Dog Bar **\$13.95 pp**
¼ lb all beef hot dogs with an assortment of toppings including ketchup, mustard, pickles, sauerkraut, relish, chopped onions, bean chilli, nacho cheese sauce
Based on 1 piece per person

Smoked Meat Carvery **\$20.95 pp**
Hot smoked meat carved to order by our chef, served with mini rounds of rye bread, kosher dill pickles, & an assortment of mustards, pickled olives and pearl onions

Pad Thai Station **\$15.95 pp**
Thin rice noodles tossed together with a choice of shrimp, chicken or tofu, green onions and garlic in Thai sauce, topped with bean sprouts and coriander

Gourmet Taco Station **\$13.95 pp**
Ground beef taco meat, shredded chicken, mini flour and corn tortillas, refried beans, shredded lettuce, chopped tomatoes, diced onions, shredded cheese, sour cream, guacamole, served with an assortment of salsas (tomato, pineapple, mango)

Pulled Pork Station **\$16.95 pp**
Smoked pulled pork in a sweet & spicy mesquite BBQ sauce with self-serve accompaniments including mini Cuban rolls, creamy coleslaw, shredded cheese, caramelized onions, crispy onions, assorted mustards, and chipotle ketchup

Antipasto Station **\$23.95 pp**
Prosciutto, genoa salami, capicola and calabrese salami, provolone and cheese, grilled vegetables, marinated jardinière. Served with toasted and fresh baguette, artisan crackers, and garnished with black and green olives

Dessert Options

Dessert Cheese Board **\$18.95 pp**
Featuring camembert, blue cheese, smoked Gouda and old Balderson cheddar. Includes salted cashews, smoked almonds, fruit chutneys, fresh fruit and berries

Crepe Station **\$24.95 pp**
Dessert crepes including crepe suzette, cherries, whipped cream, hazelnut, and chocolate crepes.

Cheesecake Dessert Bar **\$20.95 pp**
Assorted mini cheesecake bites with your choice of chocolate sauce, caramel sauce, or mixed berry sauce, Oreo cookies, brownie bites, mini-choc chips, colored sprinkles, Twix cookie bars, M&M's, gummy bears, mini marshmallows, and fresh whipped cream

Designer Dessert Bar **\$16.95 pp**
Fresh fruit platter, fruit skewers drizzled with chocolate, squares, brownies, Nanaimo bars, raspberry coconut squares, lemon squares, fudge and crackles topped brownies, gourmet cookies, and chocolate covered strawberries

Sundae Bar **\$20.95 pp**
Creamy vanilla and chocolate ice cream with your choice of chocolate sauce, caramel sauce, or mixed berry sauce, Oreo cookies, brownie bites, mini chocolate chips, colored sprinkles, Twix cookie bars, M&M's, gummy bears, mini marshmallows, and fresh whipped cream

International Stations min. 25 persons

O Canada \$39.95 pp

Poutine Station with Gravy and Cheese Curds
 Mini Hamburgers on Slider Buns
 Halved Canada Day Chicken Burgers
 With ketchup, mustard, relish, onions, and pickles
 Vegetables and Creamy Dip *Veg*
 Hip of Beef with Carver (min. 150 persons) or Roast Beef
 Smoked Meat Station
 With mini rye bread, pickles, mustard, Dijon, and sauerkraut

Asian Fusion \$34.95 pp

Spring Rolls with Plum Sauce *Veg*
 Asian Noodle Salad *Veg*
 Assortment of Hand Rolled Sushi *Veg*
 Thai Chicken Skewers *GF*
 Sesame Chicken Bites

Mexican Fiesta \$35.95 pp

Salsa, Sour Cream, and Guacamole *Veg*
 Served with tortilla chips
 Chicken Fajitas
 Chicken Quesadillas and Vegetable Quesadillas
 Mexican Rice *Veg*

The Little Italy \$30.95 pp

Penne Pasta and Cheese Tortellini *Veg*
 With marinara sauce and alfredo sauce
 Italian Meatballs with Olive Oil and Garlic
 Classic Caesar Salad Cups
 Designer Cheese Board
 With crusty bread and crackers
 Caprese Skewers *GF Veg*

Oktoberfest \$34.95 pp

Bavarian Sausages and Bratwurst
 With sausage buns
 Pork Schnitzel
 With mini buns, sauerkraut, and grainy mustard
 Bavarian Potato Salad *Veg*
 Baked Pretzels *Veg*
 With Mustard

Petit Paris Dessert \$25.95 pp

Profiteroles
 Assorted French-style Pastries, Cupcakes, Mini
 Desserts, and cakes
 Fruit Display
 Coffee and Tea