



PLATTERS

(Cost is per 50 guests)

Fresh seasonal fruit platter

125\$

Local cheese sampler, served with roasted garlic and grapes

150\$

Local and imported cheese sampler, served with roasted garlic & grapes

165\$

Baked brie in house made puff pastry, served with a seasonal fruit chutney, roasted garlic and grapes

120\$

Combination fruit with local and imported cheese platter

220\$

Salmon en croute, salmon side baked in house made puff pastry, served with sour cream/dill sauce

200\$

Roasted pork tenderloin stuffed with tamagoyaki (Japanese style egg), shitake mushrooms, green onions, and bell peppers, served with a wasabi aioli, Chinese bbq sauce, and Chinese hot mustard

200\$

Roasted beef tenderloin, thinly sliced and served with béarnaise sauce, dijon mustard, horseradish and pickled sweet onions

300\$

Fresh seasonal roasted vegetables, carrots, squashes, bell peppers, sweet onions, green beans, beets, mushrooms, etc... with balsamic reduction

120\$

Fresh seasonal vegetable crudités, served with creamy herbed dip

100\$

Spicy artichoke dip with vegetable crudités and crostinis

130\$

Crab and seafood dip with vegetable crudités and crostinis

150\$



INDIVIDUAL HORS D'OEUVRES

(3 dozen minimum order)

- Mini cheese quiches with goat cheese and heirloom tomato...12\$dz
- Mini phyllo cups filled with chevre and wild mushrooms...12\$dz
- Bacon wrapped prawns with a soy/honey/ginger dipping sauce...24\$dz
- Heirloom tomato bruschetta, tomato, garlic, basil, olive oil12\$dz
- Roasted beef tenderloin, thinly sliced on crostinnis with tarragon aioli...18\$dz
- Creamy polenta rounds and squares finished with olive tapenade or sundried tomato spread or basil pesto spread. ..12\$dz
- Cod and potato fritters with a lemon, rosemary dipping sauce... 16\$dz
- Arancini de riso, Sicilian style risotto fritters stuffed with mozzarella...12\$dz
- Mini crab cakes with caper tartar sauce...18\$dz
- Brie puff, with housemade puff pastrie, with apricot and pistachio...18\$dz
- Cucumber cups filled with bay shrimp salad...12\$dz
- Vegetarian stuffed mushrooms, with ricotta, parmesan, and herbs...12\$dz
- Meat stuffed mushrooms, with beef, pork, and herbs...15\$dz
- Marinated grilled beef skewers with a blackberry/cabernet glaze...20\$dz
- Sweet and spicy grilled chicken skewers with a honey/cayenne glaze...20\$dz
- Lemon grass marinated chicken satays with coconut, curry dipping sauce...20\$dz
- Grilled marinated portabella mushrooms with a hoisin dipping sauce.... 20\$dz
- Grilled keftas, skewered ground beef-lamb seasoned with herbs & spices, served with a rosemary honey lemon sauce, mint yogurt sauce, & tomato coriander sauce.20\$dz
- Meatballs in spicy marinara sauce with mozzarella, parmesan, & romano cheeses...18\$dz
- Pork pinchos-pork tenderloin wrapped with bacon, skewered & finished with an orange ginger glaze... 24\$dz
- Mini chicken, beef or wild mushroom pot pies - 18\$dz
- Mini beef wellingtons, housemade puff pastry filled with spinach, mushroom, and beef tenderloin ... 24\$dz