

Reception Appetizers

Price:C$38.00

Served by the Dozen

Minim order of 3 (three) dozen per item.

S= Seafood Free, N= No nuts, GF= Gluten Free, V= Vegetarian, VE= Vegan, D= Dairy Free

Hot Appetrizers:

Wild Mushroom Chive Quiche (V,N,S) **$38.00 doz**
Garlic Black Tiger Shrimp with Lime Cocktail Sauce (GF,D,N) **$40.00 doz**
Spanakopitawith Tzatziki (V S N) **$36.00 doz**
Sweetand Sour Meatballs (D,N,S) **$40.00 doz**
Truffle Mac ' Cheese Fritter (V,S,N) **$36.00 doz**
Vegetable Samosa with Chutney (V D,N,S) **$36.00 doz**
Black Garlic Truffle Arancini with Tomato Basil Sauce (S,N,V) **$38.00 doz**
Vegetarian Spring Rolls with Sweet Chili Sauce (S,N,D,V) **$38.00 doz**
BBQ Pull Pork Slider with Slaw (S,N,D) **$40.00 doz**
Bacon Wrapped Scallops (N GF,D) **$40.00 doz**
Chicken Vegetable Gyoza with Sweet Soy (S,N) **$38.00 doz**
Mini Sausage Corn Dogs with Smokey Honey Mustard (S,N,D) **$38.00 doz**

Cold Appetrizers:

Cantaloupe Prosciutto Parisienne (S,N,GF,D) **$38.00 doz**
Wild Mushroom Tomato Bruschetta (S,N,D,V) **$38.00 doz**
Greek Salad Phyllo Tart (S,N,V) **$34.00 doz**
Dilled Deviled Eggs (S,N,V,D) **$34.00 doz**
Gazpacho Prawn Cocktail Shot (N GF D) **$40.00 doz**
Minted spring Pea and Crispy Prosciutto Crostini (S,N,D) **$38.00 doz**
Smoked Salmon and Dill Cream Cheese Bellini (N) **$40.00 doz**
Herb Goat Cheese Ball on Cucumber Coin (S,N,GF,V) **$34.00 doz**
Caprese Salad Skewer (S,N,V) **$34.00 doz**
Mini Alberta Roast Beef Sliders with Horseradish Aioli (S,N D) **$40.00 doz**

Stand Up Reception Dinner $55.00 /person
Maximum 2 (two hours), Minimum 30 guests

Spanakopitawith Tzatziki (V S N)
Sweet and Sour Meatballs (D,N,S)
BBQ Pull Pork Slider with Slaw (S,N,D)
Greek Salad Phyllo Tart (S,N,V)

Wild Mushroom Tomato Bruschetta (S,N,D,V)
Cantaloupe Prosciutto Parisienne (S,N,GF,D)
VegetableCrudites with Peppercorn Dip
DomesticCheese and Cracker Board
SeasonalSliced Fresh Fruit
Chef'sSelection of dessert Bites

All prcies are subject to 18% service fee and 5% GST