



Holiday reception menu

Holiday reception menu #1 - \$15 per person

Mozzarella & cherry tomato skewers - Drizzled with basil infused olive oil
Phyllo parcels - Filled with brie and poached pear with sun-dried cranberry
Buttermilk biscuits - Topped with smoked salmon & dilled mayonnaise
Spinach & artichoke dip - Served in mini bread bowls
Beef crostini - Topped with tarragon aioli, served on a french baguette
Savory miniature quiche - Sautéed leek with red pepper
Chicken sate - With coconut Thai peanut sauce

Assorted christmas desserts

Festive squares, cookies, & tarts

Holiday reception menu # 2 - \$18 per person

Sweet potato & goat cheese galette - Topped with a cinnamon candied pecan
Miniature Yorkshire puddings - Filled with roast beef & topped with a horseradish aioli
Phyllo parcels - Filled with brie and poached pear with sun-dried cranberry
Mozzarella & cherry tomato skewers - Drizzled with basil infused olive oil
Spinach & artichoke - Served in mini bread bowls
Tousters pies - Seasoned ground beef and pork pies
Savory miniature quiche - Sautéed leek with red pepper
Miniature crab cakes - Served with lime zest aioli

Assorted christmas desserts

Festive squares, cookies, and tarts

Holiday reception menu # 3 - \$20 per person

Roasted tomato tartine - Served on toasted french baguette with creamy chevre and balsamic drizzle

Smoked salmon - Filled with caramelized apples and cream cheese served on a bamboo skewer

Phyllo parcels - Filled with artichoke, green chilies & parmesan

New baby potatoes - Topped with thyme and chardonnay sautéed mushrooms, garnished with
crème fraiche

Tourtiere pies - Seasoned ground beef and pork pies

Grilled crab cakes - Topped with a lemon ginger aioli and green onion

Savory miniature quiche - Sautéed leek with red pepper

Chicken sate - With a maple ginger sauce

*****Desserts**

Miniature dark chocolate cup - Filled with white chocolate mousse and topped with fresh berries

Lemon curd tartlets