



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
- Toutiere 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