



Smaller Gathering Menus

Menu 1

Mini Tarts with caramelized apple, onion and gruyere cheese

Mini Lamb Pops marinated in rosemary and garlic

Fresh Baby Arugula & Baby Spinach Salad – with fresh blueberries, dried cranberries, crumbled feta cheese tossed in our citrus dressing

Garlic & Herb Encrusted Sirloin Steak – 6oz Sirloin that has been grilled to medium

Mediterranean Chicken dark and white meat chicken cooked with apricots, plums and green olives

Garlic Mashed Potatoes creamy potatoes with garlic and butter

Chef's Choice of Seasonal Vegetable

Menu 2

Meatballs in Spicy Peanut Coconut Curry Sauce

Smoked Salmon with Shaved Fennel and Mascarpone Served on Toasted Baguettes Slices

Summer Salad with fresh mixed greens, toasted slivered almonds, local herb goat cheese, fresh tomatoes, fresh cucumbers, fresh raspberries and red peppers with raspberry vinaigrette

Chicken Marbella dark and white meat chicken marinated in white wine, green olives, pitted prunes, capers and herbs

Garlic Butter Baked Salmon 4oz salmon filets baked with garlic, butter and herbs

Rice Pilaf with vegetables, herbs and cooked in a vegetable broth

Medley of Mixed Seasonal Vegetables tossed in olive oil and lemon

Menu 3

Mini Lamb Pops marinated in rosemary and garlic

Sweetest Stuffed Mini Tomatoes stuffed with fresh mozzarella and basil pesto

Mango Almond Encrusted Salmon Filet – 4oz salmon filets that have been glazed with our own mango sauce and then topped with a herb almond topping

All Spiced Catering

Asian Marinated Grilled Pork Tenderloin – chili sauce, soy sauce, orange juice and rice wine vinegar with herbs

Baby Arugula & Baby Spinach Salad – with fresh blueberries, toasted walnuts, dried cranberries, local goat cheese, tossed with citrus and balsamic vinaigrette

Jasmine Rice Pilaf -with herbs and vegetables

Grilled Asparagus & Zucchini with light soy ginger sauce

Menu 4

Herb Chickpea Bruschetta with sun-dried tomatoes on a crostini

Vegan Stuffed Mushrooms button mushrooms stuffed with cashew cream cheese, breadcrumbs, herbs and spices

Citrus Herb Salad with segments of oranges, grapefruit, limes and fresh arugula with herbs and spices tossed in poppy seed dressing

Eggplant Roll-ups with quinoa, goat cheese, arugula, parmesan cheese in a rich tomato sauce

Creamy Broccoli Gnocchi with fresh broccoli, peas, pine nuts, herbs and spices in our creamy sauce

Grilled Ratatouille with zucchini, butternut squash, tomato and mushrooms

Rice Pilaf with vegetables, herbs and cooked in a vegetable broth

Miscellaneous Information:

Some restrictions apply for catering for the number of guests

5% GST and 15% gratuity on top off all catering orders