



Appetizer Buffets

Price: C\$20.00

Buffets can be customized to every individual group. Prices can be adjusted to accommodate your budget!

Option A - \$30.00 / guest

Prime-Rib-Stuffed Mini Yorkies with horseradish mayo.
Deep Fried Ravioli with marinara for dipping.
Poached Pear, Walnut, & Blue Cheese Flatbread.
Spinach and Garlic Dip with sour dough bread.
Mini Bell Peppers stuffed with spicy cream cheese – served cold.
Chocolate Brownies with pecans or dried cherries.

Option B - \$25.00 / guest

Grilled Cheese with smoked cheddar, apples and bacon.
Cheesy Pizza “Stix” with marinara for dipping.
Savory roasted Meat Balls.
Shrimp Cocktail with choice of classic cocktail sauce or spicy mango basil sauce.
House-made peach preserve and chevre cheese Prosciutto wraps.
Spiced Pumpkin Cheesecake Tartlets.

Option C - \$20.00 / guest

Wings with your choice of two flavors (Salt & Pepper, Hot, Honey Garlic, Teriyaki, BBQ).
Mini Quiche with forest mushroom and gruyere.
Flatbread topped with oven-roasted tomato, mozzarella and basil pesto.
Mini Corndogs served with assorted mustard.
Devilled eggs finished with bacon and chives.
Berry Tartlets with whipped cream.

Appetizer Buffet Add-Ons:

Parmesan & cracked black pepper Popcorn - \$2.50 / guest

Aussie Rules Piano Bar

Freshly cooked coarse salt & malt vinegar Potato Chips - \$2.50 / guest

Nacho Chips with spicy salsa - \$2.50 / guest

Crostini with balsamic tomato bruschetta - \$2.50 / guest

Pita tips with tzatziki dip - \$2.50 / guest