



Manuels River Cocktail

Reception Menu

Price: C\$30.00

COCKTAIL RECEPTION

PRICES PER DOZEN. MINIMUM 2 DOZEN PER SELECTION.

GREAT BEGINNINGS \$24

Chicken Wings – bbq, dry rub, sweet chili or hot. w/ ranch dip
Chicken Skewers – thai, jerk or souvlaki w/ tzatziki
Meatball Skewers – bbq, sweet chili. Chipotle-mango, marinara
Beef And Black Bean Empanadas – w/ fresh salsa and sour cream
Deli Skewers - deli meat, cheese and olive
Bacon Wrapped Perogy w/ caramelized onion and dill sour cream
Prosciutto Wrapped Grilled Asparagus w/ balsamic glaze
Assorted Miniature Flat Breads
Baked Brie Cups w/ cranberry chutney
Miniature Quiche – Chef's assortment
Spanakopita w/ tzatziki
Ricotta Crostini w/ olive tapenade
Stuffed Mushrooms -chorizo and cheese or spinach and feta
Risotto Cakes featuring seasonal ingredients
Broccoli And Feta Frittata
Mini Loaded Baked Potato Bites
Curried Deviled Eggs
Roasted Vegetable And Hummus Crostini
Classic Tomato And Basil Bruschetta w/ parmesan petals
Tomato And Bocconcini Skewers w/ pesto

COCKTAIL RECEPTION SEAFOOD

PRICES PER DOZEN. MINIMUM 2 DOZEN PER SELECTION.

SEAFOOD \$28

Prosciutto Wrapped Scallops w/ house made cocktail sauce
Bacon Wrapped Cod w/ tartar sauce
Miniature Salt Cod Cakes with caper aioli
Seared Scallops with bacon jam
Coconut Shrimp w/ orange marmalade dip
Smoked Salmon Crostini w/ lemon caper cream cheese and pickled red onion and dill
Shrimp Cocktail Shooters
Shrimp Lollipop w/ curried mango glaze
Crab Rangoon w/ sweet chili sauce
Cajun Shrimp Crostini w/ creole aioli

SWEET FINISHES \$30

Fruit Skewers W/ kahlua yogurt dip

Bread Pudding Bites.

Mini Assorted Pies

Mexican Chocolate Brownie Bites With Salted Caramel

Mini Fruit Tarts