

Hors D'oeuvres

(Based on 6 pieces/bites per person for the hors d'oeuvres)

Cold

Ricotta Cheese, Olives and Sun Dried Tomato on Toasted Sour Dough Bread Bites
Guacamole Shrimp in a Phyllo Cup
Creamy Smoked Chicken in a Mini Vol au vent
Pesto and Havarti Cheese in Brioche

Hot

Seafood Phyllo Bundle
Saffron Shrimp in Mushroom Cap
Tenderloin of Beef on a Potato Rosti
Caramelized Onions rolled in Thyme Crepes

Party Platters

Canadian Cheese Tray with Assorted Crackers

Sliced cheddar and marble cheese garnished with fruit and accompanied by baskets of crackers

The Mediterranean Platter

A selection of 6 assorted dips served in martini glasses:

Baba Ganoush - dip of baked eggplant, onion, garlic, extra virgin olive oil and spices; Hummus - an exotic dip made of chickpeas, tahini, onions, and herbs; Hot Pepper Dip - feta cheese blended with hot peppers, yogurt and extra virgin olive oil; Tappenade - an olive pesto dip; Spinach & Cheese - feta, spinach, cream cheese, sour cream and herbs; Red Pepper Ganoush - roasted garlic and red peppers, cheese and fresh herbs.

Accompanied by lots of rustic breads and grilled pitas.

Assorted Quartered Sandwich Tray

A selection of albacore tuna, sockeye salmon, egg salad, shaved roast beef, ham and cheese, and pastrami

Assorted Mini Wraps Platter

A selection of grilled pesto chicken, Teriyaki beef, julienne grilled vegetables, flavoured humus' rolled into spinach and tomato wraps

Assorted Sweets and Pastries

(Based on 2 pieces per person)

Bite size Crème Brulee, Fresh fruit Tarts, Assorted French pastries, Chocolate Dipped Strawberries & Fruit Kebobs

\$21.95 per person

***** Please add HST 13% and 15% service charge to package pricing*****

