

# Reception Menu

(Minimum 48 hrs notice required)

## Hot Canapés (per dozen)

Beef Rolls with red wine reduction	\$24
Pulled Pork Sliders	\$24
Mini Black & Blue Burgers	\$24
Lemon Grass and prawn Satay	\$18
Mushroom & Prosciutto Satay	\$18
Beef with Blackberry Satay	\$18
Salmon & Ginger Lime Satay	\$18
Bacon Wrapped Scallops	\$18
Crab cakes with mango Pico de Gallo	\$20
Brie & Pear Mini Pizza	\$20
Tomato basil Mini Pizza	\$20
Crab & Lime Quiche	\$18
Goat Cheese & Sun-Dried Tomato Quiche	\$18
Smoked Salmon & Dill Quiche	\$18
Crab Stuffed Mushroom Caps	\$15
Spring Rolls	\$20
Sweet & Sour Meat Balls	\$15

## Cold Canapés (Per Dozen)

Asparagus Shrimp salad on Endives	\$18
Tarragon Chicken Salad on marble Rye	\$18
Chili Egg Salad on Naan Bread	\$18
Smoked Salmon Cucumber Canapés	\$18
Sun-Dried Tomato & Pesto Crustini	\$15
Roasted Tomato & caramelized Onion crustini	\$15
Kalamata & Olive Crustini	\$15
Grilled Pear & Brie Crustini	\$15

## Dips & Platters (2.5 Cup Portion Served with Toasted baguette & herbed Pita)

Mango Pico de gallo with corn Chips	\$25
Avocado & Herb Dip	\$25
Creamy Salmon & Dill Dip	\$25
Olive Basil Cheese Dip	\$25
Mango Coconut Dip	\$25

Deli Meat and Anti pasto Platter	Sml \$50 ( 10-15 guests )	Lg \$100 (30-40 guests)
Vegetable Tray with Sour cream & Herb Dip	Sml \$30 (10-15 guests)	Lg \$50 (30-40 guests)
Cheese tray with Grapes & crackers	Sml \$40 (10-15 guests)	Lg \$80 (30-40 guests)
Seasonal Fruit Tray	Sml \$30 (10-15 guests)	Lg \$50 (30-40 guests)
Sweet Tray – Assorted Squares & Cookies	Sml \$30 (10-15 guests)	Lg \$50 (30-40 guests)

If there are items which you would like us to serve but don't have displayed on this menu, please inform us during ordering and we will try and accommodate the request.

**(Prices Plus 15% HST & 15% Gratuity)**