

COCKTAIL SELECTIONS

Please observe our minimum order of one dozen per item selected
Prices are per dozen unless otherwise noted

Canapés and Hors d'Oeuvres

Butler Service

Garden

Bruschetta 26
*of Ripe Hot-House Tomatoes, Basil,
and Red Wine and White Balsamic Vinegars
served chilled on Crostini and topped
with Shaved Parmesan Cheese*

Chèvre and Red Pepper Mousseline 28
*served chilled on Crostini
and garnished with Chopped Chives*

Vegetable Spring Rolls 30
served hot with and Asian Style Dipping Sauce

Mini Cornbread 28
*with Sundried Tomatoes and Roasted Garlic;
served warm with a Chipotle Spread*

Mediterranean Mushrooms 30
*Large Mushroom Caps roasted and stuffed
with Ratatouille; served warm*

Pressed Melon Trio 26
*Vacuum Sweetened Watermelon,
Cantaloupe, and Honeydew skewered
with Fragrant Herbs, served chilled
with a Lemon Scented Yogurt*

Caramelized Onion Tartlet 28
*topped with Chèvre and Fresh Herbs,
and served warm*

Spiced Mango and Brie 28
*served warm on Crostini and
Garnished with Cilantro*

Spanakopita 30
*Fillo Layers stuffed with Feta Cheese, Spinach, and
Dill; served hot with a Tzatziki Style Dipping Sauce*

Sweet Potato Fries 30
*tossed with a Mild Chili Salt and
served hot with a Chipotle Aioli*

Thai Fresh Rolls 32
*Thinly Sliced Crisp Vegetables, Mango, Thai Herbs,
and Marinated Rice Vermicelli Noodles
wrapped in Rice Paper and served with
an Orange and Sesame Dipping Sauce*

Water

Shrimp Cocktail 48

*Chilled Poached Jumbo Black Tiger Shrimp
served with Tangy Cocktail Sauce
and Lemon Wedges*

Lobster Salad 34

*served chilled in Flaky Fillo Tart Shells and
garnished with Micro Vegetable Seedlings*

Smoked Salmon 32

*served chilled with Shaved Cucumber, Roasted
Onion, and Spinach Cream Cheese on Crostini*

Boursin Shrimp 32

*Crostini topped with Garlic and Herb Boursin
Cheese and Marinated Black Tiger Shrimp Halves*

Lumpfish Caviar 36

*served chilled on Buttered Crusty Bread with
Finely Diced Chives and Sour Cream*

Bacon Wrapped Scallops 34

*Classically Sweet and Salty.
Served Hot with Canadian Maple Syrup
for Dipping*

East Coast Mushrooms 34

*Large Mushroom Caps Roasted and Stuffed with
Lobster Meat and Swiss Cheese; served warm*

Wonton Crusted Shrimp 34

*Crispy Fried Shrimp served hot
with Sweet Chili Sauce*

Land and Air

Steak Tartare 28

*Chopped Beef Tenderloin mixed with all of the
traditional accompaniments and served chilled on
Gaufrette Potato Chips*

Chicken Lollipops 32

*Chicken Breast Ballotine in Lollipop Fashion
stuffed with Basil, Roasted Red Pepper,
and Goat Cheese*

Beef Wellington 38

*Beef Tenderloin and Mushroom Duxelle in a Puff
Pastry Purse and baked to perfection; served warm*

Chicken Drumettes 32

*Indian Spiced and baked Natural Chicken Lollipops
served hot with a Refreshing Yogurt Dipping Sauce*

All-Beef Meatballs 30

*Double baked and well-sauced in your choice of
sauce: BBQ Sesame; Sweet and Sour; Spicy
Tomato; or Sweet Chili*

Roasted Beef Tenderloin 29

*Chilled Medium-Rare and sliced thinly, layered on
Crostini over Horseradish Cream Cheese,
Roquette, and Shaved Parmesan Cheese*

Pulled Pork Sliders 32

*St. Louis Style Pulled Pork on a Mini-Bun served
with Chipotle Aioli*

All-Beef Sliders 32

*Two varieties of Mini-Burgers
on Soft White Mini-Buns:
Aged Cheddar and Caramelized Onion;
and Metzger's Sliced Bacon and Blue Cheese*

Gourmet Grilled Cheeses 30

*A selection of Bite Sized Grilled Cheese Sandwiches
that challenge the definition of "Grilled Cheese"
Choice of One:
Black Forest Ham, Swiss Cheese, and Mustard;
Cheddar with Curried Tomato Chutney and Bacon;
or Boursin with Smoked Salmon*

Self-Serve Stagings

Minimum of 20 persons per Staging Selection
Prices are per person unless otherwise noted

Garden

Mixed Nuts and Pretzels 6 per basket
(serves approx. 10-12 persons)
Mildly Spiced Nuts and Cracker Blend,
and Miniature Pretzels

Cheese Board 8
Domestic and International Cheeses garnished
with Fresh and Dried Fruit, Nuts, and a Variety of
Crackers

Fruit Display 6
A visually appetizing display of Fresh Melons,
Pineapple, Berries, and other seasonal offerings
when available

Chips and Salsa 4
(serves approx. 10-12 persons)
Crunchy Corn Tortilla Chips accompanied with
Medium Salsa, Sour Cream, and Guacamole

Crudités 6
A colourful display of Fresh and Crisp Carrots,
Celery, Broccoli, Cauliflower, and Bell Peppers
with Ranch Dressing for dipping

Baked Nachos 45 per pan
(serves approx. 20 persons not as a meal)
Fried Tri-Colour Corn Tortilla Chips layered with
Shredded Cheese, Green Onion, Diced Red Onion,
Peppers, and Tomatoes; served with Shredded
Lettuce, Sour Cream, Medium Salsa, and
Guacamole

Water

Jumbo Tiger Shrimp Pyramid 200
Fifty Jumbo Chilled Poached Tiger Shrimp served
on an Ice Bowl Pyramid with Traditional Cocktail
Sauce and Lemon Wedges

Sushi 150
Fifty pieces of Assorted Maki and Nigiri Sushi
with Pickled Ginger, Wasabi, and Soy Sauce

Norwegian Smoked Salmon 110
One Whole Side of Smoked Atlantic Salmon that
serves approximately 25 garnished with Lemon
Slices, Parsley, Thinly Sliced Cucumber,
and Cream Cheese

Oysters 350
100 Freshly Shucked Beausoleil Oysters from
Prince Edward Island served on a Bed of Salted
Ice with Mignonette, Lemon Wedges, Cocktail
Sauce, Tabasco, and Worcestershire Sauce.

*Upgrade to Malpeque Oysters
from Prince Edward Island +\$25*

*Upgrade to Kushi Oysters
from British Columbia (Oct-Jun only) +\$50*

*Upgrade to Live Sea Scallops
from Nova Scotia +\$75*

(upgrades are limited to seasonal and market availability)

Land and Air

Antipasto 8
Artisanal Cured Meats and Grilled Vegetables
with Fresh Mozzarella Cheese, Kalamata and
Queen Stuffed Olives, Pickled Pearl Onions,
Tangy Cornichons, and Flatbreads

Buffalo Chicken Wings 7
Served either tossed in your selected sauce or
with sauce-on-the-side; with Carrot and Celery
Sticks and Blue Cheese Dipping Sauce
Available sauces include:
BBQ, Hot, Fire & Ice, Sweet Chili, Caesar, Devil's
Dust
three chicken wings per person

Pizza 6 per person
Several varieties of 10" Artisanal Thin Crust Pizza
made with our House-Made Zesty Tomato Sauce
and Basil Pesto with Fresh Mozzarella and other
traditional toppings
Two slices per person.

Ultimate Nachos 55 per pan
(serves approx. 20 persons not as a meal)
Fried Tri-Colour Corn Tortilla Chips layered with
your choice of either Seasoned Ground Beef or
Grilled Marinated Chicken Breast, Shredded
Cheese, Green Onion, Diced Red Onion, Peppers,
and Tomatoes; served with Shredded Lettuce,
Sour Cream, Medium Salsa, and Guacamole

Interactive Food Bars

Minimum of 30 persons required

Prices are per person

Pad Thai Bar 16

Traditional Pad Thai with Shrimp, Chicken, Egg, Tofu, Crisp Vegetables, Bean Sprouts, And Rice Noodles tossed by a Chef Attendant in a Sweet and Tangy Tamarind Sauce and topped with Chopped Thai Herbs and Peanuts

Roast Beef Sandwich Bar 17

*Slow-Roasted AAA Beef Tenderloin carved by a Chef Attendant and served with Soft White Rolls, Dijon and Grainy Mustards, Mayonnaise, and Horseradish
(Minimum of 10)*

Pasta Bar 15

A Chef attended bar with Penne, Farfalle, and Macaroni Noodles; Sliced Grilled Chicken Breast, Marinated Jumbo Shrimp, Italian Sausage, and Market Vegetables; Cream, Tomato, and Extra-Virgin Olive Oil Sauces; and Grated Parmesan Cheese and Pepper Mill to finish

Mediterranean Snack Bar 17

Grilled Marinated Vegetarian and Chicken Breast Mini-Kebabs accompanied by Hummus, Roasted Red Pepper, and Tzatziki Dips; Roasted Vegetables, and Tabouleh Salad; and Traditional Flatbreads and Fried Pita Wedges

Seafood Bar 20

Golden Seared Crusted Scallops and Ultra-Rare Togarashi and Sesame Seared Ahi (Tuna), Sautéed Lemongrass and Garlic Jumbo Shrimp, Mini Lobster Rolls, Seaweed Salad, Curried Mango Chutney, and other accompaniments

Ploughman's Bar 10

An assortment of Sandwich Fillings and Breads for you and your guests to create your own sandwich masterpiece. Fillings include, but aren't limited to: Shaved Prime Rib, Black Forest Ham, Smoked Turkey Breast, Tuna Salad, Egg Salad, Lettuce, Tomato, Cucumber, Cheddar Cheese, Mustards, Mayonnaise, and Soft Butter

Taco Bar 15

Traditional and Grilled Chicken Soft Tacos assembled by you and your guests. An arrangement of Seasoned Ground Beef, Grilled Marinated Chicken Breast, Shredded Lettuce, Grated Cheese, Diced Tomatoes, Green Onions, Sour Cream, Salsa, Refried Beans, Taco Sauce and Hot Sauce will be sure to whet anyone's Central- and South-American Appetite

Poutine Bar 12

House-Made French Fries and White Cheddar Cheese Curds served beside Rich Beef Gravy with Heinz Ketchup, White and Malt Vinegars, Salt and Pepper, and Hot Sauce on the side

Dessert Bar 15

Assorted Cakes, Cheesecake, and Sticky Toffee Pudding with Fresh Berries, Whipped Cream, and other Sweet Accompaniments