

COCKTAIL RECEPTION MENU

Hor D'oeuvres

prices are per dozen
minimum order 3 dozen, per type

Seafood Cold

- GF** Poached prawns with cocktail sauce
•29.00
- Smoked salmon with caper and dill cream cheese on pumpernickel crostini
•26.00
- GF** Chipotle seared Ahi tuna with guacamole and cilantro crème on tortilla crisps
•39.00
- Ginger salmon tartare with avocado and wasabi cream in sesame cones
•26.00
- Wild rice blini with smoked salmon and lemon crème fraiche
•26.00
- Smoked salmon and dill cream cheese pinwheels
•26.00
- GF** Japanese rice cake with ginger poached prawn and spicy mayo
•29.00
- Shrimp summer rolls with crisp vegetables and spicy WOW butter peanut-free sauce
•27.00

Meat Cold

Chilled ancho chili spiced pork tenderloin with apple and raisin chutney on grilled baguette
•26.00

Seared beef tenderloin with three onion compote on garlic crostini
•31.00

Grilled New York steak with spiced tomato jam and onion rings on naan bread
•29.00

Vegetarian Cold

Bruschetta with goat cheese on baguette slices
•19.00

GF Devilled Eggs
•19.00

Poached pear and peppered boursin cheese on toasted baguette
•23.00

Grilled Portobello mushroom and herbed goat cheese in sun dried tomato cone
•23.00

GF Marinated bocconcini, tomato, olive and cucumber skewer with dill yogurt dip
•23.00

Roasted tomato bruschetta with mascarpone
•21.00

Roasted mushroom bruschetta with arugula and feta cheese
•22.00

 Vegan Option

GF Gluten Free Option


Food Allergy Concerns?

Please talk to our events office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.


Seafood Hot

Pickarel fingers with roasted red pepper aioli
• **29.00**

 Bacon wrapped scallops with herbed garlic butter
• **39.00**

Crispy coconut prawns with spicy cocktail sauce
• **32.00**

Sesame seared salmon satays with teriyaki dipping sauce
• **29.00**

 Indian butter curried prawns and raita in ceramic spoons
• **29.00**

Pickarel cheek on roasted red pepper sauce with lemon aioli
• **29.00**

 Citrus seared scallops with roasted tomatoes and salsa verde
• **39.00**

 Prosciutto wrapped prawns with lemon basil aioli
• **35.00**

Meat Hot

Yakitori chicken satays
• **29.00**

 Honey dijon glazed chicken satays
• **29.00**

Mini ham and pineapple pizzas
• **21.00**

Crispy pork dry ribs with cracked pepper and sea salt
• **29.00**

Mini grilled Panini with capicollo, roasted red peppers, olive and pesto
• **27.00**

Lamb sliders with tomato jam and tzatziki
• **37.00**

Pulled pork and roasted corn empanadas with salsa roja
• **29.00**

Curry chicken spring rolls with mango dipping sauce
• **29.00**

Baked escargot, mushroom and bleu cheese vol-au-vents
• **28.00**

Hoisin glazed crispy pork belly with mandarin and green onion
• **29.00**

Baked smoked chicken, brie and sundried cranberry in puff pastry vol-au-vents
• **29.00**

 Chicken Tikka satays with raita dipping sauce
• **29.00**

Chicken, roasted pepper and Monterey Jack cheese empanadas with salsa
• **28.00**

Pork and shiitake wontons with sweet chili sauce
• **28.00**

Curried chicken wontons with Raita dip
• **28.00**

Seared Moroccan beef satays with Charmoula
• **32.00**

Beef sliders with roasted garlic aioli
• **45.00**

Honey Sriracha beef satays with mango salsa
• **32.00**

 Vegan Option

 Gluten Free Option

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Vegetarian Hot

Truffled wild mushroom ragout in puff pastry vol-au-vents with parmesan

• **22.00**

Mini portobello and provolone pizzas

• **22.00**

Mini Margherita pizzas

• **19.00**

Vegetable spring rolls with sweet chili sauce

• **24.00**

Feta cheese and spinach baked in phyllo pastry with tzatziki

• **28.00**

Mini grilled cheese sandwiches with tomato soup shooters

• **23.00**

 Portobello mushroom satays with roasted garlic aioli

• **22.00**

Shiitake and scallion wontons with sweet chili sauce

• **23.00**

Crispy fried mushroom and parmesan risotto balls with basil tomato sauce

• **28.00**

Baked brie, apple and pecan in puff pastry vol-au-vents

• **25.00**

Stationary Appetizers & Platters

Dips

Minimum 30 people

Spinach and artichoke dip with tortilla chips and pita bread

• **5.50 per person**

Tzatziki and roasted red pepper hummus with grilled pita bread

• **4.50 per person**

 Fresh tomato and cilantro salsa with tortilla chips

• **4.00 per person**

Baked Cheese “En Croute”

Serves 30-40 people

Baked brie in puff pastry with caramelized pears and raisins with baguette

• **90.00 per wheel**

Baked brie in puff pastry with roasted apples, pecans and sundried cranberries with baguette

• **90.00 per wheel**

Baked brie in puff pastry with sundried tomatoes, pesto and roasted red peppers with baguette

• **90.00 per wheel**

Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip

• **4.75 per person**

Fresh sliced fruit and berry selection

• **5.50 per person**

Domestic cheese selection with grapes, crackers and baguette

• **6.00 per person**

Imported and domestic cheese selection with grapes, crackers and baguette

• **8.50 per person**

Assorted olive and pickled vegetable tray

• **3.50 per person**

Assorted premade sandwiches and wraps

• **9.50 per person**

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Assorted fancy finger sandwiches and pinwheels

• **21.00 per dozen**

Assorted cold cuts, condiments and cocktail rolls

• **9.00 per person**

Antipasto with a selection of Italian cold cuts and cheeses, marinated and pickled vegetables, olives and baguette slices

• **13.00 per person**

Smoked salmon with shaved onions, cucumber, capers, dilled cream cheese, crème fraiche and pumpernickel and bagel crisps

• **14.50 per person**

Late Night Snacks

Minimum 30 people

Yukon Gold Potato French Fries with basil aioli, roasted garlic aioli, ketchup

• **4.00 per person**

Mini beef sliders with roasted garlic aioli

• **3.75 each**

Pulled pork sliders with bourbon bbq sauce

• **3.75 each**

Pizza, an assortment of vegetarian and meat 15" pizzas (serves 3-4 people)

• **22.00 each**

Roasted nuts spiced with brown sugar and fresh herbs served warm

• **4.95 per person**

Fresh cut Yukon Gold potato chips with roasted onion dip

• **3.50 per person**

Assorted chips and pretzel bowls

• **3.00 per person**

Mini grilled cheese sandwiches (based on 2 per person)

• **4.00 per person**

Mini macaroni and cheese

• **5.50 per person**

Panko crusted pickerel fish and chips with tartar sauce and condiments

• **9.50 per person**

Assorted crispy chicken wings with choices of barbeque, sweet chili, salt and pepper or buffalo sauces (maximum 2 types, minimum 3 dozen)

• **12.00 per dozen**

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