





COCKTAIL RECEPTION MENU

Hot Hors D'oeuvres

prices are per dozen
minimum order 3 dozen, per type

Truffled mac n cheese, signature cheese sauce, truffle aioli, shaved truffle
• **27.00**

  Chickpea and herb falafel, lime cilantro verde
• **27.00**

  Kungpao cauliflower, rice batter, kung pao sauce, sesame seeds, scallions
• **27.00**


Truffle mushroom arancini, truffled risotto, wild mushroom, marinara, parmesan
• **28.00**

Vegetable spring rolls with sweet chili sauce
• **28.00**

 Honey Dijon chicken satay
• **32.00**

Chili lime pickerel tacos, sriracha aioli slaw in a flour torilla
• **32.00**

Spanakopita with feta and spinach in filo pastry
• **32.00**

 Chili and fennel pork meatball, marinara sauce, and parmesan
• **32.00**

Mini chicken shawarma, garlic hummus, cucumber raita, naan
• **34.00**


Panko breaded pickerel fingers with chili lime aioli
• **35.00**



House smoked brisket sliders, sesame slider roll, horseradish aioli, cilantro lime slaw
• **42.00**

Fried chicken sliders, buttermilk marinade, chipotle aioli, creamy coleslaw
• **42.00**


Cold Hors D'oeuvres


prices are per dozen
minimum order 3 dozen, per type

 Mini caprese salad, cherry tomato, sliced bocconcini, basil, balsamic reduction
• **24.00**

  Watermelon poke, with green onion and crisp nori on tortilla crisp
• **24.00**


Bruschetta with goat cheese and balsamic glaze on a baguette slice
• **26.00**


 Mushroom bruschetta, garlic confit, balsamic reduction on crostini
• **27.00**

 Chimmichurri grilled prawns
• **30.00**

 Chili lime poached prawns with spicy Caesar cocktail sauce
• **31.00**

Applewood smoked salmon, blini, creme fraiche, caviar, dill
• **37.00**

 Fresh shucked Village Bay oysters with yuzu chili mignonette
• **41.00**

 Classic steak tartare, mustard seed, fermented chili, pomme gaufrette
• **48.00**

 Vegan Option  Gluten Free Option

Food Allergy Concerns?

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

Additional charges may apply.

Stationary Appetizers & Platters

Dips

Minimum 30 people

Spinach and artichoke dip with tortilla chips and pita bread

• **7.00 per person**

Tzatziki and roasted red pepper hummus with grilled pita bread

• **7.00 per person**

Baked Cheese “En Croute”

Serves 30-40 people

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

• **130.00 per wheel**

Platters

Minimum 30 people

Fresh vegetable selection with buttermilk dill dip

• **6.50 per person**

Fresh sliced fruit and berry selection

• **7.00 per person**

Domestic cheese selection with accoutrement

• **9.00 per person**

Imported and domestic cheese selection with accoutrement

• **12.00 per person**

Charcuterie : a selection of cured salami, prosciutto, imported cheese, smoked olives and pickled vegetables. Served with baguette and bagel chips

• **19.00 per person**

Assorted fancy finger sandwiches and pinwheels (minimum 3 dozen per type)

• **29.00 per dozen**

Late Night Snacks

Minimum 30 people

Crispy chicken sliders, chipotle mayo, creamy coleslaw, sesame bun

• **6.00 each**

Mini beef sliders with roasted garlic aioli, onion jam, cheddar, sesame seed bun

• **6.00 each**



Yukon Gold potato french fries with basil aioli, roasted garlic aioli, ketchup

• **6.50 per person**

Assorted crispy chicken wings with choice of sauce: barbeque, sweet chili, salt and pepper, buffalo

(maximum 2 types, minimum 3 dozen)

• **27.00 per dozen**

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

• **26.00 each**



Vegan Option



Gluten Free Option

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