

Reception Menu

fall/winter 2019-20

PASSED CANAPES

*package 4 PIECES PER GUEST FOR \$16 | select up to 4 canapes, **minimum 24 guests***

*Package 10 PIECES PER GUEST FOR \$38 | select up to 10 canapes, **minimum 50 guests***

Items also available a la carte, minimum 2 dozen each

Vegetarian

Squash risotto balls – truffle aioli (warm)

Mini caprese salad (GF)

Mushroom croquettes (warm)

Caramelized onion, fig, and goat cheese tart

Beet tartare (GF, DF)

Fresh spring roll (GF, DF)

Avocado toast (DF)

Roast corn tamale - tomato jam (warm, GF, DF)

Zucchini fritters (warm)

Fish/Seafood

Oysters (GF, DF)

Mussels Rockefeller (warm)

Crab cake - tomato jam (warm)

Shrimp cocktail (GF, DF)

Cured salmon blini (GF)

Tuna tartare (GF, DF)

Battered cod bites (warm, DF)

Meat

Devils on horseback - (bacon wrapped dates & aioli - warm)

Lamb croquette - mint gastrique (warm, DF)

Scotch quail egg (pork, warm, DF)

Steak tartare (DF)

Southern fried chicken bites (warm)

Duck and blueberry crepe (warm)

Braised beef tourtiere (warm)

Dessert

Beignets – cinnamon & sugar (warm)

Mini cupcakes – red velvet, vanilla, chocolate, **or** lemon (Can be GF by request)

S'mores bites

Crème brulee (GF)

Blueberry cheesecake

Chocolate mousse (GF)

Lemon tart

Poached peach & semolina custard

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BIGGER BITES | *A la carte, minimum 2 dozen each*

Sliders (*classic pan burger, peameal bacon, southern fried chicken, pulled pork or mushroom*) 56/dozen

Poutine (*mushroom or beef gravy*) 56/dozen

French fries 48/dozen

Grilled cheese 48/dozen

Mac n' cheese 54/ dozen

Lobster rolls 72/dozen

PAN PLATTERS | *Small serves 10-15 guests / Large serves 25-30 guests*

Charcuterie Board – crackers, pickles, mustard

Sm. 185 | Lg. 350

Crudité Platter – fresh vegetables & assorted dips

Sm. 100 | Lg. 180

Artisanal Cheese Board – crackers & accompaniments

Sm. 185 | Lg. 350

Fresh Fruit & Berries

Sm. 115 | Lg. 220

Bar Snack Platter – vegetable chips, gin popcorn, puffed cheese sticks, olives

Sm. 100 | Lg. 180

Seafood Tower – lobster, crab claws, oysters, mussels, clams, shrimp

Sm. 450 | Lg. 850

SWEET STATIONS

DESSERT TABLE

serves 30-40 guests | 350 (*select 3 sweet canapes*)

CANDY STATION

Small serves 50-60 guests | 350

Large serves 90-100 guests | 600

Note: list of candies provided on request

Savoury Stations and Buffet available upon request