



Fall/Winter Reception Menu 2018-19

VEGETARIAN

Parmesan pumpkin risotto balls – truffle aioli WARM
Mini caprese salad GF
Caramelized onion, fig, and goat cheese tart WARM
Beet terrine GF, DF
Truffled cauliflower gougere WARM
Mini crudité GF, DF
Brioche avocado toast
Roasted squash soup GF, WARM

Fish/Seafood

Oysters GF, DF
Mussels Rockefeller WARM
Mini Crab cake WARM, DF
Mini shrimp cocktail GF, DF
Cured Salmon Blini
Tuna tartare GF, DF
Mini lobster roll
Mini fish and chips WARM

Meat

Devils on horseback WARM, GF
Lamb scrumpets WARM, DF
Scotch quail egg WARM, DF
Venison tartare DF
Chicken Liver Toast
Southern fried chicken bites WARM, DF
Duck Confit, caramelized onion and blueberry crepe WARM
Mini braised beef tourtiere WARM

Dessert

Beignets – chocolate or cinnamon and sugar WARM
French Macaroon GF
S'mores bites
Mini crème brulee GF
Mini chocolate pot de crème GF
Blueberry cheesecake
Mini lemon tart
Fresh Baked Madeleines WARM

4 PIECES PER GUEST FOR \$16 | *select up to 4 canapes*

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

Items also available a la carte, by dozens

** Please note we can happily customise to accommodate dietary restrictions and preference*



Fall/Winter Reception Menu 2018-19

BIGGER BITES | A la carte, minimum 2 dozen each

sliders (*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 66/dozen

house merguez on a bun 66/dozen

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

Charcuterie – bread, pickles, mustard

Sm. 185 | Lg. 350

Crudité Platter – fresh vegetables with assorted dips

Sm. 100 | Lg. 180

Artisanal Cheese Board – crackers & seasonal accompaniments

Sm. 185 | Lg. 350

Fresh Fruit & Berries – assorted, seasonal availability

Sm. 115 | Lg. 220

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

Sm. 100 | Lg. 180

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

**list of candies provided on request*

NOTE Savoury Stations and Buffet available upon request*