



Hors d'oeuvres

Butler Passed or displayed buffet style

Serves 30 people

Crudite Platter with Assorted Dips

Carrot sticks, celery sticks, radishes, broccoli, cauliflower, etc...

With bleu cheese or ranch dip

\$55

Domestic Cheese Board with Crackers and Grapes

\$75

Imported Cheese Board with Crackers and Grapes

\$95

Hummus and Olive Tapenade

Roasted red pepper and basil flavored hummus and olive tapenade

With pita chips and sliced baguette

\$80

Baked Brie

French double cream brie cheese baked in light puff pastry

Stuffed with your choice of

Fig puree or toasted almond pesto

\$80

Tomato Caprese Crostini

Sliced tomato, pesto and mozzarella

Drizzled with balsamic vinegar & herb infused olive oil on crostini

\$85

Sweet Italian Sausage Puff Pastry

Sweet Italian sausage with caramelized onion in light puff pastry

\$85

Stuffed Button Mushroom

Oven baked domestic mushroom caps stuffed with
Spinach, goat cheese and apple wood smoked bacon

Or

Chive cream cheese & crabmeat

\$85

Crab & Endive Bites

Spicy cucumber crab salad on Belgian endive

\$90



Shaved Prime Rib Crostini

Crostini topped with shaved prime rib & horseradish sour cream
\$90

Mini Stuffed Potatoes

Mini stuffed potatoes with cheese, bacon and sour cream
\$90

Cuban Pork Plantains

Crispy plantains topped with slow roasted Cuban pork and glazed with citrus mojo
\$90

Crab Mousse or Salmon Mousse Bouchees

Mini puff pastry cups filled with your choice of the above selections
\$90

Green Peppercorn and Brandy Meatballs

Savory hand rolled meat balls braised in a creamy
Mild green peppercorn and brandy sauce
\$95

Chicken or Beef Skewers

Served over Chinese salad with spicy soy and sweet chili basil dipping sauces
Chicken \$85 Beef \$95

Mini Chicken Cordon Bleu

Breaded rolled chicken breast stuffed
With classic Swiss cheese, ham & Mornay sauce
\$95

Asian Platter

Mini vegetable spring rolls, ginger pork pot stickers
With soy dipping sauce & sweet chili dipping sauce
\$100

Shrimp Ceviche

Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions, and cilantro
served with avocado mash and fresh corn chips
\$110

Orange Chili Tuna Salsa

Sashimi grade tuna tossed with cucumbers, red onions, peppers, glazed with an orange
chili sauce and served atop wonton crisps with crispy lotus root
\$110



Duck Quesadilla

Pulled BBQ duck, red onions, goat cheese, apples

\$115

Apple Wood Scallops

Oven roasted large fresh scallops wrapped apple wood smoked bacon,
Herb citrus beurre Blanc

\$120

Antipasti

Herb cream cheese filled Genoa salami, marinated mozzarella, provolone and Prosciutto,
stuffed baby peppers, queen olives, sliced capicola,
Fresh tomato & basil bruschetta,
Garlic rubbed crostini.

\$125

Chilled Shrimp Cocktail

2 jumbo shrimps per person with cocktail sauce and lemon wedges

\$125

Smoked Salmon & Trout

Nova Scotia smoked salmon & hickory smoked trout served with capers, chopped red
onion, hard boiled egg, light horseradish sauce and baguette slices and toast points

\$125

Stations and Hearty Platters

Baked Penne Mozzarella

Tender penne pasta tossed in our house made marinara topped with mozzarella

\$75

Chicken Alfredo

Penne pasta with sliced grilled chicken in a parmesan cream sauce

\$85

Apple BBQ Glazed Sliced Pork Loin or Beef Brisket

Sliced tender beef brisket or pork loin glazed in a house made apple maple barbeque
sauce with mini rolls

\$95

All food & beverage purchases are subject to 8.1% sales tax and 20 % service