




# Hors D'Oeuvres

Bite size canapés available passed or stationed

## VEGETARIAN V

Wild Mushrooms and Artichoke Fricassee on Mini Tartelette

Caprese Salad: Grape Tomato, Bocconcini, Basil G 

Cranberry Brie Pastry with candied pecans

Red Wine Poached Mini Pear with mascarpone and toasted pumpkin seeds

Vietnamese Rice Paper Roll with 5 Spices Marinade G D

Seasonal Fruit Kabobs G D



## FOR MEAT LOVERS

Boursin Stuffed Medjool Dates with Prosciutto

Chicken Caesar Salad in parmesan cheese basket G

Smoked Duck Breast and Mango Skewers G D

Brie, Prosciutto and Apricot Crostini


Asian Roasted Duck & Vegetable Rice Paper Roll D

Figs with Bacon and Chile

Mini Yorkshire Pudding with Parsnip Mash, Smoked Beef and Caramelized Onion

## FROM THE SEA

Smoked Salmon on Rye with Dill Cream Cheese

Shrimp wrapped with Smoked Salmon G D 

Mini Blini with Smoked Salmon with Crème Fraiche

Shrimp on Seasoned Cracker with Pepper Jelly & Cream Cheese

Sushi available by request G D V



## COLD PLATTERS

Crudité with Hummus and Ranch G D V

Antipasto w/ Rustic Italian Breads G

Meats with pickles, olives and crusty Italian bread

Cheese with Fruits and Crackers G V

Niagara & Imported Cheese with grapes, dried fruits, chutney, assorted artisanal crackers

Kettle Chips and French Onion Dip G V

Mini Pita with Spinach Artichoke Dip V

## WARM STATION

Stuffed Mushroom with Boursin G V

Assorted Mini Quiche V

Cocktail Meatballs Parmesan Skewers

Homemade Mini Pork & Apple Sausage Roll

Honey garlic glazed Shrimp Skewer



# Small Plate Food Stations

Ideal for a casual reception that allows your guests to mingle.  
Food stations are chef attended to create dishes for your guests.  
Casual seating & 3-4 stations are recommended.

## AAA Beef Tenderloin Crostini Carvery 🍷

Hand-carved on fresh baguette, horseradish aioli, caramelized onions

## Crackling Pig Roast 🍷

Chef carving station, slider buns, fennel slaw, apple chutney and BBQ sauce

## Mashed Potato Martini Bar

Creamy roasted garlic mash, served in a martini glass with your choice of 4 toppings & beef jus: cheddar cheese, bacon bits, sautéed mushrooms, caramelized onions, green onions, sour cream

## Signature Sliders

Pork belly & apple chutney or Pulled pork with BBQ sauce, brioche buns, fennel slaw

## Gourmet Grilled Cheese 🍷

Freshly made grilled cheese sandwiches on artisan breads.

Cheddar & bacon, Swiss & mushroom, brie & fig, gouda & caramelized onion

## Taco Bar

Flank steak or chicken with grilled vegetables, on corn and flour tortillas, with pico de Gallo, guacamole, pickled red onion, shredded lettuce, cheddar cheese and sour cream.  
Tortilla chips and salsa to accompany.

## Grilled Cedar Plank Salmon Lettuce Wraps 🍷

Maple and whole grain mustard marinated wild salmon, grilled on cedar planks with fresh fruit salsa

## Chicken Souvlaki

Grilled chicken breast wrapped in a pita with onions, tomatoes, tzatziki

## Jerk Chicken

Rotisserie chicken marinated in Jamaican jerk seasonings served with rice and beans

## Southern BBQ Station

BBQ pork ribs with creamy macaroni cheese, corn bread, baked beans and slaw



*Prices vary depending on selection.*