

HORS D' OEUVRES AND RECEPTION ENHANCEMENTS

COLD HORS D' OEUVRES

Grilled New York steak bites with grape tomato, Danish blue cheese on a potato crisp
Roasted bruschetta, goat cheese and balsamic drizzle
Candied salmon with mango jam and maple cream
Peppercorn seared tuna with avocado salsa
Tiger prawn with mango relish
\$30.00 per dozen

HOT HORS D' OEUVRES

Chili lime chicken skewer
Peppered goat cheese wrapped in filo
Honey ham and smoked cheddar quiche
Roast garlic meatball, caramelized onion, port demi
Belle River crab cake, chipotle aioli
\$30.00 per dozen

(Minimum two dozen per selection required for hors d' oeuvres)

RECEPTION ENHANCEMENTS

Platters

(Unless otherwise stated, platters serve approximately 30 guests)
Basket of corn chips with freshly made salsa and guacamole~\$60.00
Spinach and artichoke dip~\$60.00
Fresh raw vegetables and dip~\$70.00
Sliced fruit platter~\$75.00
Import and Domestic cheese platter~\$80.00

Finger sandwiches with assorted fillings ~\$20.00 per dozen
Selection of cold cuts, sliced cheeses and condiments with assorted rolls~\$8.00 per person

Appetizers

Lime & black pepper or honey garlic chicken drumettes~ \$24.00 per dozen
Beef sliders, lettuce, tomato, garlic aioli~ \$30.00 per dozen
Chicken tenders with honey mustard sauce~ \$30.00 per dozen
Vegetarian spring rolls with sweet chili plum sauce~ \$30.00 per dozen
California or tuna roll with soy, ginger and wasabi~ \$32.00 per dozen

Desserts

Assorted dessert squares or cookies~ \$18.00 per dozen
Chocolate fountain with fresh seasonal fruit~ \$7.00 per person (minimum 75 guests)
Cake pops ~ \$30.00 per dozen

HORS D' OEUVRES PACKAGES

Minimum of 30 Guests

Bronze Package

Passed Hors d' Oeuvres

(allows for 6 pieces per person)

Chili lime chicken skewers
Vegetarian spring rolls
Mini quiche with assorted fillings (Chef's selection)
Roasted bruschetta, goat cheese, balsamic drizzle

Platters

Salsa with tri-color tortilla chips
Sliced seasonal fresh fruit
Assorted raw vegetable crudité with dip
\$16.00

Silver Package

Passed Hors d' Oeuvres

(allows for 8 pieces per person)

Chili lime chicken skewers
Vegetarian spring rolls
Mini quiche with assorted fillings (Chef's selection)
Roasted bruschetta, goat cheese, balsamic drizzle
Spicy chorizo bites

Platters

Salsa with tri-color tortilla chips
Sliced seasonal fresh fruit
Assorted raw vegetable crudité with dip
\$22.00

HORS D' OEUVRES PACKAGES

Minimum of 30 Guests

Gold Package

Passed Hors d' Oeuvres

(allows for 12 pieces per person)

Chicken drumettes with honey garlic
Chili lime chicken skewers
Vegetarian spring rolls
Spicy chorizo bites
Mini quiche with assorted fillings (Chef's selection)
Roasted bruschetta, goat cheese, balsamic drizzle

Platters

Salsa with tri-color tortilla chips
Sliced seasonal fresh fruit
Assorted raw vegetable crudité with dip
Domestic and import cheese platter
\$31.50

Platinum Package

Passed Hors d' Oeuvres

(allows for 15 pieces per person)

Chicken drumettes with honey garlic
Chili lime chicken skewers
Vegetarian spring rolls
Spicy chorizo bites
Mini quiche with assorted fillings (Chef's selection)
Roasted bruschetta, goat cheese, balsamic drizzle
Tiger prawns with mango relish

Platters

Salsa with tri-color tortilla chips
Sliced seasonal fresh fruit
Assorted raw vegetable crudité with dip
Domestic and import cheese platter
Spinach and artichoke dip with artisan breads
\$40.00

FROM THE BAR

Our standard bar setup consists of premium brand liquor, domestic beer and wine,
soft drinks and assorted juices
Additional upgrades are available upon request

Premium brand liquor (per ounce)	\$5.25
Domestic beer (per bottle)	\$5.25
Growers cider	\$5.25
Sleeman Honey Brown	\$5.50
Import beer (per bottle)	\$6.00
Domestic house wine (per bottle)	\$26.00

ADDITIONAL BEVERAGES

Alcoholic punch (rum or vodka), (5 liters, 30 glasses)	\$125.00
Champagne punch, (5 liters, 30 glasses)	\$125.00
Non-alcoholic punch, (5 liters, 30 glasses)	\$60.00
Assorted soft drinks	\$2.50
Assorted juices	\$3.00
Bottled juices	\$3.50
Non-alcoholic beer	\$4.00
Regular and decaffeinated coffee	\$3.00
Assorted teas	\$3.00
Sparkling apple cider	\$12.00

The provincial liquor act prohibits us from allowing any individual or group to provide their own
alcoholic beverages from an outside source

Above prices are subject to applicable government taxes and a 15% gratuity

WINE LIST

WHITE WINES

Okanagan Vineyards - VQA Select (House Wine)	British Columbia	\$26.00
Lindemans Premier Select - Chardonnay	Australia	\$30.00
Ganton & Larsen Prospect - Pinot Grigio	British Columbia	\$34.00
Gabbiano - Pinot Grigio	Italy	\$32.00
Nederburg - Sauvignon Blanc	South Africa	\$32.00

RED WINES

Okanagan Vineyards - VQA Select (House Wine)	British Columbia	\$26.00
J Lohr Seven Oaks- Cabernet Sauvignon	California	\$44.00
Beringer California Collection- Cabernet Sauvignon	California	\$34.00
Lindemans Bin 40 - Merlot	Australia	\$30.00
Penfolds Koonunga Hill- Shiraz Cabernet	Australia	\$38.00
See Ya Later Ranch- Unleashed Pinot Noir	British Columbia	\$39.00
Finca Los Primos- Malbec	Argentina	\$29.00

SPARKLING WINES

Sumac Ridge- Steller's Jay Brut	British Columbia	\$49.00
Mumm Napa- Brut Prestige	California	\$52.00
Henkell- Trocken	Germany	\$34.00

Above prices are subject to applicable government taxes and a 15% gratuity

A more extensive wine list is available upon request