



cocktail banquet menu

CREATE YOUR OWN | \$36 PER PERSON

Pricing is based per person and package is designed to create your own based on 5-6 pieces per person

Choose Your Options Based on Amount of Guests:

20 - 49 GUESTS

2 Placed Platters
2 Hot Items
2 Cold Items

50 - 74 GUESTS

3 Placed Platters
3 Hot Items
3 Cold Items

75 & MORE GUESTS

2 Placed Platters
4 Hot Items
4 Cold Items

Placed Platters

Add additional platters | \$7 per person

INTERNATIONAL AND DOMESTIC CHEESE PLATTER
HOUSE MADE POTATO CHIPS WITH SELECTION OF DRY SPICES
CHARCUTERIE BOARD WITH PICKLES, MUSTARDS, CURED, ROASTED, AND SMOKED DELI MEATS
DIP TRIO WITH CRISP POTATO CHIPS, NACHOS, GOURMET CRACKERS
SEASONAL FRUIT PLATTER
FRESH LOCAL CRUDITÉ PLATTER WITH DIP

Hors d'Oeuvres

Add 2 more hot & 2 more cold | \$5 per person

HOT HORS D'OEUVRES

Mini beef wellingtons
Lobster mini quiche
Chicken satays with peanut sauce
Bacon wrapped scallops
Spanakopita with dill mayo
Chicken wings, assorted flavours
Sambuca prawns
Vegetable spring rolls with plum
Pork dumplings with soy ginger glaze

COLD HORS D'OEUVRES

Smoked salmon, dill cream cheese, crostini
Tomato bruschetta, feta, parmesan crostini
Caprese skewers
Asparagus wrapped with prosciutto
Chefs choice soup shooter
Goat cheese truffles
Smoked salmon pinwheels
Herb Boursin won ton crisps

Dessert Table

ASSORTED COOKIES, TARTS, SQUARES, MOUSSE CUPS
COFFEE AND SELECTION OF TEAS

Price does NOT include GST or 18% Gratuity. Please notify us of any allergies in your group.