



Hors D'oeuvres

Meat	per piece	Seafood	per piece	Vegetarian	per piece
Pork & kimchi dumplings with peanut sauce	\$1.75	Smoked salmon crostini with lime cilantro aioli	\$1.75	Mini spanakopita triangles	\$1.75
Pizzelles with pesto, goat cheese & prosciutto	\$1.50	Mini crab cakes with chipotle mayo	\$2.25	Crispy falafels with tahini sauce	\$1.75
Cambozola, pancetta & maple grilled cheese	\$2.00	Shrimp mango salad in phyllo cups	\$2.00	Spicy potato samosas with cilantro dip	\$2.00
Bacon wrapped dates with blue cheese	\$2.00	Mini lobster rolls on homemade buns	\$3.50	Artichoke cakes with lemon	\$1.75
Sausage & fennel stuffed mushrooms	\$1.75	Tuna tacos with lime slaw & avocado cream	\$2.25	Watermelon feta bites with mint lime	\$1.25
Panko crusted chicken with ranch	\$1.75	Scallop fritters with bacon jam	\$2.50	Springrolls with sweet & spicy sauce	\$1.75
Chicken sausage puffs	\$1.50	Tequila lime shrimp with mango aioli	\$2.00	Boursin stuffed arancini with marinara	\$2.00
Lemongrass chicken dumplings	\$1.75	Spicy tuna maki	\$1.75	Caprese skewers with basil pesto & balsamic	\$1.25
Chive biscuits roast beef & red pepper aioli	\$1.75	Cajun shrimp tacos with mango salsa	\$2.25	Zucchini fritters with lemon basil aioli	\$1.75
Lamb chops with mint pesto	\$4.50	Lemony salmon cakes with dill caper cream	\$2.00	Hot artichoke & gorgonzola wonton cups	\$1.75
Pulled pork cups with guac & sour cream	\$1.75	Panko crusted coconut shrimp with sweet chili	\$2.25	Caramelized onion, mushroom, gruyere tarts	\$1.75
Maple, bacon & arugula grilled cheese	\$1.75	Tuna & avocado tartare on crispy wontons	\$2.25	Cauliflower 'buffalo' wings with blue cheese	\$1.50
Mini potato skins with bacon & gruyere	\$1.75	Crab rangoon cups	\$1.75	Burrata bruschetta toast with roasted garlic	\$1.75
Braised short rib corncake	\$2.25	Parmesan shrimp with lemon butter	\$2.25	Creole hushpuppies with remoulade	\$1.75
Spicy BLTs on sweet potato biscuits	\$2.00			Whipped ricotta crostini with honey & lemon	\$1.50
Mini fried chicken n' waffles	\$1.75			Edamame sliders with cranberry & feta	\$1.75
Jerk chicken biscuits with pineapple salsa	\$1.75			Spicy avocado maki	\$1.75
Steak & fried onion quesadilla bites	\$1.75			Butternut squash, leek & gorgonzola puffs	\$1.50
Mini poutine with homemade gravy	\$1.75				
Fig, gorgonzola, prosciutto toasts	\$1.75				



Buffet brunch/lunch Menu

\$35/person

*Includes 2 mains, 3 sides and a dessert option
each additional main add \$12.50/additional side \$5

Mains	Sides	Dessert
Pork satay with tzatziki	Yogurt granola parfaits	Fruit salad/platter
Chicken breast slices with sun-dried tomato pesto	Aunt Norah's sticky buns	Berries & whip cream
Ginger beef salad with mango	Bacon & sausage platter	Assorted cupcakes
Chicken with arugula, strawberries, goat cheese & toasted almonds	Scones with clotted cream and homemade jam	Chocolate chip cookies
Poached salmon with mustard lime sauce	Pastry selection	Lemon squares
Marinated chicken with artichoke pesto	Fresh muffin & loaf basket	Butterscotch brownies
Mixed finger sandwiches	Pasta salad with sundried tomato pesto, black olives & feta	Apricot and almond torte
Assorted wraps	Arugula salad with shaved parmesan & garlic croutons	Fruit flan
Asian chicken salad with wasabi dressing	Spinach salad with bacon, dates and feta dressing	Carrot pineapple cake
Chickpea, cherry tomato, arugula, salami salad	Hummus & pita platter with fresh vegetables	Date squares
Beef cobb salad	Guacamole, salsa & sour cream platter	Butterscotch coconut cookies
Curried shrimp & lime salad in avocado boats	Prosciutto wrapped melon with balsamic reduction	Butter pecan turtle bars
Roast beef platter with baguette & horseradish aioli	Asparagus vinaigrette with parmesan & lemon	
Soba noodle salad with edamame & tofu	Grated carrot salad with cilantro and cumin	
Gruyère & herb scrambled eggs	Black bean & corn salad with cumin & lime	
Breakfast enchiladas	Curried fruit & nut quinoa salad	
Waffle station	Orzo salad with pine nuts, feta and cherry tomatoes	
Smoked salmon platter with Montreal bagels	Butternut squash salad with quinoa and pumpkin seeds	
Quiche selection	Roasted vegetable, feta & cashew salad	
French toast with maple syrup	Caprese salad	



Buffet Dinner Menu

\$42/person

Includes 2 mains, 3 sides and a dessert option
**each additional main add \$15/additional side \$7.50*
***sample menus shown, please ask for more options*

Sample menus

Menu I

Mole chicken
Pulled pork enchiladas
Three cheese mac & cheese
Lime cilantro slaw
Cornbread with maple butter
Coconut key lime pie

Menu II

Beef tenderloin with chimichurri
Pistachio crusted salmon with lemon basil aioli
Creamy potato casserole with scallions & crispy topping
Prosciutto wrapped asparagus bundles
Light Caesar with garlic croutons
Flourless chocolate torte with warm caramel sauce

Menu III

Maple roasted chicken with apple chutney
Orange & ginger glazed roasted salmon
Spinach gratin
Butternut squash quinoa salad with feta & toasted pepitas
Roasted vegetable platter
Warm apple pie with brandied whip cream

Menu IV

Fish cakes with jalapeño tartare
Pork tenderloin with apple cream sauce
Sweet potato gratin with gruyere
Blanched green beans with toasted almonds
Kale salad with cranberries, goat cheese & honey sesame nuts
Lemon mousse with fresh berries

*Food stations are also available upon request



Gourmet 4 Course Dinner Menu

\$55/person

**sample menus shown, please ask for more options*

Sample Menus

Menu I

Mushroom & garlic risotto

Rack of lamb with mint pesto
Rosemary and garlic mashed potatoes
Honey glazed carrots

Butter lettuce salad with pear, candied pecans & blue cheese

Chai chocolate mousse with raspberries

Menu II

Butternut squash soup with apple & brie

Baked halibut with cherry tomato salsa & herb zabaglione
Garlic & parmesan cauliflower purée
Sautéed spinach

Kale and apple salad with pancetta & candied pecans

Carrot pineapple cake with white chocolate cream cheese frosting

Menu III

Roasted red pepper soup with orange cream

Merlot braised duck with gremolata
Parmesan roasted polenta
Buttered green beans

Apple walnut & arugula salad

Grand Marnier chocolate torte