



Reception

Platters

* Small serves 20-25 people, medium serves 30-40, and large serves 40-60

- ✦ **INTERNATIONAL CHEESES** \$295 s \$465 m \$680 l
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **DELI** \$180 s \$275 m \$370 l
Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef
- ✦ **FRESH FRUIT** \$245 s \$345 m \$510 l
Seasonal fruit with yogurt or chocolate dip
- ✦ **VEGETARIAN**
GRAZING BOARD \$200 s \$300 m \$450 l
Goat cheese, hummus, spinach dip, olives, beans, beets, cherry tomatoes, carrots, cucumber, pita, crostini and crackers
- ✦ **CHARCUTERIE** \$370 s \$575 m \$850 l
Prosciutto, sopresetta, chorizo slices, triple cream brie, gorgonzola, pecorino, white aged cheddar, pickled beets, olives and beans, dried fruit & fruit preserves, crackers, crostini and spiced pumpkin seeds
- ✦ **HOT SMOKED SEAFOOD** . . \$370 s \$585 m \$850 l
Smoked peppered salmon, mackerel, kippers, maple salmon, trout and crostini
- ✦ **JUMBO SHRIMP** \$170 s \$265 m \$460 l
Served with cocktail sauce and lemon wedges
- ✦ **ATLANTIC LOX** \$370 s \$585 m \$850 l
Served with horseradish mousse, capers, red onion, crostini, and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS** \$25 PER ROLL
Grilled brioche hot dog buns filled with fresh lobster gently tossed with dill mayo, celery, onions (can be cut in half) (gluten free available)

All prices are subject to a customary 19% taxable service charge and 15% applicable HST. Prices are subject to change. All prices are guaranteed 90 days prior to the function.



Stations

- ✦ **Mini burger.** **\$12**
Grilled beef burgers with fried onions, mushrooms with chipotle aioli
*Minimum three dozen - 2 each
- ✦ **Mac & Cheese** Minimum 25 people **\$8**
Add bbq pulled pork for \$3pp, or poached Atlantic lobster meat \$7 pp
- ✦ **Mini cocktail sandwiches** Min 25 people **\$18**
Ham & cheese, smoked salmon, Montreal smoked meat, and tofu with hummus
- ✦ **Mediterranean** Min 25 people **\$19**
Beef & chicken souvlaki with tzatziki & pita
- ✦ **Raw Bar** Min 25 people. **\$28**
Tuna crudo, scallop ceviche & shrimp cocktail
- ✦ **Tacos** Min 25 people **\$14**
Pork carnitas, and black bean with soft shells, tomato, lettuce, salsa, sour cream, and cheese sauce
- ✦ **Jars of salad station** Min 25 people. **\$9**
- Caprese cherry tomato, bocconcini, and balsamic
- Quinoa, grainy mustard, apple, fennel and cashew
- Cranberry goat cheese, farro, and roasted squash
- ✦ **Noodle boxes** Min 25 people **\$18**
- Grilled chicken, soba noodles, edamame, toasted sesame, carrots & sweet soy sauce
- Marinated tofu, vermicelli, lettuce, cucumber, tomato, ginger honey

Chef attended stations

*\$150 for two hours of Chef carving

- ✦ **Smoked beef brisket carvery** Min 25 people **\$19.95pp**
24 hrs braised and smoked brisket, pretzel buns, grainy mustard, and horseradish cream
- ✦ **Hip of beef** Serves 100 people. **\$1,295**
With assorted mustards, horseradish, and mini kaiser rolls
- ✦ **Roast sirloin** Serves 50 people. **\$16.50 pp**
With assorted house made rolls and condiments
- ✦ **Prime rib** Serves 50 people **\$21.95 pp**
Atlantic prime beef, overnight roasted, with fresh baked rolls, au jus, horseradish, and dijon

- ✦ **Oysters** 2 per person **\$8 pp**
Served on ice with lemons & all the fixings
- ✦ **Gnocchi** Min 25 people. **\$17 pp**
Sundried-tomato, mixed peppers & onions with garlic olive oil or herb tomato sauce

Late night stations

- ✦ **Pizza** Serves 30 people **\$285**
Pepperoni and three cheese pizza, and garlic fingers with donair sauce
- ✦ **Buttered soft warm pretzels** Serves 30 people. . **\$250**
With parmesan cheese, cinnamon sugar & sea salt
- ✦ **Poutine** Serves 30 people **\$280**
House cut potato wedges or regular fries with gravy & cheese curds

Sweets

- ✦ **Cupcakes** **\$46 a dozen**
Assorted flavors *Minimum two dozen
- ✦ **Donut wall** **\$49 a dozen**
Pastry chef's daily inspirations *Minimum two dozen
- ✦ **Chocolate strawberries** **\$44 a dozen**
Dipped in Belgian chocolate *Minimum two dozen
- ✦ **Elegant treats** **\$50 a dozen**
Mango mascarpone éclair, Yuzu white chocolate madeleine, petite mousse cakes, mini cheesecakes, strawberry macaron tart, chocolate passionfruit tart
*Minimum five dozen
- ✦ **Assorted homemade bars** **\$48 a dozen**
Peanut Butter Brownie Bars
Strawberry Cheesecake Bars
Lemon Lavender Bars
Opera Cake Bars
*Minimum five dozen



Hors d'oeuvres * Minimum three dozen per item

- ✦ Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- ✦ Caprese skewer with fresh mozza, cherry tomatoes and basil drizzled with balsamic glaze (gf & v)
- ✦ Antipasto skewer with marinated olives, artichokes, onions, capers, roasted red pepper & Daiya cheese (gf & vegan)
- ✦ Beef & Boursin stuffed mini potatoes (gf)
- ✦ Pimento croquets (v)
- ✦ Mini pulled pork in petite ciabatta bun
- ✦ Mini vegetarian ratatouille tart (gf & vegan)
- ✦ Beef satay with Thai coconut ginger sauce (gf)
- ✦ Prosciutto wrapped cream cheese fig on crostini
- ✦ Pistachio crusted goat cheese and prosciutto skewers (gf)
- ✦ Fried vegetable pork wonton, soya dip
- ✦ Mini steak frites with chipotle aioli
- ✦ Greek yogurt cones with herring caviar
- ✦ Pickled vegetable & Roquefort Tart (gf & v)
- ✦ Cold Southern Fried Chicken Salad in a sesame cup
- ✦ Deviled baby potato with mustard mashed potato & veganaise (vegan & gf)
- ✦ Sliced beef tenderloin with roasted red pepper and horseradish cream on crostini
- ✦ Mini lobster roll \$64 per dozen
- ✦ Tuna crudo spoons with lime & pepper jelly topped with salmon caviar (gf)
- ✦ Balsamic onion & smoked Daiya cheese tart (vegan & gf)
- ✦ Salmon tartare on English cucumber with Danish cream (gf)
- ✦ Shrimp cocktail with saffron aioli (gf)
- ✦ Black Angus smashed slider with fried onions, pickles and chipotle aioli
- ✦ Seared Digby scallops wrapped in bacon with zesty cocktail sauce (gf)
- ✦ Duck rilette with poached pear (gf)
- ✦ Mini salt cod fish cakes with green chow (gf)
- ✦ Truffled arancini and mustard velouté (v)
- ✦ Coconut shrimp with mango coconut sweet chili sauce
- ✦ Pulled chicken slider with pickled turnips & garlic olive spread
- ✦ Brie & red wine poached fig skewer with fresh chopped chives (gf & v)
- ✦ Fried truffled mac and cheese
- ✦ Petite fish and chips with tartar sauce

*Minimum three dozen per item **\$51 per dozen**

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