



Reception

# Platters

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

- ✦ **INTERNATIONAL CHEESES** \$285 s \$450 m \$660 l  
Variety of fine domestic and imported cheeses, with fruit and crackers
- ✦ **DELI** . . . . . \$170 s \$260 m \$350 l  
Prosciutto, genoise, pepperoni, black forest ham, turkey, and Montreal corned beef
- ✦ **FRESH FRUIT** . . . . . \$235 s \$330 m \$490 l  
Seasonal fruit with yogurt or chocolate dip
- ✦ **GRILLED HEIRLOOM VEGETABLES** . . . . . \$245 s \$345 m \$510 l  
Individual cups with marinated grilled seasoned baby vegetables with hummus & muhammara (roasted red pepper & walnuts) & pesto dips
- ✦ **TUSCAN** . . . . . \$290 s \$460 m \$680 l  
Char grilled marinated vegetables, antipasto salad, fresh ricotta cheese with tangerine honey, and roasted garlic and olive dip with crusty bread
- ✦ **CHARCUTERIE** . . . . . \$360 s \$560 m \$830 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** . . \$360 s \$570 m \$830 l  
Smoked peppered salmon, mackerel, kippers, maple salmon, and trout
- ✦ **JUMBO SHRIMP** . . . . . \$160 s \$250 m \$440 l  
Served with cocktail sauce and lemon wedges
- ✦ **ATLANTIC LOX** . . . . . \$360 s \$570 m \$830 l  
Served with horseradish mousse, capers, red onion, and lemon wedges
- ✦ **ATLANTIC LOBSTER ROLLS** . . . . \$23 PER ROLL  
Grilled brioche hot dog buns filled with fresh lobster gently tossed with dill mayo, celery, onions (can be cut in half)

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## Stations

- ✦ **Mini burger.** . . . . . **\$11**  
Brioche bun, grilled beef burgers with caramelized onions, cheddar cheese & fancy sauce.  
\*Minimum three dozen - 2 each
- ✦ **Mac & Cheese** Serves 30 people . . . . . **\$190**  
Add bbq pulled pork for \$3pp, or poached Atlantic lobster meat \$7 pp
- ✦ **Jars of salad station** Min 25 people. . . . . **\$8 pp**  
- Caprese cherry tomato, bocconcini, and balsamic  
- Brussel sprout Caesar  
- Cranberry goat cheese, farro, and roasted squash

## Chef attended stations

\*\$150 for two hours of Chef carving

- ✦ **Smoked beef brisket carvery** Min 25 people **\$18.95pp**  
24 hrs braised and smoked brisket, pretzel buns, grainy mustard, and horseradish cream
- ✦ **Hip of beef** Serves 100 people. . . . . **\$1,250**  
With assorted mustards, horseradish, and mini kaiser rolls
- ✦ **Honey glazed country ham** Serves 50 people . **\$11.25 pp**  
Served with assorted house made rolls and condiments
- ✦ **Crispy pork belly carvery** Min 25 people. . . **\$13.95 pp**  
Served with pickled cabbage and lime sweet soy
- ✦ **Roast sirloin** Serves 50 people. . . . . **\$15.95 pp**  
With assorted house made rolls and condiments
- ✦ **Prime rib** Serves 50 people . . . . . **\$19.95 pp**  
Atlantic prime beef, overnight roasted, with fresh baked rolls, au jus, horseradish, and dijon

## Late night stations

- ✦ **Pizza** Serves 30 people . . . . . **\$275**  
Pepperoni and three cheese pizza, and garlic fingers with donair sauce
- ✦ **Nacho** Serves 30 people. . . . . **\$270**  
Corn tortillas chips with jalapeno, tomato, onion, peppers, and cheese sauce
- ✦ **Taco** Serves 30 people. . . . . **\$320**  
Assorted soft and corn tortillas with spiced beef, tomato, lettuce, salsa, sour cream, and cheese sauce
- ✦ **Poutine** Serves 30 people . . . . . **\$270**  
House cut potato wedges or regular fries with gravy & cheese curds

## Sweets

- ✦ **Cupcakes** . . . . . **\$45 per dozen**  
Assorted flavors \*Minimum two dozen
- ✦ **Donut wall** . . . . . **\$48 per dozen**  
Pastry chef's daily inspirations \*Minimum three dozen
- ✦ **Chocolate strawberries** . . . . . **\$43 per dozen**  
Dipped in Belgian chocolate \*Minimum three dozen
- ✦ **Churro station** Serves 30 people . . . . . **\$250**  
With chocolate and assorted inspired ganache dips
- ✦ **Elegant treats** . . . . . **\$36 per dozen**  
Pistachio white chocolate eclairs, dark chocolate earl grey madelines, petite chocolate glazed mousse cakes, mini cheesecake spheres, petite fruit tarts  
\*Minimum five dozen

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## Hors d'oeuvres \* Minimum three dozen per item

- ✦ Apple and peach wood smoked salmon on rye bread with horseradish mousse and capers
- ✦ Basil marinated bocconcini and cherry tomato mini skewers
- ✦ Antipasto skewer marinated olives and pickled vegetable skewer
- ✦ Roasted red nugget potatoes filled with seared angus beef and topped with boursin cheese
- ✦ Beef tartare on phyllo crisp, goat cheese and spiced nuts
- ✦ Mini pulled pork in petite ciabatta bun
- ✦ Grilled halloumi, pastry cone, roasted beets, yuzu
- ✦ Watermelon ceviche cubes, pomegranate molasses, and balsamic caviar
- ✦ Tomato and roasted garlic bruschetta with balsamic reduction on crostini
- ✦ Pistachio crusted goat cheese and prosciutto skewers
- ✦ Fried vegetable pork wonton, soya dip
- ✦ Vegetable samosas in crispy pastry with tamarind chutney
- ✦ Tuscany seasoned angus beef tenderloin with onion marmalade and garlic crostini
- ✦ Mini lobster roll \$64 per dozen
- ✦ Salmon tartare on English cucumber with Danish cream
- ✦ Shrimp cocktail with tomato horseradish sauce
- ✦ Beef carpaccio and grilled pear bites
- ✦ Smoked salmon on blini, caviar, and creme fraiche
- ✦ Fried cheese ravioli, marinara sauce
- ✦ Mini Atlantic snow crab cakes with green chow
- ✦ Beet root tartlet with honey mascarpone
- ✦ Chicken piri-piri skewer
- ✦ Kobe beef slider on brioche buns, chipotle mayo
- ✦ Coconut shrimp with mango coconut sweet chili sauce
- ✦ Shrimp ceviche spoons, tapioca wafer
- ✦ Fried truffle mac and cheese
- ✦ Petite fish and chips in cones, tartar sauce

\*Minimum three dozen per item . . . . . **\$56 per dozen**

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