



CATERING / RECEPTION

Below is a selection of our most popular appetizers. If you don't see a particular item you were thinking of, simply ask and we can endeavour to provide it for you. We can also personalize menus based on events and budgets. *Prices are per dozen with a minimum order of three dozen per item. All taxes included.*

We pride ourselves on providing REAL food with OVER 90% MADE FRESH in-house.

Artichoke Pate <i>with rice crackers</i>	\$12.65
Cheese Tortellini & Basil Skewer <i>roasted red pepper accompaniment</i>	\$13
Spanakopita <i>spinach & feta with tzatziki dip</i>	\$14.50
Teriyaki Meatballs <i>with toasted sesame seeds (6 dozen min order)</i>	\$9.75
Creamy Blue Cheese Stuffed Medjool Dates	\$18.40
Goat Cheese Truffles	\$16
Bruschetta <i>fresh tomatoes and basil</i>	\$16
Grilled Chicken Skewers <i>choice of barbeque or plum glaze</i>	\$23
Panko Crusted Chicken Bites <i>choice of lemon pepper or Cajun spice, with dip</i>	\$17.25
Marinated Aged Cheddar and Olive Skewer <i>focaccia crouton and herbs</i>	\$13.80
Calabrese Skewers <i>bocconcini, tomato and basil</i>	\$17.80
Corn Tartlets <i>sweet pepper and cheese filling</i>	\$16
Blue Cheese Ginger Snap <i>with poached pear</i>	\$18.50
Artichoke Bruschetta <i>with green olives and capers</i>	\$17.25
Garlic & Parmesan Potato Stacks <i>sour cream & chives</i>	\$17.25
Assorted Tortilla Pinwheels	\$16.50
Bacon Wrapped Dates <i>choice of feta or goat cheese stuffing</i>	\$18.75
Falafel Crackers <i>hummus, raita and rice crackers</i>	\$16.50

Homemade Quichettes		\$19
Mexican Chicken or Pulled Pork Tortilla Cup		\$18.50
Asian Wonton Cups <i>mandarins, edamame and cilantro slaw</i>		\$17.25
Mushroom Arancini <i>mozzarella centers</i>		\$21.85
Roast Beef Crostini <i>caramelized onions & fresh horseradish</i>		\$20.50
House made Dips & Spreads w/Bread, Chips or G.F. Crackers		\$34
<i>choice of;</i>		
<i>Artichoke and Spinach</i>		
<i>Mexican Black Bean</i>		
<i>Hummus (plain, roasted red pepper, or lemon)</i>		
<i>Herbed Yogurt Dip</i>		
Ciabatta Sliders		\$31
<i>choice of;</i>		
<i>Glazed Orange Agave Black Forest Ham and Havarti</i>		
<i>Slow Roasted Pulled Pork and Apple Slaw</i>		
<i>Marinara Meatballs</i>		
<i>Roasted Veggies and Swiss</i>		
Fruit trays	<i>Small \$43.50 (25-30) Large \$74 (50-60 people)</i>	
Veggie trays w/Herbed Dip	<i>Small \$43.50 (25-30) Large \$74 (50-60 people)</i>	
Cheese platter <i>garnished w/dried fruit & mixed nuts, served w/assorted crackers</i>		
	<i>Small \$95 (25-30) Large \$155 (50-60 people)</i>	
Dessert platter		
<i>Assorted squares & cakes</i>		\$20.75
<i>Assorted cookies</i>		\$17.25

Overwhelmed by choice?
Give us your budget and we'll do it for you.

• A 15% gratuity will be added to all invoices • 50% deposit on food & beverage purchases is required at time of booking, the remainder of invoice is due 30 days before your event • Final number of guests must be confirmed a minimum of 72 hours before your event. At this time please advise us on any dietary restrictions.

Boardroom Lunch

CHEFS DAILY CUP OF SOUP OR GREEN SALAD

DELI SANDWICHES & WRAPS (CHOOSE 3 OF THE FOLLOWING)

ROAST BEEF KAISER

AGED CHEDDAR, HORSERADISH MAYO, PICKLED ONIONS

TURKEY BREAST BUNWICH

PESTO MAYO, HAVARTI, FRESH RED PEPPERS

BLACK FOREST HAM BUNWICH

HAVARTI, DIJON MAYO, TOMATOES

EGG SALAD BUNWICH

PICKLES, PARSLEY, MAYO

DIVA WRAP

FALAFEL, TZATZIKI, CUCUMBER, TOMATO, LETTUCE

BOSSA NOVA WRAP

CHICKEN BREAST, CRISP BACON, PARMESAN CHEESE, LETTUCE, CAESAR DRESSING

FRESHLY BAKED GOODIES

COFFEE & TEA

\$14.50 / PERSON (tax included)

**** GLUTEN FREE OPTIONS AVAILABLE AT \$1 PER PERSON

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Beverage Menu

(Taxes Included)

ON CONSUMPTION

JUICE/SOFT DRINKS \$2.50

BOTTLED WATER \$2

PITCHERS & URNS

FILTERED WATER (1.89L. PITCHER) \$3.50

FILTERED WATER (8.5L. URN) \$17.50

LEMON WATER (8.5L. URN) \$20

ICED TEA (8.5L. URN) \$40

LEMONADE (8.5L. URN) \$40

COFFEE & TEA

STEEPED TEA URN (10 CUPS) \$20

SMALL COFFEE URN (10 CUPS) \$20

MEDIUM COFFEE URN (20 CUPS) \$40

LARGE COFFEE URN (30 CUPS) \$60

CASH BAR

WINE (5oz) \$6.50

BEER (355ml) \$6.50

HOST BAR (+tax & gratuity)

WINE (5oz) \$5.50

BEER (355ml) \$5.50

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