

# APPETIZERS



Cold & Hot Hors D'oeuvres  
Reception Action Stations  
Display Platters

## COLD HORS D'OEUVRES

(Minimum order of 3 dozen of each item)

### Baked Pretzel Bite V VG

Baked and salted, served with beer mustard

### Southwest Cheese Bread VG

Flatbread with baked jalapeño cheese and whipped guacamole with black bean salsa

### Vegetable Crudite VG GF

Individual cut crisp vegetables with buttermilk ranch

### Bruschetta & Rosemary Mozzarella VG

Marinated tomatoes with fresh rosemary mozzarella

### Cheese Ball Pops VG GF

Mixed cheese with dried cranberries crusted with roasted pecans

### Mini Crab Roll

Crab seasoned with garlic, red pepper and green onion

Served on mini buttered grilled roll

### Mini Ryebein Sandwich

Two bite sandwich with sauerkraut, swiss cheese, corned beef and Russian dressing

### Brie & Onion Confit VG

Sliced brie cheese on garlic crostini with onion confit

### Layered Dip VG GF

Layered with sour cream, guacamole, cheese, tomato and green onion with crisp corn tortillas

### Antipasto Cup

Crisp salami with marinated bocconcini, olive and tortellini pasta with roasted red pepper

## HOT HORS D'OEUVRES

(Minimum order of 3 dozen of each item)

### Sausage Quesadilla

Cheese, sausage, tomatoes, green onions

(Ask us for our vegetarian option)

### Mini Baked Potato VG GF

Fresh seasoned and roasted mini potatoes with chives and sour cream

### Chorizo Hand Pie

Ground chorizo sausage with white gravy baked in a buttery puff pastry

### Assorted Mini Quiche VG

Florentine, forestiere, lorraine

### Mini Fish & Chips

Crispy cod with golden potato chip with a malt vinegar aioli

### Mac & Cheese Croquette VG

Fried till crisp, served with spicy ketchup

### Meatball Parmesan

Soft Italian meatball with tomato and mozzarella baked in a pizza crust

### Breaded Brie Crostini VG

Fried brie with a cranberry relish and walnuts on a garlic crostini

### Mini Crab Cake VG

Crab cake seasoned with garlic, red pepper, served with a lime cilantro crème fraiche

### Mozarella Angolotti VG

Fresh pasta filled with mozzarella, breaded and fried crisp with roasted tomato aioli

### Pepperoni Pizza

Two bite pizza with pepperoni and peppercorn ranch dressing

(Vegetarian available upon request)

HST and a 18% service charge will apply to all menu items | Prices subject to change

VG VEGETARIAN V VEGAN GF GLUTEN FREE

## **PARTY PACKAGES**

(All will be priced as per package price)

### **Party Package One | 500PC**

Package includes an assortment of hot & cold hors d'oeuvres

Sausage Quesadilla

Meatball Parmesan

Vegetarian Pizza **VG**

Mini Crab Roll

Mini Baked Potato **VG GF**

### **Party Package Two | 500PC**

Package includes an assortment of hot & cold hors d'oeuvres

Bruschetta & Rosemary Mozzarella **VG**

Brie & Onion Confit **VG**

Baked Pretzel Bite **V VG**

Mozzarella Agnolotti **VG**

Assorted Mini Quiche **VG**

## RECEPTION ACTION STATIONS (MINIMUM 40 GUESTS)

(These items cannot be substituted for a meal)

### CHEF ACTION STATIONS

#### Italian Pasta Bar

Served with alfredo sauce and pomodoro sauce. An array of selected fresh seasonal vegetables  
(  &  options available by request )

#### Mini Burger Bar

Accompanied by mini beef burgers, artisan mini buns and served with traditional condiments and sautéed mushrooms and onions, chipotle mayonnaise

#### Chopped BBQ

Whole mustard braised beef and rings of country sausage, sliced and chopped on site served with mini baked rolls, BBQ sauce, onions and pickles

#### Stirfry Station

An array of selected fresh seasonal vegetables, julienne roasted chicken OR julienne grilled beef  
Served with fried rice and accompanied by soy sauce  
(  options available by request )

## RECEPTION DISPLAY & DESSERT PLATTERS

(Platters must only be ordered in increments of 10)

### Cookie Platter VG

Selection of assorted fresh baked cookies

### Dessert Square Platter VG

Assorted fresh baked squares

### Cheesecake Platter VG

Mini cheesecake squares

### Fresh Crudite Platter VG GF

A fresh selection of assorted vegetables, served with house made ranch dip

### Deluxe Cheese Platter VG

Selection of assorted deluxe cheese with stone ground crackers

### Deluxe Fruit Platter V GF VG

A display of seasonal fresh fruit decoratively displayed

### Classic Sandwich Platter

Classic made deli sandwiches include roast beef, sliced turkey, salami and ham

All served with lettuce and cheese with tomatoes

Served on assorted breads and wraps

### Vegetable Antipasto Platter VG GF

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

### Assorted Creamed Cheese Board VG

Assorted creamed cheeses, roasted vegetables, served with crostini's and crackers

### Charcuterie Platter

Assorted house sliced selected meats, marinated olives and sweet peppers,

marinated roasted vegetables, served with stone ground crackers

## LATE NIGHT MENU (MINIMUM ORDER OF 20)

### Quesadilla | (2 pieces per person)

Fresh baked quesadilla stuffed with shredded cheese, green onions, and julienne pepperoni and diced tomatoes

Served with salsa and sour cream

(Ask us for our vegetarian options)

### Pizza | (2 pieces per person)

Our signature square pan pizza, choice of pepperoni and cheese OR vegetarian

### Sliders | (2 pieces per person)

Artisan buns with mini burgers, served with ketchup, mustard and relish, sliced cheese

### Chicken Wings | (3 pieces per person)

Crispy seasoned chicken with your choice of the following BBQ OR honey garlic

### Make Your Own Poutine | (6oz. per person)

Seasoned golden fries served with side house gravy and shredded cheese

## LATE NIGHT MUNCHIE BOWLS (BASKETS FOR 10 GUESTS)

### Traditional Pretzels V VG | (40 oz.)

Salted pretzels

### Classic Potato Chips V VG | (40 oz.)

Classic salted potato chips

### Salsa & Tortilla Chips VG GF | (40 oz. of chips and 20oz. of salsa)

Fresh house made salsa and queso, served with crisp corn tortilla chips

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