



De Luxe Cocktail Menu #1

Sun-dried Tomato and Crab and Cheddar Mousse served
With baguettes and crackers

Vegetable Tray with our Special Homemade Dip

Vietnamese Vegetarian Salad Rolls with Peanut Hoisin Dip

Artisan Sandwich Platter (roast beef, ham, turkey, chicken salad, egg salad,
tomato and boconccini, vegetable with cream cheese on assorted gourmet
breads – baguette, foccaccia, kaisser rolls)

Tortellini Skewers with Lemon Parmesan Dressing

Fresh Fruit Platter

Specialty Organic Coffee and Herbal Tea Station

\$15.95 per person plus GST, gratuities *For 100 guests
\$16.95 per person, plus GST, gratuities *For 80-99 guests
\$17.95 per person, plus GST, gratuities *for 60-79 guests
Under 60 guests – call for pricing

Price includes rental of platters, disposable side plates, napkins and cutlery, set-up.
Delivery charges apply depending on venue location

With service staff for 4 hours and tablecloths on the buffet to match your colour theme.
Quantity of Food per person : 1.5 serves per item per person for an average of 3 hour
reception



De Luxe Cocktail Menu # 2

Domestic Cheese Tray with Crackers

Vegetable Tray with our Special Homemade Dip

Vegetarian Baked Spring Rolls served with Plum Sauce

Chicken and Vegetarian Samosas with Mango Chutney

Teriyaki Chicken Drummets

Fresh Fruit Platter

Small Tarts and Pastries

Specialty Organic Coffee and Herbal Tea Station

\$17.95 per person plus GST, gratuities *For 100 guests

\$18.95 plus GST, gratuities *For 80-99 guests

\$19.95 plus GST, gratuities *For 60-79 guests

Under 60 guests – call for pricing

Price includes rental of platters, disposable side plates, napkins and cutlery, set-up.
Delivery charges apply depending on venue location.

With service staff for 4 hours and tablecloths on the buffet to match your colour theme.
Quantity of Food per person : 2 serves per item per person for an average of 3 hour
reception



De Luxe Cocktail Menu # 3

Grilled Antipasto Platter with Balsamic-Extra Virgin Olive Oil Drizzle
(grilled asparagus, kalamata olives, zucchini, red and yellow peppers, sweet jumbo onions, marinated artichokes and mushrooms)

Roasted Red Pepper Hummus with Pita Crisps

Continental Cheese Platter served with Grapes and Crackers
(Roquefort, Greek Feta, Blue Cheese, Camembert, Jarlsberg, Swiss, Old Cheddar Assortment)

Carved Roasted AAA Beef Tenderloin served with dollar rolls and grainy Dijon Mustard

Cold Seafood Platter
(Smoked salmon, pickled herring, and jumbo prawns served with sweet dill mustard sauce, capers, onions and cocktail sauce)

Fresh Fruit Kebabs

Lemon Bars, Belgian Brownie squares, Blueberry and Coconut Bars

Specialty Organic Coffee and Herbal Tea Station

\$24.95 per person plus GST, gratuities *For 100 guests

\$25.95 plus GST, gratuities *For 80-99 guests

\$26.95 plus GST, gratuities *For 60-79 guests

Under 60 guests – call for pricing

Price includes rental of platters, disposable side plates, napkins and cutlery, set-up. Delivery charges apply depending on venue location.

With service staff for 4 hours and tablecloths on the buffet to match your colour theme. Quantity of Food per person : 2 serves per item per person for an average of 3 hour reception