

# Trays & Platters

## Gourmet Cheese Board

Assortment of Domestic and Imported Cheeses with Water Crackers, Olives and Toasted Nuts

\$150 for 20 Guests \$210 for 30 Guests \$300 for 50 Guests

## J Willy Krauch Artisanal Smoked Salmon

with Pickled Red Onion, Lime and Toasted Baguette

\$145 per Side (1 kg) Sufficient for 20 Guests

## Nova Scotia Mussels

Steamed with Fire-Roasted Garlic, Butter and White Wine

\$125 per 15 lbs. Sufficient for 20 Guests. Additional Mussels \$30 per 5 lbs.

## Vegetable Crudités

with Cucumber Wasabi Dip

\$85 for 20 Guests \$110 for 30 Guests \$150 for 50 Guests

## Seasonal Sliced Fresh Fruit

with Vanilla Yogurt Dip

\$65 for 10 Guests \$110 for 20 Guests

## Spinach and Artichoke Dip

with Cheddar, Roasted Garlic and Bacon and Crisp Baguette

\$85 Sufficient for 20 Guests

## Hummus with Olive Oil

Toasted Baguette

\$65 Sufficient for 20 Guests

## Antipasto Platter

Assorted Dry Cured Salamis, Roasted Artichokes, Balsamic Marinated Mushrooms, Cheese Selection, Tomato with Fresh Mozzarella, Grilled Peppers, Olive Oil Baguette and Kalamata Olives

\$180 Sufficient for 20 Guests

## Cold Poached Tiger Shrimp

Served on Chilled Beach Rock with Lemon and Pernod Cocktail Sauce

\$240 for 20 Guests (approx. 6 pc per guest)

## A Selection of "Petite" Sandwiches

Egg and Chive Salad, Chicken and Dried Cranberry Salad on Baby Brioche

\$100 for 50 Pieces

## Miniature Desserts

Butter Pecan Tarts, White Chocolate and Raspberry Cheesecake Tarts, Seasonal Pots du Crème

\$38 per dozen minimum 3 dozen

# Passed Hors d'Oeuvres



Whether you're planning a reception before dinner, or having an opening "meet and greet", we are confident you will be pleased with our selection of hot and cold hors d'oeuvres, platters and food presentations. Receptions can be arranged for just about anywhere on property. The options are only limited by your imagination! We are pleased to offer our recommendations for amounts based on the time of day, style of event and number of participants. As well, should there be a group favourite you do not see on the menu, please ask, as we'd be happy to tailor a menu to your event.

## **Chef's Selection of Hot and Cold Hors d'Oeuvres**

Based on 4 pc per guest \$9.50 per person Based  
on 8 pc per guest \$17.50 per person (minimum  
20 guests)

Coconut Crusted Tiger Shrimp  
Sweet and Spicy Glazed Meatballs  
Crispy Pot Stickers with Sweet and Spicy Dip  
Curried Chicken, Apple and Raisin on Baguette Crisps  
Oven Dried Grape Tomatoes with Ricotta on Baguette Crisps (V)  
\$36 per Dozen  
(minimum 3 dozen per item)

Tomato & Fresh Mozzarella Skewers with Pesto (V-GF)  
Salmon Ceviche with Lime and Cilantro in Cucumber Cups (GF)  
Edamame Dumplings with Poke Dipping sauce (V)  
Chicken Dumplings with Poke Dipping Sauce  
Mushroom-Marsala Risotto Croquettes (V)  
\$39 per Dozen  
(minimum 3 dozen per item)

Bacon Wrapped Digby Scallops  
Panko Crusted Scallops with Wasabi Cream  
Freshly Shucked Local Oysters (min 8 dz)  
Grilled Brie Fingers with Red Onion Jam  
\$39 per Dozen  
(minimum 3 dozen per item)

Miniature Beef Wellington  
Black and Blue Beef Sliders  
\$48 per Dozen  
(minimum 3 dozen per item)

A taxable 18% service charge and HST will be applied to all food and beverage  
Menus, menu items, pricing and other details are subject to change

# *Chef Attended Stations ...to add to your reception*



The perfect addition to you your reception. These chef attended stations are intended to accompany hors, d'oeuvres, trays and platters. If you would like to have any of these as a stand-alone item additional charges may apply.

## **Carved Striploin of Beef**

Hardwood Smoked and Presented with Maple Chipotle BBQ Sauce, Mustard, Horseradish and Freshly Baked Breads  
\$360 Sufficient for 20 Guests

## **Cedar Planked Salmon**

with House Spice Blend, Lemons and Dill Mayo  
\$250 per salmon, Sufficient for 20 Guests

## **BBQ Pork Loin**

Maple Chipotle BBQ, Soft Tortillas, Caramelized Onion, Pico de Gallo  
\$235 Sufficient for 20 Guests

## **Top Sirloin of Beef**

with Natural Jus, Freshly Baked Breads, Mustards, Horseradish Mayo, and Pickles  
\$545 Sufficient for 60 Guests

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# Late Night Bites

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## **Crunchin' Nacho Station**

Crisp Corn Tortillas, Salsa, Sour Cream, Jalapeños, Guacamole and Shredded Cheddar on the side  
\$7 per Person

## **The Chip Wagon**

Crisp Fries, Sweet Chili Mayo, Ketchup and Gravy  
\$7 per Person

## **Pizza Stop**

Carne Pizza with Pepperoni, Sausage and Salami  
Veggie Pizza with Feta  
BBQ Chicken with Caramelized Onions  
\$10 per Person

\*Please Refer to our "Trays and Platters" Menu for additional add-ons to your late night selections\*

**Served up to 11:00pm**

**Minimum 50 People**

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