



RECEPTION Platters

EXECUTIVE CHEF • CHRIS SMYTHE

Seasonal Vegetable Crudités

Traditional Hummus & Blue Cheese Dip
\$9++ per person

Artisan Canadian Cheese Board

Assorted Premium Canadian Cheeses, Dried Fruits & Honey,
Premium Crackers & Salted Nuts
\$15++ per person

Executive Party Pizza

Housemade Pizza with Choice of Toppings:
Goat's Cheese, Mozzarella, Grated Parmesan, Cheddar, Roasted Peppers, Artichokes,
Onions, Mushrooms, Tomatoes, Olives, Pepperoni, Bacon
\$16++ per pizza (8 Slice)

Seasonal Fruit & Berries

Sliced Seasonal Fruit & Berries with House Made Biscotti
\$10++ per person

Munchies

Assorted Potato Chips, Salted Deluxe Nuts, Granola Bars, Whole Fresh Fruit
\$14++ per person

Chilled Tiger Prawns

Traditional Cocktail Sauce & Lemon Wedges
\$ - Market Price / per Dozen

Late Night Sweet Table

A Selection of Deluxe Pastries & Confections &
Chocolate Dipped Strawberries from our Pastry Kitchen
\$16++ per person

Individual Pots of Premium Coffee & Tea

\$16++ per pot (12 ppl)

Self-Serve Espresso Station

Unlimited Use after Dinner Service
Under 25 – persons \$25.00 ++
25 – 60 persons \$75.00++
60 – 100 persons \$100.00 ++

All prices are subject to HST Taxes & Gratuity
Prices in effect until May 31st 2019