



COCKTAIL RECEPTION

EXECUTIVE CHEF · MARC LYONS

PREMIUM HORS D'OEUVRES AND CANAPÉS

THREE SELECTIONS - \$12.00/PERSON (4 PIECES PER PERSON)

OR \$ 36.00 PER DOZEN WITH A MINIMUM OF 2 DOZEN PER SELECTION

COLD VEGETARIAN

Thyme Roasted Woodland Mushrooms with Truffle Ontario Goats Cheese

Whipped Woolwich Goats Cheese with a Pickled Beet Salad

Classic Hot House Tomato Bruschetta

Spiced Fennel and Crisp Asian Vegetable Rice Paper Roll

HOT VEGETARIAN

Aged Cheddar and Poached Apple Quiche

Vegetable Spring Rolls with Nampla Dipping Sauce

Smoked Cheddar Grilled Cheese, Crisp Apple and Spiced Walnut Butter

Chick Pea Battered Vegetables with Cilantro Dip

Potato Croquette with Tomato Chutney

COLD MEAT

Crisp Niagara Prosciutto, Balsamic Blueberries, Quebec Brie

Prosciutto Wrapped Roasted Apple Slice, White Balsamic Drizzle

Smoked Chicken with Coriander Mango Salsa

Duck Confit and Crisp Vegetable Summer Roll

Niagara Pancetta Wrapped Roasted Cherry Tomato and Marinated Boccioni Skewer

HOT MEAT

Braised Brisket Wellington with Truffle Aioli

Smoked Chili Spiced Mini Meat Ball with Tomato Fondue and Parmigianino

Mini Beef Sliders, Onion Jam and Aged Cheddar Cheese

Spiced Beef Satay with Coconut Curry Dip

Fried Pork Wonton with Sweet Soya Sauce

Lamb Kabob with Mint Chutney

Sweet and Sour Chicken Skewer

COLD SEAFOOD

Shrimp Cocktail

Poached Scallops with Fennel Goat Cheese

Sweet and Spicy Blue Fin Tuna Tartar

Smoked Atlantic Salmon with Candied Onions and Horseradish Crème Fraiche

7 Spice Seared Ahi Tuna with Spicy Mango Salsa and Wasabi Mayo

HOT SEAFOOD

Butter Fried Scallop with Toasted Corn and Smoked Bacon Cream

Tempura Fried Tiger Shrimp with Yuzu Aioli

Lobster Grilled Cheese with Spicy Tomato Jam and Crisp Bacon

Curry Scented Crab Cake with Avocado Lime Mayo

All prices subject to taxes and gratuities.

Prices in effect from May 1, 2018 until April 30, 2019