



COCKTAIL RECEPTION

EXECUTIVE CHEF · MARC LYONS

PREMIUM HORS D'OEUVRES AND CANAPÉS

\$ 39.00 PER DOZEN WITH A MINIMUM OF 2 DOZEN PER SELECTION (4 CHOICES MAX)

\$ 14.00 PER PERSON (3 PIECES PER PERSON)

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

Wild Mushroom Tempura with Yuzu Aioli

Ricotta and Roasted Squash Strudel

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

HOT MEAT

Beef Brisket Wellington with Truffle Aioli

Smoked Chili Spiced Mini Meat Ball with Tomato Fondue and Parmigianino Reggiano

Tandoori Chicken Brochette with Coriander Lime Yogurt

Spiced Beef Satay with Coconut Curry Dip

Fried Pork Wonton with Sweet Soya Sauce

COLD SEAFOOD

Sweet and Spicy Bluefin Tuna Tartar

Smoked Atlantic Salmon with Candied Onions and Horseradish Crème Fraiche

House Smoked Salmon on an Herb Scone with Citrus Mascarpone

Crab Avocado Salad on Herb Crostino

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 Mayonnaise

All prices subject to taxes and gratuities.