

# **COCKTAIL RECEPTION**

EXECUTIVE CHEF · ANDREW LOFT



## **PREMIUM 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 Mascarpone Cheese with a Pickled Beet Salad

Classic Hot House Tomato Bruschetta

Spiced Fennel and Crisp Asian Vegetable Rice Paper Roll

## **HOT VEGETARIAN**

Brie and Caramelized Onion Quiche

Vegetable Spring Rolls with Nampla Dipping Sauce

Grilled Cheese with Brie and Fig Jam

Assorted Vegetable Tempura with Orange Hoisin, Sesame Sauce

Ricotta and Zucchini Strudel

## **COLD MEAT**

Capocollo Wrapped Asparagus

Prosciutto Wrapped Roasted Apple Slice, White Balsamic Drizzle

Smoked Duck with Coriander Mango Salsa

Prosciutto, Cherry Tomato and Marinated Bocconcini Cheese Skewer

## **HOT MEAT**

Beef Brisket Wellington with Truffle Porcini Mushroom Aioli

Thai Spiced Mini Meat Ball with Chili Lime Vinaigrette

Mediterranean Chicken Brochette with Tzatziki

Spiced Beef Satay with Coconut Curry Dip

Crispy Pork Wonton with Mango Chutney

## **COLD SEAFOOD**

7 Spice Seared Tuna with Spicy Mango Salsa, Wasabi Mayo

Smoked Atlantic Salmon with Scallions, Horseradish Crème Fraiche

Petit Shrimp Ceviche

## **HOT SEAFOOD**

Butter Fried Scallop with Chardonnay Dill Cream, Bruschetta Topping

Tempura Fried Tiger Shrimp with Orange Hoisin, Sesame Sauce

Lobster Grilled Cheese with Spicy Tomato Jam and Crisp Bacon

Dungeness Crab Cake with Mango Aioli

*All prices subject to taxes and gratuities.*