



Hors D'oeuvres

*We suggest 4-6 canapés per person for a pre-dinner reception.
(Minimum 3 dz per type)*

Cold

Fresh Burrata Crostini with Baby Basil and Marinated Pepper - **\$48.00/doz**

Thai Chicken Salad with Baby Cilantro,
Black Sesame Seed in a Curry Cone - **\$54.00/doz**

Smoked Scallop with Green Apple and Bacon Vinaigrette,
Red Shiso Salt, Baby Cilantro- **\$56.00/doz**

Classic Tiger Shrimp Cocktail,
Avocado with Lemon Confit - **\$60.00/doz**

Blackened Tuna Tataki with Wasabi Aioli,
Pickled Daikon Radish - **\$56.00/doz**

Niagara Prosciutto, Grilled Asparagus and
Thunder Oak Gouda Wrap- **\$48.00/doz**

Duck Confit Rillettes with Fig Jam on a
Sweet Potato Blini - **\$54.00/doz**

Duck Liver Parfait, Iced Apple Cider Jelly, Green Apple,
and Savoury Biscotti - **\$54.00/doz**

Smoked Salmon Pinwheel with Crab,
Crème Fraîche and Salmon Caviar - **\$56.00/doz**

Basil Watermelon Confit with Ricotta Salata
and Mint Seedling - **\$48.00/doz**

Hot

Tempura Spicy Tuna Rolls with Wasabi
Aioli and Red Shiso Salt - **\$60.00/doz**

Brie Quiche, Cranberry Relish. Chervil - **\$54.00/doz**

Warm Parmesan-Basil and Sea Salt Madeleine's,
Tomato-Fennel Marmalade - **\$54.00/doz**

Warm Smoked Maple Salmon, Sweet Corn Griddle Cakes,
Horseradish Sour Cream, Chopped Chives - **\$56.00/doz**

Thai Chicken and Water Chestnut Lollipop - **\$56.00/doz**

Mini Pulled Pork and Monterey Jack Cheese
Quesadilla with Pickled Slaw - **\$48.00/doz**

Grilled Cheese Sandwich with House
Ham and Ontario Aged Cheddar - **\$48.00/doz**

Deep Fried Mac and Cheese Square,
Smoked Jalapeno Ketchup - **\$48.00/doz**

Our Culinary team would be pleased to accommodate guests with pre-announced allergies or special dietary concerns.
All prices are subject to taxes and gratuities. Prices in effect from January 1st, 2025 and are subject to change.