
HOSPITALITY RECEPTION SHARING PLATTERS

Executive Chef – Chris Willick

HOUSE FRIED CORN CHIPS - \$12 per person

Pico de Gallo, Guacamole and Black Bean-Lime Dip

CHICKEN WINGS - \$21 per dozen

Your choice of Flavour(s) with Blue Cheese Dip, Carrots and Celery

PANKO CRUSTED JUMBO ONION RINGS - \$14 per person

With Buttermilk Ranch Dip

HOUSE MADE BEEF SLIDERS - 2 pieces per person - \$18 per person

On an Individual Bun with Classic Garnishes

CRISPY TEMPURA VEGETABLES - \$17 per person

Tentsuyu Sauce and Wasabi-Soy

POUTINE - \$21 per person

French Fries Topped with Cheese Curds and House Made Gravy

CRISPY TEMPURA Shrimp - \$17 per person

Tentsuyu Sauce and Wasabi-Soy Dip

ASSORTED ARTISANAL PIZZA - \$19 per person

With Roasted Garlic Dipping Sauce

CHEESE DISPLAY - \$17 per person

Selection of Canadian and International Cheeses with Grapes, Nuts, Breads Crisps and Crackers

CHARCUTERIE DISPLAY - \$21 per person

Niagara & International Salumi and Cured Meats with Crostini, Triple Crunch Mustard, Honeycomb & Preserves

CRUNCHY VEGETABLE CRUDITES - \$14 per person

Whipped Feta Ranch Dip & House Made Hummus

SEASONAL FRUIT & BERRIES - \$12 per person

Freshly Sliced Seasonal Fruit & Berries with House Made Mint Dip

QUEEN'S LANDING SANDWICHES – 2.5 pieces per person - \$12 per person

Italian Style

Capicola, Salami, Provolone Cheese, Tomatoes, Herbed Mayo, Shredded Romaine

Buffalo Grilled Chicken

Spicy mayo, Blue Cheese Spread, Shredded Romaine

Cuban Style

Roasted Pork, Salami, Smoked Ham, Swiss Cheese, Quick Pickles

Marinated and Grilled Seasonal Vegetables

Niagara Goat Cheese Spread, Pickled Onions and Olive Tapenade

All prices subject to taxes and gratuities

