

# COCKTAIL RECEPTION

International & Domestic Cheese Display  
Mediterranean Dips with Tortilla Crisps  
Display of Seasonal Crudités and Dip

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## Assortment of Hot Hors d'oeuvres

(To be passed around during guest arrival)  
Crisp Vegetable Spring Roll,  
Mini Spanakopita, Moroccan Chicken Phyllo  
Coconut Shrimp & Bacon Wrapped Bay Scallops  
(2 Pieces Per Person)

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## Assorted Cold Canapés

Fresh Baby Shrimps in Vol -Au Vent Shell, Roasted Red Peppers on Crostini with Chevre Goat Cheese  
Smoked Salmon Rosettes with Herbed Cream Cheese in Petit Voul a Vant Shell & Chilled Beef Tenderloin on  
Crostini with Dijon Horseradish Cream  
(2 Pieces Per Person)

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## Cocktail Sandwiches

Black Forest Ham Served on Whole Wheat and White Bread  
Pinwheels Egg Salad, Tuna Salad & Salmon Salad  
(2 Pieces Per Person)

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Assorted European Pastries

Fruit Tartlets  
(1 Per Person)

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Seasonal Fresh Fruit Kebobs

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Fresh Brewed Colombian Coffee,  
Decaffeinated Coffee & Tea

**\$27.99 Per Person**  
**(Minimum 50 People)**

*Prices are subject to 15% Set up Fee & 13% HST  
Catering Menus-Subject to change without notice*

