

COCKTAIL RECEPTION

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

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)

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)

Cocktail Sandwiches

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

Assorted European Pastries

Fruit Tartlets
(1 Per Person)

Seasonal Fresh Fruit Kebobs

Fresh Brewed Colombian Coffee,
Decaffeinated Coffee & Tea

\$39.99 Per Person
(Minimum 50 People)

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

