



Platters to impress

Sandwiches hand made for you

Show your favorite ~our modernized version of finger sandwiches \$ 5.59/person

Gourmet wraps
\$ 5.49/wrap

Traditional Sandwiches
\$ 4.99/sandwich

Memorable sandwich loaf
Roasted vegetables, pesto, olives and goat cheese on focaccia. \$24.99

Open faced
Smoked salmon, egg and pickled asparagus with
Lemon dill cream cheese on rye bread \$5.99

Trio of Dips

Tomato roast vegetable and olive tapenade
Artichoke asiago
Garlic scape pesto hummus
With variety of breads, crackers and our flatbread \$24.99

Our handmade pretzels

Soft pretzels, pita and flatbreads with Smokin' chipotle, maple bacon mustard and caramelized onion and cheddar dips \$27.99

Fiesta Antojitos~a crowd pleaser

Spiced cream cheese rolled in flour tortillas with salsa
\$34.00 32 pieces

Antipasto~salute!

Marinated vegetables, tomato, olives, cheeses, grapes, cantelopes and prosciutto 2.99/person

Whether you're planning for a special event or hosting a casual gathering, our appetizers and canapés provide tasty and convenient options.

Party Platters

Vegetable and green goddess dip
\$22 sm \$30 med \$50 lrg

Memorable Style

Traditional Cheese Display

Variety of cheddar, marble, brie and Chef's signature cheese ball served with golden pineapple, grapes, berries and variety of crackers 2.99/person

Trio of cheeses

Roasted local apples, pumpkin seeds, red onion and savoury cheese cake
Our cheese ball with cranberry
Maple pecan and brie
Displayed with grapes and fresh berries
\$2.99

L'étude du fromage

Our most popular combinations
Brie and mango in phyllo
Our signature cheeseball
Goat cheese truffles
Tomato bocconcini skewers
Accompanied by a variety of crackers, flatbreads, chutneys and nuts
3.49/ person

For the love of brie! ~serves 10
Roasted seasonal fruit with brie and phyllo with variety of flatbreads and baguette \$35.00

Fruit display

\$25 sm \$35 med \$55

Watermelon fruit basket \$60
Fresh fruit kebabs \$2.00 each
Chocolate dipped strawberries \$1.50 each



Coctail Reception~

Black pepper and red wine biscottini with brie, balsamic kissed strawberries 17.99/doz
 Shrimp and Mango cucumber cups 17.99/doz
 Spring vegetable shooter and green goddess dip 1.69ea
 Prosciutto and asiago with asparagus (seasonal) 17.99/doz
 Boursin and bell pepper preserve mini cheesecake on thyme shortbread/17.99/doz
 Smoked salmon dill lollipops 17.99/doz
 Asian rice paper rolls with sweet chili sauce \$15.99/doz
 Roasted beets, red onion and goat cheese in phyllo 17.99

Avocado shrimp, tomato taco 19.99/doz
 Antipasto brochettes with balsamic glaze 17.99/doz
 Red onion tartin with blue cheese cream

Hot selection

Roasted apple, brie and bacon tarts 17.99/doz
 Roasted vegetable strudel with toasted pepitas 17.99/doz
 Chili, cheddar, feta and olive quesadillas 17.99/doz
 Carved Beef tenderloin and mushroom strudel 18.99
 Beef Empanada 17.99/doz
 Tomato hand pies with pesto cream 17.99/doz
 Sweet potato frites with chipotle mayo 2.59 each
 Spanokopita deconstructed 17.99/doz
 Asian meatballs 16.99/doz
 Tortiere with potato gratinee and tomato jam 18.99/doz
 Petite shepherd's pie 18.99/doz

Taster spoons 1.99 each

Duck breast with sweet potato mashed and poached cranberries
 Island rubbed pork tenderloin with butternut squash risotto
 Decadent Macaroni and cheese taster spoons with candied bacon
 Prosciutto wrapped scallop tasters with red prince apple slaw

Stix 19.99/doz

Martini chicken brochette
 Mango cashew chicken satay
 Cedar planked salmon fillet with Maple and cracked peppercorn glaze
 Sweet chili glazed tenderloin with julienne of vegetables
 Surf and Turf Shrimp and beef tenderloin with tarragon aioli

Shooters 2.49 each

Butter poached tiger shrimp with mango vanilla shooter
 Gazpacho with cold poached shrimp
 Moroccan tomato soup with croque monsieur

Sliders 2.99 each

Grilled portabella and chevre with baby spinach roasted pepper on ciabatta
 Pulled pork in caramelized onion and rye flatbread
 Mini gourmet burgers with seasonal accompaniments

Pizzette 17.99 /doz

Pizza pommordori

Forestiere ~mushroom bacon and onion

Pizza Margherita

Sausage and caramelized onion

Specialty Cakes

Size	8" round/square (8-10 ppl)	\$25
	9" round/square(10-12ppl)	\$35
	10" round(12-15ppl)	\$40
	9x13 slab(20-30ppl)	\$40
	11" square (30-40ppl)	\$50
	Full Slab (up to 75ppl)	\$70
	Cupcakes	\$1.99

Cake Flavor-	Vanilla
	Chocolate
	Carrot
	Lemon
Icing-	Vanilla buttercream
	Chocolate Buttercream
Filling-	rasp puree, whip crm, berries
Other	_____

Décoration and Colors- _____

Design included is writing and ribbon accent. Fondant is quoted as per the requested design of the cake.

Garnish with berries \$4.00

Edible images 20.00

Candles

Miniature Sweets ~From Scratch baking

Chefs Celebration of Chocolate

Gourmet brownies
 Cake pops
 Mini mousse cups
 Truffles
 \$2.99/person 1.5 pieces

Traditional Delights

Pink ladies
 Gourmet brownies
 Butter Tarts
 Lemon squares
 Petite Cupcakes
 Cheese cake tartlets
 \$2.49/person 1.5pieces

Assorted cookies

Classic chocolate chunk
 Cranberry oatmeal
 Double chocolate
 Peanut butter
 \$1.25 /cookie

Variety of Cheese Cakes \$40 9"

Caramel apple
 Raspberry ripple
 White chocolate and Baileys
 Baked cheese cake with Cherries
 Pumpkin Cinnamon with ginger crust

Gourmet Cakes 10" 3 layer

Chocolate Espresso Torte \$35
 Fresh berries and cream \$35
 Chocolate Truffle cake \$35
 Caramel apple spice cake \$29
 Carrot cake with
 cream cheese icing \$40

Specialty Desserts

Cranberry apple crostada 16.99
Pecan chocolate flan 16.99
Fresh fruit flan 18.99
**Lemon and
 white chocolate chiffon 18.99**

Pumpkin pie 12.99
Dutch apple pie
Cherry Crumble
Toasted coconut