

CASUAL RECEPTION CATERING OPTIONS

»→ PLATTERS ←«

Assorted Artisan Sandwiches

black forest ham, roasted turkey breast, herb marinated chicken breast, roast beef
eggs salad, chicken salad, tuna salad, roasted vegetable.

Sandwiches are served on an assortment of fresh baked artisan breads
with premium deli cold cuts and an assortment of fine cheeses

SMALL (SERVES 20-30 GUESTS) \$200

LARGE (SERVES 40-50 GUESTS) \$325

Charcuterie Board

Assorted salami, cured sausage, proscuitto, pâté, olives, pickles, antipasto, nuts,
assorted crackers, hard aged cheese, bocconcini.

SMALL (SERVES 20-30 GUESTS) \$200

LARGE (SERVES 40-50 GUESTS) \$325

Chopped Fresh Fruit

Watermelon, cantaloupe, honey dew, pineapple, grapes,
strawberries, raspberries, seasonal exotic fruits.

SMALL (SERVES 20-30 GUESTS) \$95

LARGE (SERVES 40-50 GUESTS) \$160

Crudite

carrots, celery, snap peas, cucumbers, broccoli, cauliflower,
cherry tomatoes, radishes, vegetable dip

SMALL (SERVES 20-30 GUESTS) \$85

LARGE (SERVES 40-50 GUESTS) \$150

Premium Cheese Plate

Brie, blue cheese, assorted cheddars, havarti, soft herbed cheese, swiss,
goats cheese, assorted crackers and breads

SMALL (SERVES 20-30 GUESTS) \$200

LARGE (SERVES 40-50 GUESTS) \$325

Assorted Sweets

Cookies, assorted cakes, chocolates, assorted squares,
chocolate covered strawberries, candies

SMALL (SERVES 20-30 GUESTS) \$125

LARGE (SERVES 40-50 GUESTS) \$225

Prices are subject to HST and 18% gratuity service charge