



Station Options

All prices are subject to HST and Gratuities

<u>Build your own Pasta Station</u>	\$15.00 per person++
Choice of Penne or Linguini Noodles	
Choice of White Wine Sauce or Red Sauce	
Chef's Choice Toppings	
<u>Poutine Bar</u>	
Fresh Cut Fries	
Choice of Cheese Curds or Shredded Cheese	\$11.00 per person++
Beef and Chicken Gravy	
Pulled Pork	
All Traditional Toppings	
<u>Mashed Potato or Baked Potato Bar</u>	\$9.50 per person++
Sour Cream, Chives, Bacon	
Shredded Cheese	
Broccoli and Cheese Sauce	
<u>Slider Bar</u>	\$14.50 per person++
Beef Sliders	
Pulled Pork	
Mini Hot Dogs and Buns	
Shredded Cheese	
Coleslaw	
All Traditional Toppings	
White and Whole Wheat Buns	
<u>Antipasto and Cheese</u>	\$15.00 per person++
Domestic Cheeses, Fresh Fruit and Crackers	
Traditional Antipasto Cured Meats	
Marinated Olives, Roasted Red Peppers	
Focaccia Bread	



Cocktail Reception

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Cold Hors D'oeuvres

- > Fresh Tomato & Cheese Bruschetta
- > Goat Cheese & Ratatouille Tart
- > Smoked Salmon & Dill Cream on English Cucumber
- > Beef Carpaccio Crostini with Horseradish Cream & Parmesan
- > Crudité Shooters
- > Gazpacho Sips

Hot Hors D'oeuvres

- > Veggie Samosa with Peach Relish
- > Mushroom & Bacon Risotto Croquettes
- > Spicy Sausage Parcels with Cranberry Compote
- > Charred Sesame Glazed Tiger Shrimp
- > Teriyaki Beef Skewers
- > Vegetarian Spring Rolls
- > Chicken Satays
- > Mushroom & Goat Cheese Mini Quiche
- > Mini Beef Wellingtons

Each Hors D'oeuvres Choice \$4.50 per person ++

Any Five Hors D'oeuvres Choice for \$18.50 per person ++

After Five, Add an Extra Hors D'oeuvres for \$4.00 per choice, per person++

Plattered Choice

Assorted Sandwich Platter	\$9.00 per person ++
Vegetables & Dip	\$5.00 per person ++
Fresh Fruit Tray	\$7.00 per person ++
Domestic Cheese Platter with Fruit	\$5.50 per person++
Assorted Dessert Tray	\$5.00 per person ++
Shrimp Cocktail	\$10.00 per person ++
Lamb Chops	\$11.00 per person ++