



Cocktail Menu

Party Platters

Smoked Salmon Platter

BC's Finest Smoked Salmon with fresh Dill Cream Cheese, Red Onion, Capers & Lemon Wedges and fresh Artisan Breads & Bagels

Brie end Croute

A Wheel of Brie Cheese Blanketed in a Pastry Crust & Served Bubbling Hot with Pepper Jelly & Fresh Baguettes. Stuffed With Your Choice of: Crumbled Stilton and Toasted Walnuts; Hot Smoked Salmon or Caramelized Apples and Onions.

Mexican Layered Dip

Sweet Peppers, Refried Beans, Salsa, Guacamole, Black Olives & Cheese
Served with organic Corn Chips

Fresh Vegetable Basket

Fresh Vegetable Crudités Basket Served with A Savory Dip.

Fresh Fruit Platter

Fresh Local & Exotic Fruits and Berries tastefully arranged

Gourmet Cheese Platter

A Selection of Local & International Cheese and Seasonal Fruit.
Served With Artesian Biscuits & Breads

Grilled Balsamic Vegetables

Eggplant, Fennel, Mushrooms, Zucchini, Assorted Peppers and Red Onion served with Roasted Garlic Aioli.



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Charcuterie Platter

Roasted Turkey Breast, Roast Beef, Smoked Ham, Prosciutto, Salami & Pate' served with Pickles & Fresh Breads

Assorted Party Platter

A combination of fruit, vegetables, cheese, meats and olives with hummus dip, accompanied with an assortment of breads and crackers.

Mediterranean Platter

Selection of Seasonal Hummus, Roasted Beet Zaatar, White bean and Rosemary and Olives served with Pita Bread (Great Accompaniment for vegetable basket)

Italian Antipasto Platter

A Variety of Italian Meats & Cheese, Grilled Vegetables, Spiced Olives, Marinated Artichokes Served with A Wonderful Selection of Breads

Seafood Platter

Grilled Jumbo Prawns & Scallops, Lox, Hot Smoked Salmon, Smoked Yellow Fin Tuna & Marinated Mussels Served with A Trio of Dips & Fresh Breads

Peppercorn Encrusted Beef Tenderloin

Roasted to Medium rare, sliced & served with Horseradish "Whipped Cream" & Fresh Breads

Cedar Planked Salmon with Red Onion & Fresh Breads

This Salmon is slow cooked on the cedar plank and brushed with a maple glaze. Truly "West Coast"



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Appetizers

(Cold marked with ©)

Fish and Seafood (Minimum 3 dz. of each type)

- œ Lox, Dijon Cream, Capers, Red Onion and Fresh Dill on a Petit Russian Blini ©
- œ Smoked Tuna, Fennel Slaw and Horseradish Cream on a Crisp Potato Latke ©
- œ Jumbo Prawns wrapped in Crisp Cucumber Ribbons with Creamy Ginger Sauce©
- œ Thai Crab Cakes with a Sweet Chili Garlic Sauce
- œ Smoked Tuna Niçoise Salad in a Cucumber Cup©
- œ Smoked Black Cod Potato Cakes with a Smoked Paprika Yogurt dip
- œ Salmon cakes topped w/ smoked salmon crème fraiche (\$ 36.00./dz.)
- œ Cornmeal Encrusted Baynes Sound Oysters with a Chipotle cream Dipping Sauce
- œ Panko & Chili Encrusted Prawns with a Basil Pesto Dip
- œ Coconut Prawns with a Spicy Mango Chutney Dip
- œ Baby Shrimp & Camembert Quiche
- œ Spiced Jumbo Shrimp w/ Cajun Rémoûlade©
- œ Crab Stuffed Mushroom Cap Sprinkled with Parmesan
- œ Seared Blueberry Infused Scallop in a Chinese Soup Spoon with a Tarragon Cream Sauce

Chicken, Beef and Pork (Minimum 3 dz. of each type)

- œ Parmesan Chicken with Sundried Tomato and Garlic Aioli
- œ Thai Pork Spring Rolls with Sweet Chili Dipping
- œ Tandoori chicken skewers w/ Mango Chutney
- œ Baby Beef Wellington baked in Puff Pastry served with a Peppercorn Sauce
- œ Chipotle Lime Chicken served with Avocado Aioli
- œ Poached Garlic Herb Chicken Breast on a Crisp seed Cracker w/ Roasted Tomato Salsa
- œ Seared Beef Tenderloin on Baguette with Horseradish Cream©
- œ Tourtière Bundles served w/ Organic Mincemeat
- œ Rosemary Lamb Brochettes w/ Feta Tzatziki
- œ Organic Chicken liver pate on Crostini Topped with Quince Jelly©
- œ Spicy Thai Chicken Satay with Creamy Peanut Dip
- œ Slow Roasted Chicken Drumettes: Cajun, Spicy BBQ, Thai or Honey Garlic
- œ Cremini Mushroom Caps Stuffed w/ Italian Sausage and Sundried Tomato



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Vegetarian (Minimum 3 dz. of each type)

- œ Local Bruschetta – Quailicum cheese curd, Grape Tomato w/ Nasturtium Pesto on a Crostini©
- œ Grilled Zucchini, Wild Mushroom Cream Cheese Roulade ©
- œ Mini Spinach & Feta Phyllo Triangles
- œ Stuffed Mushroom Cap w/ Roasted Garlic, Kale and Blue Cheese
- œ Goat Cheese, Apple Cranberry Chutney and Walnut Phyllo Triangles
- œ Curried Sweet Potato and Chickpea Samosa with Mango Chutney
- œ Caramelized onion and Stilton Tarts
- œ Black Bean, Roast Red Pepper and Cheddar Quesadilla w/ Salsa and Sour Cream
- œ Vietnamese Firecrackers w/ a Sweet Spicy Dipping Sauce
- œ Roasted Garlic, Cambozola and Pear Phyllo Bundle
- œ Vegetable Fritter w/ Olive Muffuletta & Shaved Asiago

English Style Teas Sandwiches (Minimum 3 dz.)

- œ Smoked Salmon & Cream Cheese Pinwheels Roll
- œ Asparagus
- œ Deviled Egg
- œ Cucumber Rhubarb Chutney & Cream Cheese
- œ Roast Turkey Breast & Cranberry Mayo
- œ Smoked Ham & Swiss
- œ Roast Beef, Arugula & Horseradish Cream

Assorted Desserts

Gourmet Bite Size Tarts, Squares and Cookies
(GF assortment available upon request)

Fair-trade Coffee and Deluxe Teas

Festive Spiced Punch