

ACTION STATION

Minimum order of 40 guests based on two appetizers per person. Priced per person.

Let us wow the crowd with a chef attended action station where we cook the food in front of your guests.

GNOCCHI DUO \$18.50

Pan seared potato gnocchi with garlic and herbs tossed with:

- Lemon and spring onion pesto cream sauce (VG).
- Roasted red pepper, butternut squash, spinach and basil (VG).

SESAME GINGER CHILI PRAWNS \$18.50

Tiger prawns sautéed in butter with garlic, herbs, white wine, sambal and sesame ginger soy.

MAPLE CRANBERRY PRAWNS \$18.50

Tiger prawns sautéed in butter with garlic, herbs, white wine and maple cranberry salsa.

SLOW ROASTED BEEF ON A BUN \$18.50

Carved baron of beef on a bun with red wine demi glaze, horseradish, mustard and caramelized onion.

BOURBON WHISKEY BBQ CHICKEN \$18.50

Flambéed with garlic, onion, bell pepper and drizzled with smokey BBQ sauce and spring onion (GF, DF).

CARNITA PORK TACO \$17.50

Braised pork, pico de gallo, corn and black bean salsa topped with fresh greens and monterey jack cheese.

HORS D'OEUVRES PACKAGES

Minimum order of 30 guests. Priced per person.

LIGHT RECEPTION \$29

7 pieces per person, ideal for a mid-afternoon, late evening or short reception. Choice of:

- 4 classic items
- 2 premiere items
- Choice of one:
 - Market vegetable platter (VG)
 - Gluten free snack platter (GF)
 - Sweet treat platter

COCKTAIL RECEPTION \$38.50

9 pieces per person, ideal for the equivalent of a light meal. Choice of:

- 5 classic items
- 3 premiere items
- Choice of one:
 - Market vegetable platter (VG)
 - Gluten free snack platter (GF)
 - Sweet treat platter

DINNER RECEPTION \$51.50

13 pieces per person, ideal for the equivalent of a dinner. Choice of:

- 6 classic items
- 4 premiere items
- Choice of one:
 - Market vegetable platter (VG)
 - Gluten free snack platter (GF)
 - Sweet treat platter

HORS D'OEUVRES

Price per dozen. Minimum of 3 dozen per hors d'oeuvres.

SERVED COLD

CLASSIC SELECTIONS

- \$43 - Crostini topped with artichoke, parmesan, olive tapenade and roasted bell pepper (VG)
- \$43 - Caprese crostini with basil goat cheese spread, roasted grape tomato and spinach (VG)
- \$44.50 - Crostini topped with butternut squash, ricotta cheese, pecan and spring onions (VG)
- \$43 - Spicy roasted chickpea and avocado cucumber bites (V, GF)
- \$43 - Roasted pumpkin hummus, spring onion and bell pepper cucumber bites (V, GF)
- \$43 - Balsamic roasted vegetable and organic green salad rolls with raspberry vinaigrette (V, GF)
- \$46 - Mini taco with Asian marinated cucumber, carrot, herbs, garlic and sambal (V)

PREMIERE SELECTIONS

- \$60 - Focaccia topped with smoked salmon, lemon dill cream cheese, red onion and fried capers
- \$47 - Mini bocconcini salad skewered and drizzled with balsamic glaze (VG, GF)
- \$49 - Mini taco with roasted peach, avocado, cilantro, spring onion and citrus dressing (V)
- \$63 - Sweet and spicy chili lime marinated jumbo prawns (GF, DF)
- \$63 - Maple cranberry marinated jumbo prawns (GF, DF)
- \$49 - Crostini with caramelized apple, smoked bacon and gorgonzola cheese
- \$49 - Crostini with thyme cream cheese, prosciutto, poached pears and honey drizzle
- \$48 - Mini avocado toast with grape tomato, bocconcini and balsamic glaze (VG)



HORS D'OEUVRES

Price per dozen. Minimum of 3 dozen per hors d'oeuvres.

SERVED HOT

CLASSIC SELECTIONS

- \$45 - Spinach, olive and feta puff pastry roll (VG)
- \$45 - Brie, cranberry and almond phyllo (VG)
- \$40 - Chicken and vegetable gyoza with soy sauce
- \$44 - Vegetarian spring rolls with plum sauce (VG)
- \$45 - Blueberry, pecan and ricotta phyllo (VG)
- \$30 - Mini honey garlic beef meatballs
- \$42 - Roasted chicken wings (hot, lemon pepper, greek or cajun) (GF, DF)
- \$36 - Tempura mushrooms with chili soy sauce (VG)
- \$39 - Mini samosa with sweet plum sauce (VG)
- \$46 - Vegan zucchini boats stuffed with greek plant protein crumble and vegan cheese (V, GF)



PREMIERE SELECTIONS

- \$53 - Philly steak puff pastry roll with swiss cheese, caramelized onions and bell peppers
- \$59 - Ground bison, roasted beet and goat cheese puff pastry roll
- \$47 - Roasted squash, caramelized onion and ricotta tartlet (VG)
- \$53 - Smoked salmon and lemon dill cream cheese tartlet
- \$56 - Coconut crusted shrimp with tropical salsa
- \$53 - Masala panko crusted coconut chicken with pineapple mango sauce and fresh coriander
- \$53 - Parmesan crusted chicken bites with micro greens, drizzled with a marinara aioli
- \$50 - Cheddar crab jalapeno popper with dill ranch
- \$56 - Bacon wrapped sirloin bites with creamed horseradish sauce
- \$55 - Szechuan style chicken satay (DF)
- \$55 - Roasted zucchini, bell pepper and tomato slider with garlic and herb cream cheese (VG)
- \$61 - Sage roast turkey slider with cranberry aioli, grainy mustard, caramelized onion and swiss cheese
- \$65 - Teriyaki beef steak sliders with sriracha mayo and sesame slaw (DF)