

# Reception Trays

**V** Vegetarian friendly menu items

**H** Halal friendly menu items

**N** Vegan friendly menu items

**GF** Gluten free

## Cheese Platter

A selection of local and imported cheese including Brie, chevre, aged cheddar, smoked gouda, and bleu. Served with crackers, jam, sharp mustard and grapes **V**

**\$10.49 per person**

Minimum of 25 (Vegan cheese available on request)

## Crudités Platter

A selection of garden vegetables with hummus and ranch dip **V GF**

**\$6.99 per person**

Minimum of 25

## Finger Sandwiches

(cut into quarters) **Maximum order of 5 trays**

Assorted sandwiches on a variety of breads including:

Roast beef with horseradish aioli and crisp lettuce,

Egg salad with cornichon, lemon and dill,

Hummus, chickpea and cucumber with sumac, parsley and lemon on a whole wheat wrap, **N**

Tuna salad with red onion, capers and dijon,

Smoked turkey with swiss cheese and honey dijon

**\$59.99 per tray of 40 pieces**

## Sliced Fresh Fruit Platter

Sliced fresh fruit with vanilla yogurt dip

**\$6.99 per person**

Minimum of 25

## Sushi

(combination of rolls or all one kind)

Served with pickled ginger, wasabi and soy sauce.

8 pieces California roll, 8 pieces veggie roll, 8 pieces salmon roll, 24 pieces per tray **H**

**Minimum order of three trays**

**\$69.99 per tray**

Available only Monday to Friday

All of the reception menu choices are served reception table style.

All vegetarian options are also HALAL friendly.

## Hot Hors d'oeuvres

Minimum order of three dozen each for hors d'oeuvres. **Choose up to 7 hors d'oeuvres, all hot, all cold or a combination of each.**

Piri-piri chicken skewers with olive oil, lemon and parsley **GF H**  
**\$36.99 per dozen**

Italian meatballs with roasted garlic, parmesan and tomato sauce **GF**  
**\$36.99 per dozen**

Vegetarian samosas with lemon-cilantro yogurt  
**\$29.99 per dozen V**

Coconut shrimp with chili sauce **H**  
**\$37.99 per dozen**

Crispy avocado slices served with sour cream and salsa **V**  
**\$29.99 per dozen**

Mini vegetable spring rolls with plum sauce  
**\$29.99 per dozen V**

Buttermilk-battered mushroom caps tossed in our house made smokey bbq sauce **V**  
**\$29.99 per dozen**

Crispy fried cauliflower tossed in our house made smokey bbq sauce **N GF**  
**\$36.99 per dozen**

Mini grilled cheese with cheddar and mozzarella **V**  
**\$29.99 per dozen**

Beef sliders on a bun topped with a pickle and secret sauce  
**\$36.99 per dozen**

Quinoa Vegan Meatballs served with sun-dried tomato tapenade **N**  
**\$36.99 per dozen**

Beyond Meatloaf Sandwich topped with caramelized onions, vegan cheese and served with side ketchup **N**  
**\$39.99 per dozen**

## Cold Hors d'oeuvres

Minimum order of three dozen each for hors d'oeuvres. **Choose up to 7 hors d'oeuvres, all hot, all cold or a combination of each.**

Mini smoked salmon bagels with capers, whipped cream cheese, red onion, tomato, cucumber and dill **H**  
**\$39.99 per dozen**

Vegan cheese on toast: Herb and garlic cream cheese, and sundried tomato tapenade **N**  
**\$29.99 per dozen**

Chimichurri steak sliders with herb mayo on an Ace bun  
**\$38.99 per dozen**

Bruschetta plum tomato, basil and herb crostini **N**  
**\$27.99 per dozen**

Roasted mushroom and pine nut pâté on a herb crostini with shaved fennel, lemon and parsley **N**  
**\$29.99 per dozen**

Fruit and cheese skewers with grapes, grape tomatoes and aged cheddar **V GF**  
**\$29.99 per dozen**



### Booking and Inquiries

For further information, bookings and inquiries, please contact our Conference Coordinator:

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