

RECEPTION TRAYS

CHEESE (Vegetarian)

A selection of Ontario and Quebec cheeses featuring:

Double cream brie.

Aged cheddar.

Smoked gouda.

Woolwich Farm Chevre.

Blue.

Crackers.

Whole grain Dijon and Strawberry jam.

Grapes.

12.49/person. Minimum order of 25 (Vegan options available)

CRUDITÉ (Vegetarian, Gluten-free)

A selection of garden vegetables.

Hummus.

Onion dip.

8.99/person. Minimum order of 25

FINGER SANDWICHES AND WRAPS

Assorted sandwiches on a variety of breads:

Roast beef with horseradish aioli and crisp lettuce on baguette.

Hummus, chickpea, and cucumber with lemon and sumac in a whole wheat wrap. (Vegan)

Smoked Turkey with Swiss cheese, honey Dijon and crisp lettuce on baguette.

Roast beet with horseradish aioli and crisp lettuce on baguette. (Vegetarian)

Tuna salad with celery, red onion, capers, and Dijon on ciabatta bun. (Vegetarian)

69.990/tray (40 pieces) Maximum order of 5 trays*

FRUIT

A selection of sliced fresh fruit, grapes, and berries with Greek yoghurt.

8.99/person. Minimum order of 25.

SUSHI BY “ROLL THIS WAY”

A selection of expertly crafted sushi rolls including:

Salmon rolls.

California rolls.

Vegetarian rolls.

Tuna rolls.

Wasabi, soy sauce, pickled ginger.

Market Price

HOT HORS D'OEUVRES:

Orange hoisin chicken skewers with scallion and toasted sesame seeds. **\$37.99**

Italian meatballs with roasted garlic, tomato sauce and parmesan (Gluten-free). **\$38.99**

Vegetarian samosas with spiced yoghurt. **\$32.99**

Coconut shrimp with chili sauce (Halal). **\$38.99**

Mini vegetable spring rolls with plum sauce (Vegetarian). **\$32.99**

Buttermilk battered mushroom caps with smoky maple BBQ sauce (Vegetarian). **\$32.99**

Mini grilled cheese (cheddar and mozzarella) with ketchup of course (Vegetarian)!

*Vegan option available. **\$33.99**

Vegan Meatballs (Quinoa) with sundried tomato tapenade. **\$34.99**

Plant based chicken tenders with sambal mayo and plum sauce. **\$39.99**

Thai shrimp and lemongrass skewers. (Vanipha) **\$39.99**

COLD HORS D'OEUVRES:

Smoked salmon, cucumber, dill, and whipped cream cheese rolls (Halal). **\$37.99**

Bruschetta: classic tomato and basil with herb crostini (Vegan). **\$32.99**

Mushroom and Pine nut pate with shaved fennel and parsley/herb crostini (Vegan) **\$33.99**

Roast beet crostini with horseradish aioli and shredded lettuce. **\$33.99**

Asian style steak tartare: hand chopped steak, soy, scallion, whole grain mustard and sesame seeds with fried wonton and cured egg yolk. **\$39.99**

Caprese skewers: ripe grape tomatoes, basil and fresh mozzarella with olive oil, cracked pepper and balsamic. **\$33.99**

Southwest rolls: Black bean, corn, lime, and scallion salsa with spicy cream cheese. **\$33.99**