

Cocktail Reception

Passed Hot and Cold Hors d'Oeuvres

Baby Empanadas with Paplano Peppers, Sweet Corn and Oaxaca Cheese served Fresh Salsita
Louisiana BBQ Pulled Pork Sandwiches served with Crisp Slaw on a Miniature Milk Bun
Crispy Vegetable Spring Rolls with Glass Noodles and Sweet and Sour Plum Sauce
Curried Chicken and Vegetable Samosa Pockets with Tamarind Glaze
Moroccan Spiced Chicken Skewers with Tatziki Dipping Sauce
Kobe Beef Sliders with Brie and Caramelized Walla Walla Onions on a House Baked Brioche Bun
Miniature Grilled Chorizo, Goat's Cheese and Roasted Red Pepper Pizza
Woodland Mushrooms on Crostini with Truffle Essence
Grilled Ginger Kobe Beef Skewers with Ponzu Glaze
Squid Ink Risotto Cake with Seared Scallop and Citrus Aioli
Miniature Twice Baked Potatoes with Crème Fraiche and Caviar
Grilled Rosemary Lamb Lollipops with Mint Pesto
Miniature Lobster Grilled Cheese Sandwich with Crisp Pancetta, Fontina and Tomato Jam
Curry Scented Maryland Crab Cakes with Caper Pressed Yogurt
Butter Poached Lobster wrapped in Verde Crepe
Ballontine of Quail with Green Goddess Aioli
Chilled Watermelon Gazpacho Shots
Vietnamese Salad Roll with Mango, Red Bell Peppers, Pea Shoots served with Hoisin Emulsion
Roasted Golden Beets Tower with Goat's Cheese Mousse
Sushi Roll with Tuna or Salmon, Crunchy Tempura Bits, Avocado and Spicy Japanese Mayo
Jumbo Poached Shrimp with House Made Tomato Horseradish Sauce

Passed Sweets

Selection of Gourmet Cheesecake Lollipops
 Traditional New York
 Wild Blueberry with White Chocolate Drizzle
 Double Chocolate
Miniature Chocolate Espresso Cake
Tahitian Vanilla or Espresso Crème Brulee
Hot flavoured Espresso Shots with White Chocolate Risotto and Selection of Chocolate Truffles
Belgium Chocolate Pot de Crème with Chantilly Crème served in Saki Cups
Tropical Fruit Kebobs finished with Passion Fruit Drizzle

Principal Meal

Salad/Vegetables

Green Beans, Roasted Red Peppers and Pickled Red Onions Salad with Lemon and Oregano Vinaigrette
Traditional Caesar Salad with House Made Sourdough Croutons and Double Smoked Bacon
Smoked Salmon and Watercress dressed with Freshly Grated Horseradish and Crème Fraîche
Grilled Artichokes finished with Truffle Oil and Shaved Asiago
Zucchini stuffed with Red Lentils and Pine Nuts
Roasted Potato Salad tossed with Charred Leeks, Fresh Dill, Celery and Buttermilk Chive Dressing
Grilled Vegetable Bundles with Red and Yellow Peppers, Portobello Mushroom, Asparagus, and Zucchini with Basil Oil and Goat's Cheese

Proteins

Carving/Cumbrea's Organic Black Angus Roast Beef with Miniature Yorkshire Pudding, Roasted Fingerling Potatoes, Oven Cured Vine Ripe Tomatoes served with all Traditional Condiments and Sauces
Sea Salt and Black Pepper Crusted Roasted Rack of Lamb with Mint Pesto, Roasted Fingerling Potatoes and White Asparagus
Roasted Capon Breast with Sweet Apple Scallion Cake with Thyme infused Demi Glaze
Seared Arctic Char napped in Orange Gremolatte with Grilled Ontario Asparagus
Grilled Salmon with Sweet Chili Glaze, Sugar Snap Peas and Greens
Duck Confit with Baby Arugula, Sun Dried Cherries and Pine Nuts

Risotto

Grilled Vegetable
Wild Mushroom Risotto finished with Truffle Oil Essence
Ontario Asparagus, Mint and Lemon

Pizza

Three Cheese - Fontina, Parmesan and Mozzarella
Chorizo, Goat's Cheese and Roasted Red Pepper
Double Smoked Chicken, Roasted Vegetables with Pesto

Pasta/Noodles

House Made Fettuccini with Edamame, Asparagus and Pancetta
Potato Gnocchi with Red Pepper, Parsley and Blue Cheese
Fusilli Pasta with Chestnuts, Wild Mushrooms and Parsley Pesto
Soba Noodles with Sesame Chicken, Shitake Mushrooms and Leeks
Szechuan Fried Noodles with Chicken, Baby Corn, Snow Peas, Shredded Cabbage, Red Pepper and Carrots in a Hoisin Sauce

Breakfast

Passed

Mini Eggs Benedict with Quail Eggs and Peameal Bacon
Blueberry Yogurt Parfait
Strawberry Mascarpone French Toast
Smoked Salmon on Potato Rosti with Chive Crème Fraiche
Miniature Quiche with Forest Mushrooms and Truffles
Miniature Croque Monsieur on House Baked Brioche

Make your own Yogurt Station

Organic Vanilla Yogurt with a Trio of Fresh Berries and Low Fat Granola with Acacia Blossom infused
Organic Honey

Coffee and Breakfast Pastries

Selection of Mini Butter and Chocolate Croissants, Muffins and Breakfast Breads served Creamery Butter
and House Made Preserves with Fresh pressed Juices, Smoothies, Coffee and a Selection of Gourmet Teas

Corporate Lunches - Delivery

Sandwich/Wrap – all served on our house baked ciabatta bread or selection of wraps

Shaved Roast Beef Sandwich with Wild Mushrooms, Baby Arugula and Tarragon Aioli
Roast Beef with Watercress and Blue Cheese Mayo
Asian Beef with Thai Chili Mayo Cucumber Slaw
Ham and Brie Cheese with Garlic Aioli
Ham and Gruyere Cheese with Vine Ripe Tomato
Balsamic Marinated Chicken with Avocado
Grilled Chicken with Roasted Red Peppers and Pesto Aioli
Curried Chicken Salad
Roast Turkey with Traditional Stuffing and Cranberry Mayo
Smoked Salmon with Caper Mayo and Pickled Red Onion
Tuna Provencal with Roasted Peppers, Artichokes and Garlic Aioli
Traditional Tuna Salad
Brie with Tomato and Basil Mayonnaise
Chive Egg Salad with Watercress
Roasted Eggplant, Zucchini, Chick Peas and Fresh Mozzarella with Tapenade

Salad

Baby Arugula Salad with Caramelized Onions, Goat's Cheese and Candied Walnuts
Mixed Green Salad with Field Cucumbers and Cherry Tomato is Raspberry Vinaigrette
Hearts of Romaine with Traditional Creamy Caesar Dressing, Olive Oil Croutons and Crisp Pancetta
Baby Spinach Salad with Wild Mushrooms and Parmesan Reggiano
Cous Cous a la Grecque with Aged Feta tossed in Lemon and Extra Virgin Olive Oil
Warm Purple Potato Salad with Fresh Dill, Creole Mustard, Celery and Roasted Red Pepper

Dessert

Chocolate Fudge Brownies
Chocolate Chip Cookies
Carrot Cakes Squares with Cinnamon Icing
Miniature Lemon Tarts
Fruit Salad