

Hors d'oeuvre Suggestions

Nibbles, Dips and Dippers

Presented at the Bar in a decorated Sleigh

Spiced Olives

Dips choices are: Avocado Lime Cream Dip, Roast Red Pepper, Feta & Mint Dip

Sun-Dried Tomato Pesto Palmiers, Curry Puffs, Herbed Pita Crisps

Hors d'oeuvre Suggestions

Presented on Chef inspired trays

Asian Beef Salad in Phyllo Tartlets

Baby Artichoke Heart stuffed with roasted red Peppers and Manchego Cheese

Beef Maki Roll filled with Red & Yellow Pepper, Fresh Horseradish,
Enoki Mushroom & Chives

Caesar Salad in Crouton Cup
with Parmesan Custard & Romaine Chiffonade garnished with Parmesan Crisp

Corn Cups filled with Papaya, Avocado & Pink Grapefruit Salad

Fresh Fig with Herb de Provence & Water Chestnut Tomato Chutney Garnish

Parmigiano-Reggiano Crisps with Chevre Mouse Pear Chutney & Toasted Pecans

Poached Salmon with Dill Mayonnaise atop Croustades

Quail Eggs with Crème Fraîche & Caviar presented in Alfalfa Nests

Tuna Ceviche on Corn Tortillas with Mango Salsa

Hors d'oeuvres....continued

Maple Roasted Duck with Cranberry and Cinnamon Sauce
wrapped in a Savoury Crepe

Smoked Salmon Roulade with Lemon Mascarpone presented on
Endive Spears garnished with Capers

Water Chestnut, Herb Goat Cheese & Fresh Fig wrapped in Prosciutto

Wonton Wrapper filled with Salmon Tartare
& Sweet Red Onion Crème Fraîche

Roquefort Cream with baby Fig and Orange on Pecan Shortbread

Served Warm

A little Lobster Thermidor

Blue Cheese, Mascarpone & Red Onion Confit Quichettes

Carrot & Ginger or Butternut Squash & Apple Soup tastes in Minimalist Glasses

Cheese Fondue Pot with a Sourdough Soldiers

Cheddar Cheese Dreams with Carmelized Onions

Chevre and Sweet Potato Wonton with Apricot Ginger Glaze

Coconut Shrimp with a Thai Dipping Sauce

Crab Cakes with Cajun Saffron Aioli

Five spiced Sea Bass Spoon with a Tomato and Ginger Salsa

Escargot and Stilton Puff Pastry

Herb Encrusted Rack of Lamb with Tamarind Sauce (\$4.50 each)

Leek and Brie Mini Pizza

Hors d'oeuvres....continued

Seared Scallop with buttered Spinach and an Orange and Vanilla Sabayon

Smoked Duck & Wild Mushroom Quesadillas with Mango Chutney

Club Sandwiches with Turkey, Lettuce, Tomato, Bacon & Garlic Aioli

Mini Herb Crepe Purse filled with Lobster (or shrimp & scallop) tied with Chive

Mini Bison Hamburgers with Sweet Pickle & Grape Tomato

Beef Wellingtons with Duxelle of Mushroom

Mushroom & Spinach Mini Agnolotti served on a Soup Spoon with Sage Cream

Oriental Chicken with Ginger Mayonnaise in Cilantro Tartlets

Pancetta and Cheddar Cheese Dreams (pancetta may be omitted)

Square Shaped Mini Roasted Potatoes filled with Asiago Cheese

Three Cheese Grilled Pannini Sandwiches with Sweet Vidalia Onion Ketchup

Vegetarian Chili in Mini Corn Cups

Tandoori Chicken Satay with Raita Cucumber Sauce

Yorkshire Puddings with Shaved Tenderloin & Whipped Horseradish Cream

Mini Rice Bowls

Butter Chicken with Rice

Lamb Tangine with Couscous

Black Bean and Chilli Beef with Egg Noodles

Swordfish & Macadamia Yellow Coconut Curry

Tasting Plates / Food Stations

Fish

Lobster

Main Lobster Filled Crepe Purse topped with a Pea Shoot Salad
on a pool of Ginger-Carrot Emulsion

Seafood Mashed Potato in Martini Glasses

Creamy Mashed Potato with Grilled Shrimp in a Whiskey Butter Sauce

Tuna over Soba Noodles

Seared Rare Black Sesame Seed Tuna over Soba Noodle Salad

Asian Grilled Salmon

Asian inspired Salmon lightly Grilled over Mango Wild Rice

Smoked Salmon on Potato "Crepes"

Thinly sliced Smoked Salmon paired with a Delicate Potato Crepe
Chive Sour Cream topped with Caviar

Vegetarian:

Baked Goat Cheese & Slow-Roasted Garlic

Trio of Salsas: Spiced Cranberry Relish, Roasted Corn and Grilled Red Onion,
Papaya and Roasted Red Pepper, Crispy Garlic Flatbread

Mushroom Duxelle

Fresh Exotic Mushroom Duxelle on Rösti Potatoes,
Pecorino Romano Cheese, Thyme & Muscat Crème Fraiche

Tasting plates.....continued

Swiss Raclette

Warm Raclette Cheese over Mini Boiled Potatoes garnished with Gherkin Pickles

Panini Sandwiches

Panini Sandwiches filled with your choice of :

Capocollo ham and Provolone cheese,

Prosciutto or Pancetta with Provolone, sun dried tomato and marinated tomatoes,

Sun dried tomato, cream cheese with garlic, artichokes, spicy eggplant, onions,
sprouts and cucumbers,

Hot Italian sausage, hot pepper rings and provolone cheese

No Pasta Lasagne

Yukon Gold Potatoes, Yams, Portobello Mushrooms, Sweet Peppers, Goat Cheese
and Roasted Garlic Cream

Butternut Squash Striped Agnolotti

Tender Striped Agnolotti filled with Butternut Squash
drizzled with Tomato Basil Sauce

Poultry

Indian Butter Chicken

Creamy Butter Chicken over Basmati Rice with Nan Bread

Turkey Medallions

Mini Turkey medallions stuffed with Cranberry & Chestnuts on Sweet Potato
Mousseline and Chervil Jus

Tasting plates.....continued

Duck

Orange and Balsamic Glazed Roast Duck Breast
Asian Cole Slaw (bean sprouts, daikon radish, Chinese cabbage)
with a Rice Wine Vinegar & Sesame Seed Oil Dressing

Chicken Pot Pie – Our Specialty!

Thick and Meaty this artfully decorated Pie is sure to impress your guests
sided by Boston Lettuce with Mandarin Orange & Red Onion Slivers

Meat

Rainbow Chop in Crystal Fold

Korean Sirloin Beef with Vermicelli Noodles
wrapped in Lettuce Leaves with Hoi Sin Sauce

Beef

Beef Wellington with Madeira Sauce
Roasted Root Vegetables

Beef on Baguette

French Baguette layered with Tenderloin Slices
adorn with Gourmet Mustard sided by a mound of Crispy Fried Onions

Lamb Chops with Mushroom Risotto

Rosemary–Thyme Coated Lamb Chops with Saffron Mushroom Risotto

Tasting plates.....continued

Burgers

Mini Tuna & Bison Burgers served with Aioli Wasabi,
Mango Salsa, Berry Ketchup & Grainy Mustard
Sided by Beer Battered Onion Rings

Lingonberry Glazed Pork Tenderloin

served with Potato and Apple Galette with Fresh Sage

Ham

Marmalade-glazed Ham with Pineapple Relish,
Layered Potato, Onion & Celery Root Casserole with Gruyere

Tourtiere

Ground Veal and Pork Pie served with Rhubarb Chutney
sided by California Greens with Papaya and Toasted Pine Nuts
Splashed with our Grand Marnier inspired Vinaigrette

Dim Sum Steamer Baskets

Fried Dumplings offering Pork, Chicken & Vegetable
accompanying Sauces and Chops Sticks

Antipasto Plate

Marinated Grilled Peppers rolled with Mozzarella Cheese & Fresh Basil
Marinated Eggplant rolled with Salami & Artichoke
Italian cheeses, Olives house-made Focaccia

Sweet Hors d'oeuvres

“Tuxedo” Strawberries

White and Milk Chocolate Strawberries dressing in Tuxedos

Raspberry Pyramids

Raspberry Peaks on a base of Belgian Milk Chocolate

Crème Brûlée

Decadent Sugar Glazed Custard presented on Chinese Soup Spoons

Fruit Filled Phyllo Purse

Mini Phyllo Purse filled with Banana, Raspberry & Chocolate Truffle Filling

Assorted Hors d'oeuvre Cookies

Cappuccino/Espresso Bar

Cappuccino Master will serve up steaming Cappuccinos and lattés
....from European Espressos to trendy West Coast half-café lattés-made-to-order.

Cappuccino, Café Late, Espresso, Café Americano,
Espresso Con Panna, Espresso Macchiato

Plus: Raspberry & White Chocolate Covered Coffee Beans ... mmm!

From \$350.00

Decadent Hot Chocolate Bar

The Ultimate Chocolate Experience!

Callebaut Chocolate, Semisweet or Ultra-Rich Milk Chocolate,
shaved from the block at a station and served with steaming milk
topped with a choice of cognac, dark rum, Frangelico, Chambord
whipped cream, marshmallows, festive striped peppermints, cinnamon sticks,
& chocolate covered coffee beans

\$7.00 per person

Cocktail Reception Pricing

6 pieces per person – \$18.00 partial cocktail party

10 pieces per person – \$30.00 (6–8 choices), full cocktail party

Mini Rice Bowls \$6.00 each

Tasting Plates range from \$12.00 – 18.00 each

Sweets range from \$1.50 – 3.50 each

Staffing – Chefs @ \$40.00 per hour / minimum 4 hours

Waiters / Bartenders @ \$30.00 per hour / minimum 4 hours

Supervisors \$40.00 per hour / minimum 4 hours

Equipment Rentals – estimated from \$15.00 – 30.00 per person

Delivery in the downtown Toronto area \$30.00