

Stand Up Cocktailer Canapé & Food Stations

Passed Canapé Pick Your Favorite Three

Smoked Salmon Crisp
smoked salmon lox in herbed crostini with micro greens

Black Pepper Ahi Tuna
*pan seared rare
served on wonton*

Bruschetta
*vine ripened tomato
cilantro olive oil on crostini*

Chicken Kebab
with tamarind ketchup

Crispy Pork & Vegetable Gyoza

Mini Burgers
*beef sirloin, sharp cheddar
applewood bacon, tomato & aioli*

Vegetable Samosa
spicy mango chutney

Cambozola & Port Wine Poached Pear Crisp
served on toast points

Sundried Cranberry & Brie Phyllo Pouch

Prawn & Chive Spring Rolls
*rice paper wrap
with peanut dipping sauce*

\$50.00 per person++
HST \$6.00+ Grat \$9.00 = \$65.00 all inclusive

Static Stations

Antipasto Platter
*prosciutto, salami, corned beef
grilled peppers, marinated olives
vine leaf dolmades, artichoke hearts
eggplant, asparagus & rosemary flat breads*

Beef Satay
with lemongrass chili rice pilaf

International Cheese Board
with baguette & crackers

Dessert Table
*fruit platter
assorted tarts, cakes and square*

Seafood Station - Pick One

Salmon Duo Platter
*Smoked & Indian Candied Salmon
crispy capers & red onion
or*

Chilled Shells
*Cocktail Clams & Teriyaki Mussels
jumbo peel & eat Prawns*

Manned Action Station - Pick One

Sambuca Flames Prawns
*jumbo prawns sautéed with herb & garlic
flames with sambuca
or*

Manned Oyster Bar
*fresh shucked live BC Oysters
cocktail sauce, monks lemonchello soda
(2 shells per person)*