

Cocktail Reception - \$29.95++ per person

(minimum 20 people)

Tray Passed Hors D'Oeuvres
(select Four-passed for 45minutes)

Baby Bliss Potatoes

Miniature red baby potatoes filled with crème Fraiche and topped with a dollop of Caviar

Classic Bruchetta

Spanakopita

Mini Individual Assorted Pizzas

An assortment of cheese, pepperoni and vegetarian pizzas prepared on Naan bread

Miniature Vegetable Samosas

Smoked Salmon on Toast with Capers and Onions

Spring Rolls

With mango-chutney dipping sauce

Stationary Hors D'Oeuvre Buffet

Signature Cheese Array

A selection of cheese accompanied by warm toasted baguettes, assorted Carr's crackers, garnished with Grapes, Seasonal Berries, roasted walnuts and pecans

Seasonal Fresh Fruit Array

A selection of seasonal fruit displayed on a mirror accompanied by homemade orange-zest whipped cream

Vegetable Crudite Array

A selection of freshly cut vegetables accompanied by ranch dip and roasted bell pepper dip

Chef's Selection of Assorted Gourmet Miniature Pastries

**Regular and Decaffeinated Coffee, Hot Tea, Freshly Brewed Iced Tea
Old Fashioned Lemonade**

Enhancements

Chocolate Dipped Strawberries - additional \$3.00++ per person

Tray Passed Champagne, Kir Royale or Bellini - additional \$5.00++ per person

20% Service Charge & 8.25% Applicable Sales Tax Applies To All Food and Beverage