

reception packages...

corporate (minimum of 20 people) Caramelized red onion, feta, basil tartlets artichoke & sun dried tomato tapanade on crostini gravlax, potato latke cake, red pepper jelly all-spice pear, Cambazola, pear bamboos vegetarian Chinese pot stickers with sweet & sour sauce fig & gorgonzola cheese bruschetta smoky barbeque meatballs spanako pita with tzatziki 8 hors d'oeuvres per person	\$17.00 per person
Divine Appetites signature (minimum of 20 people) Beef carpaccio, guacamole, potato papa's mushrooms stuffed with chipotle goat cheese grilled scallop on corn tortilla with avocado corn relish bacon wrapped scallops with cocktail sauce Blackened chicken mango, chipotle, tequila dipping sc Cherry tomato, bocconcinni, pesto bamboos Gravlax, latke potato, red pepper jelly crab cocktail salad, rye loaf portabella mushroom & chorizo sausage kabob, honey soy sauce assorted crisp vegetables with herb sour cream and roasted garlic aioli 10 hors d'oeuvres per person	\$18.00 per person
add a chef attended carving station (minimum of 30 people) roasted top round of beef with rustic breads, béarnaise mayonnaise, horseradish and Dijon mustard	\$8.00 per person

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Divine Appetite's rustic gourmet reception (*minimum of 50 people*)

seafood station

Asian marinated halibut with sweet & sour sauce
fresh shucked oysters served with hot sauces, horseradish sauces, sauce mignonette
warm crab dip with crisp breads and crackers
steamed prawns with cayenne spiced cocktail sauce

cold temptations

spicy vegetable Thai rolls with Asian hot sauce
grilled vegetable platter with balsamic vinegar & extra virgin olive oil
seasonal fresh fruit platter
assortment of artisan cheeses

warm tapas

certified angus roast beef strip loin with Asian hot sauce
spicy Thai coconut chicken kabobs with scallions and chili dusted roasted red peppers
mushrooms stuffed with chipotle goat cheese
portabella mushroom & chorizo sausage kabob, honey soy sauce

chef attended pasta station

penne, tripolina lunga, and farfalle noodles and alfredo, curry cream and tomato pesto sauces
made to order with your choice of baby shrimp, grilled chicken breast, sliced smoked salmon,
chorizo sausage,
prosciutto, grilled vegetable julienne, green onions, fresh basil, sun-dried tomatoes, pitted olives,
roasted bell peppers, fresh spinach, mushrooms and red onions

sweet sensations

fruit tarts
cream tarts and lemon tarts
truffles
tuxedo strawberries
chocolate mousse cups
chocolate almond tart squares \$50.00 per person

replace the pasta station with a **stir-fry station** for an additional \$1.50 per person
rice noodles, shanghai noodles and rice sweet chili, pad Thai and peanut sauces
made to order with your choice of baby shrimp, shredded chicken, beef strips, vegetable julienne,
green & red onions, shredded cabbage, water chestnuts, bamboo shoots, bell peppers, chilies
and sprouts

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