

receptions...

minimum 10 dozen orders

canapes & cold hors d'oeuvres

Artichoke, sun dried tomato tapanade on crostini	\$22.00 per dozen
mushrooms stuffed with chipotle goat cheese	\$25.00 per dozen
cherry tomato, bocconcini, arugula pesto bamboos	\$25.00 per dozen
oka cheese, cherry tomato & basil brochettes	\$25.00 per dozen
turkey breast canapé with cranberry	\$25.00 per dozen
brie, asparagus filo roll	\$27.00 per dozen
brie canapé with grapes and pecans	\$27.00 per dozen
beef carpaccio, potato latke, guacamole	\$29.00 per dozen
crab cocktail ,rye loaf	\$29.00 per dozen
gravlax, potato rosti, red pepper jelly	\$29.00 per dozen
grilled scallop on corn tortilla with avocado corn relish	\$29.00 per dozen
spice pear, Cambazola wrapped with prosciutto	\$29.00 per dozen
ahi-tuna, wasabi cream cheese, cucumber coins	\$29.00 per dozen

hot hors d'oeuvres

vegetarian Chinese pot stickers with spicy sweet & sour sauce	\$23.00 per dozen
smoky barbeque meatballs	\$23.00 per dozen
bruschetta with oka cheese and wild mushroom	\$24.00 per dozen
spanakopita with tzatziki	\$24.00 per dozen
blackened chicken, mango dip	\$25.00 per dozen
jumbo chicken wings in smoked apple bbq sauce	\$25.00 per dozen
jumbo chicken wings, sweet chili, roast garlic, cilantro, sesame seeds	\$25.00 per dozen
portabella mushroom & chorizo sausage kabob, honey soy sauce	\$27.00 per dozen
fig, bell pepper, pecan & gorgonzola cheese crostini	\$27.00 per dozen
wonton tiger prawns with sweet chili sauce	\$29.00 per dozen
bacon wrapped scallops with cocktail sauce	\$29.00 per dozen
caramelized onion ,feta, basil filo tartlets	\$29.00 per dozen
mini burgers – turkey, lamb, beef	\$32.00 per dozen
lamb with pineapple mint salsa	\$35.00 per dozen

sweet temptations

assorted squares	\$23.00 per dozen
freshly baked assorted cookies	\$24.00 per dozen
double fudge brownies	\$24.00 per dozen
assorted fruit tartlets	\$25.00 per dozen
chocolate truffles	\$25.00 per dozen
chocolate dipped strawberries	\$25.00 per dozen
chocolate mousse cups	\$28.00 per dozen
assorted fruit kabobs with yogurt dip	\$32.00 per dozen

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additional temptations (serves 30 people)

homemade spinach dip with French baguette for dipping	\$60.00 each
assorted crisp vegetable platter with herb sour cream & basil aioli dip	\$120.00 each
seasonal fresh fruit platter	\$120.00 each
italian deli & cheese platter with rolls & rustic breads	\$160.00 each
assorted sushi platter including California roll, spicy crab, shrimp & smoked salmon with soy sauce, wasabi & pickled ginger	\$180.00 each
domestic & international cheese platter with grapes & crackers	\$180.00 each
jumbo steamed tiger prawns, smoked trout, smoked salmon served with cocktail sauce, sweet chili and lemon crowns	\$180.00 each

12" gourmet pizzas

vegetarian—asparagus, roasted red peppers, grilled zucchinis, three cheeses	\$21.00 each
meat lover—pepperoni, ham, ground beef, bell peppers, onions, three cheeses	\$21.00 each
chicken club—grilled chicken, bacon, tomatoes, red onions, three cheeses	\$21.00 each
Hawaiian—ham, pineapple, bell peppers, onions	\$21.00 each

chef attended carving station

country style cooked ham with Dijon mustard and rustic breads (serves approximately 50 people)	\$280.00
roasted top round of beef with rustic breads, béarnaise mayonnaise, horseradish and Dijon mustard (serves approximately 75 people)	\$480.00

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