## **HORS D’OEUVRES BY THE DOZEN**

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| COLD CANAPES Mini Pita Stuffed with Sesame Hummus  Goat Cheese Ratatouille Crostini  Crab Stuffed Cucumber Rolls  Brie & Apple Brandy Mousse  Melon & Prosciutto  Shrimp & Scallop Firecrackers | HOT CANAPES Sweet Potato Cheddar Cheese Poppers  Spicy Vegetarian Spring Rolls  Maple Bourbon Meatballs  Sesame Sriracha Chicken Satays  Lime Cilantro Beef Satays  Pork Belly & Scallop Egg Rolls |

***Suggested Quantities based on four per person***

***35 guests (12 dozen), 100 guests (35 dozen).   
 Minimum 5 dozen of each selection.***

## **STARTERS**

## **C:\Users\John\Desktop\17 wilson.jpgSTOCKPOT**

## **Soups**

Cream of Mushroom

Tomato Florentine with Cheese Tortellini

Basil Tomato Cream

Ginger Carrot with Curried Walnut

Minestrone

Maple Butternut Squash Cream

Lobster Bisque add $4.00

## **SEASONAL SALADS**

## **Salads**

Mixed Field Greens with House Vinaigrette

Caesar Salad with Bacon, Croutons and   
Creamy Garlic Parmesan Dressing

Spinach and Bacon Salad with Caramelized   
Onion and Red Wine Honey Vinaigrette

Grilled Vegetable with Feta, Drizzled with   
Balsamic and Herb Infused Olive Oil

## **Accent and Add-ons**

Artisan Cheese & Fruit $8.75  
Smoked Salmon & Shrimp platter $16.50

***DINNER ENTREES***

All entrees are served with herb roasted potatoes and seasonal vegetable   
medley unless otherwise indicated (for other potato or rice selections please ask).

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| **BEEF (CHOOSE FROM)**  (All Beef Dishes are Cooked Medium Rare  Unless Otherwise Specified)  **Beef Wellington *add $4.50*** with Horseradish Mash, & Caramelized  Onion, Sherry Jus  **Prime Rib au Jus**  with Herbed Yorkshire Pudding, Confit of Onion and  Garlic Mash. **Grilled Beef Tenderloin (6oz)**  with Brandy Peppercorn Sauce, Portabella   **CHICKEN (CHOOSE FROM**)  **Rosemary and Sage Marinated Chicken Breast**  grilled with Smoked Tomato Jus.  **Chicken Breast**  Stuffed with Spinach and Ricotta, Natural Jus. **PORK (CHOOSE FROM)**  **Maple Shallot Marinated Grilled Pork Loin**  with Port Reduction.  **Roast Pork Loin**  with Wild Mushroom and Scallion Ragout.  Mushroom and Bell Pepper Brunoise. **FISH (CHOOSE FROM)**  **Grilled Salmon Fillet** with Creamy Citrus Risotto and Seasonal Vegetables.  **Pesto Crusted Halibut**  with Steamed Spinach and Caper Butter, Grilled Fennel and Tomatoes.  **Seared Albacore Tuna Steak**  with Crispy Wontons, Mango Wasabi Aioli and Honey Roasted Beets.  **VEGETARIAN (CHOOSE FROM)**  **Baked Spinach Cannelloni**  with Herbed Goat Cheese, Roasted Roma Tomatoes,  ***Grilled Fennel Risotto***  with Baked Leek, Peppered Anisette Reduction and Bell Pepper Tapenade  **Sweet Potato and Portobello Mushroom Tart**  with Grilled Marinated Onion, Bell Pepper and  Zucchini with Roasted Garlic and Smoked Tomato Coulis. | **SPECIALTY**  **Duck Leg Confit**  with Sweet Potato Galette & a Blueberry Gastrique.  ***TURKEY DINNER***  Turkey dinner with Sausage Pan Stuffing, Seasonal Vegetable Medley, Butter Whipped Potatoes, Cranberries & Gravy  **CHILDREN’S MENU (12 & under)**  Chicken Fingers with French Fries  Hamburger with French Fries  Kids Noodles with Butter, Marinara or Meat Sauce Pepperoni Pizza **DESSERTS**  **Dark Chocolate Mousse Kissed**  with Grand Marnier  **Apple Blossom**  with Caramel Sauce **Maple Tiramisu** with Whipped Cream **NY Style Cheesecake**  with Berry Coulis  **Maple Bourbon Pecan Tart**  with Caramel & Whipped Cream **CARAMEL CROQUE EN BOUCHE CREMEUSE $165.00** A Tower of Rich Cream filled Puff Pastry coated  in Grand Marnier Caramel. This is a wonderfully  decadent alternative to a wedding cake. **OTHER – CLIENT PROVIDED****Cake Cutting, Plating Fee $5.00 per person**  Client provided Wedding Cake, Cupcakes, or Donuts, Served as a Dessert.  **Coffee Full Urn (100 Cups)**  Regular, Decaffeinated Coffee and Tea – Herbal Tea  Served with Dessert add $2.50pp |

## **RECEPTION & PARTY TRAYS**

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| **Stuffed Pumpernickel Loaf**  Everyone’s favourite! Filled with Garlic and  Spinach Dip, surrounded by Pumpernickel. **Whole Wheel of Baked Brie**  Wrapped in Puff Pastry served with a Chutney  Accompaniment **Gourmet Pizza Platter**  A Variety of Scrumptious Pizza Selections **Fresh Fruit Platter**  A Selection of Seasonal Fruit **Veggie & Dip Platter**  Assortment of Fresh Vegetables accompanied with House Dip   **Artisan Cheese & Fruit Board**  A Variety of Imported and Domestic Cheeses including  Saint Honoré, Triple Cream Brie, Bleu Benedictine,  Cheddar, Havarti, Served with an Assortment Crackers. **Charcuterie Board**  Prosciutto, Salami, Hot Soppressata, Chorizo, Grilled Italian Sausage, Marinated Artichoke Hearts,  Mushrooms, Onions, Vine-ripened Tomatoes, Olives. | **Deli Platter**  Allow your guest to create their favourite Sandwich  with an assortment of Deli Meats, including:  Roast Beef, Virginia Ham, Breast of Roast Turkey,  Hungarian Salami, Mortadella and Capicola.  Served with an assortment of Rolls, Butter,  and All the Fixings. **Platter of Jumbo Shrimp**  Jumbo Shrimp Platter, with Lemon Wedges and  Cocktail Sauce. **Poutine Stop**  A local tradition Hardy Poutine with Curds smothered in JJ’s Gravy  ***Fajita Station***  Fajita Station with Beef and Chicken **Sandwich Tray**  Assorted fillings including Turkey, Ham, Roast Beef,  Egg Salad, Salmon, and Tuna Salad, featuring  a Variety of Breads and Wraps. (serves 35 guests)  **Cookie Store**  Chocolate Chip, Oatmeal and Raisin, Peanut Butter,  Gluten Free available on request. |