

Cold Hors d'oeuvres

All prices are based on 100 pieces

Domestic and Imported Cheese Display

\$200.00

An arrangement of assorted cheeses, including white American, cheddar, swiss, smoked gouda, and havarti garnished with fresh fruit

Grilled Vegetable Platter

\$225.00

Asparagus, mushrooms, zucchini, yellow squash, red and yellow peppers, marinated and grilled

Fresh Fruit Medley

\$275.00

Sliced seasonal fruit display served with Grand Marnier Dip

Antipasto Display

\$230.00

Mozzarella and provolone cheese with sliced ham, pepperoni, Genoa salami, pepperoncini, marinated mushrooms, artichokes, roasted red peppers, green beans, olives

Marinated Asparagus

\$250.00

Marinated asparagus, topped with parmesan cheese and basil

Bruschetta

\$195.00

*Tomato Mozzarella Bruschetta
Country Ham and Swiss Bruschetta
Feta and Kalamata Olives*

House Smoked Side of Salmon

\$195.00 (serves 30)

Smoked in-house and finished with orange glaze, served with diced eggs, capers, red onions and toast points

Skewered Caprese Salad

\$185.00

Fresh mozzarella, basil, and cherry tomatoes, skewered and drizzled with balsamic vinaigrette

Colossal Shrimp Cocktail

\$295.00

Steamed shrimp with a spicy cocktail sauce

Shrimp Canapes

\$195.00

Creamy mixture topped with shrimp on a French baguette

Beef Tenderloin Canapes

\$260.00

Tender beef with a dollop of horseradish, served on a toasted baguette

Blackened Chicken Cup

\$235.00

Blackened chicken tops a mini cup filled with avocado and corn salsa

Sweet and Savoury Tomato Shortcake

\$225.00

Homemade shortbread mini-round, with a goat cheese-cream cheese spread, topped with grape tomatoes in a shallot-garlic marinade

Crostini with Gorgonzola

\$200.00

Lightly toasted crostini with gorgonzola, caramelized onions and fig jam

Cajun Shrimp Cup

\$250.00

Cajun shrimp tops a mini cup filled with avocado and corn salsa

Shrimp Skewers

\$200.00

Marinated grilled shrimp prepared on skewers. Two per skewer