

CHEF'S PLATTERS & SNACKS

CHEF'S CHOICE INDIVIDUAL APPETIZERS (Min. 5 Doz) \$30⁰⁰/doz

- minimum 5 dozen, minimum 2 varieties
(more variety as quantity increases)

ASSORTED ARTISAN BUNS, SANDWICHES & MINI CROISSANTS (30 pcs) \$120⁰⁰

FANCY TEA SANDWICHES (crust off • 90 pcs) \$175⁰⁰

FRESH CRUDITÉ DISPLAY WITH DIP (serves 35) \$95⁰⁰

DOMESTIC CHEESE BOARD (serves 35) \$140⁰⁰

- cheddar, marble, jalapeño jack, swiss, babybel, brie with dried fruit & assorted crackers

SHRIMP COCKTAIL PLATTER (80 pcs) \$230⁰⁰

- with our signature cocktail sauce

ASSORTED SUSHI PLATTER (100 pcs) \$275⁰⁰

SEASONAL FRESH FRUIT DISPLAY (serves 35) \$125⁰⁰

FRUIT SCULPTURE \$180⁰⁰

- 90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

ASSORTED PICKLE & OLIVE PLATTER (serves 35) \$70⁰⁰

CHARCUTIERE TASTING BOARD (serves 35) \$250⁰⁰

- genoa salami, capicola ham, pancetta spicy pepperoni, Irish Dubliner cheese, brie cheese, bleu cheese, gerkins, sweetie drops, figs, grainy mustard, country relish, crackers, crustini

EUROPEAN DELI MEAT PLATTER (serves 35) \$175⁰⁰

- turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage
add assorted buns & condiments \$40⁰⁰

DIP PLATTERS (serves 35) \$48⁰⁰

(Only available as an enhancement to other menu items)

- spinach & artichoke with sourdough
- salsa & tortilla chips
- french onion & ripple chips
- bruschetta & crostini

ASIAN DOUGHNUTS (48 pcs) \$120⁰⁰

ASSORTED SWEETS & TREATS (80pcs) \$120⁰⁰

CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service.

THE TRADITIONAL \$12⁹⁹

- assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

CARNIVAL CREATIONS \$16⁹⁹

- mini hot dogs AND mini beef sliders, assorted toppings & condiments, vegetable & dip platter, popcorn, cotton candy

TACO BAR \$14⁹⁹

- pork carnitas, mango chili chicken, hard and soft taco shells, shredded lettuce, green onion, diced tomato, shredded cheese, guacamole, sour cream & salsa

POUTINE BAR \$10⁹⁹

- yukon gold potato wedges, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter

+ Pulled Pork - \$3⁹⁹

+ Ground Beef - \$3⁹⁹

+ Bacon - \$1⁹⁹

+ Shortribs - \$7⁹⁹

PEROGIE BAR \$12⁹⁹

- potato cheese perogies, caramelized onion, bacon, green onion, sour cream

BBQ Beef on a Bun with Chips \$15⁹⁹

- served with mini buns, assorted condiments, ripple potato chips, vegetable crudite & dip

Add coffee & tea to any late lunch for \$2⁰⁰ per person

