



Cocktail menu

Party Platters

Smoked Salmon Platter

BC's Finest Smoked Salmon with fresh Dill Cream Cheese, Red Onion, Capers & Lemon Wedges - fresh Breads & Bagels

Small \$79.95
Large \$129.95

Brie en Croute

A Wheel of Brie Cheese Blanketed in a Pastry Crust & Served Bubbling Hot with Pepper Jelly & Fresh Baguettes. Stuffed With Your Choice Of Crumbled Stilton and Toasted Walnuts; Hot Smoked Salmon Or Caramelized Apples and Onions.

\$129.95

Mexican Layered Dip

Sweet Peppers, Refried Beans, Salsa, Guacamole, Black Olives & Cheese Served with organic Corn Chips

\$59.95

Fresh Vegetable Basket

Fresh Vegetable Crudités Basket Served With A Savory Dip.

Small \$59.95
Large \$89.95

Fresh Fruit Platter

Fresh Local & Exotic Fruits and Berries tastefully arranged

Small \$64.95
Large \$104.95

Gourmet Cheese Platter

A Selection Of Local & International Cheese and A Fruit Garnish. Served With Biscuit & Breads

Small \$85.95
Large \$125.95

Grilled Balsamic Vegetables

Eggplant, Fennel, Mushrooms, Zucchini, Assorted Peppers and Red Onion served with Roasted Garlic Aioli.

Small \$69.95
Large \$109.95



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Charcuterie Platter

Roasted Turkey Breast, Roast Beef, Smoked Ham, Proscuitto, Salami & Pate' served with Pickles & Fresh Breads

Small \$89.95
Large \$129.95

Assorted Party Platter

A combination of fruit, vegetables, cheese, meats and olives with hummus dip, accompanied with an assortment of breads and crackers.

\$98.00

Mediterranean Platter

Hummus, Tzaziki, Olives, Spinach and Artichoke Dip, Spanikopita, served with Pita Bread

Small \$79.95
Large \$109.95

Italian Antipasto Platter

A Variety Of Italian Meats & Cheese, Grilled Vegetables, Spiced Olives, Marinated Artichokes Served With A Wonderful Selection Of Breads

Small \$89.95
Large \$129.95

Seafood Platter

Grilled Jumbo Prawns & Scallops, Lox, Hot Smoked Salmon, Smoked Yellow Fin Tuna & Marinated Mussels Served With A Trio Of Dips & Fresh Breads

Market price

Peppercorn Encrusted Beef Tenderloin

Roasted to Medium rare, sliced & served with Horseradish "Whipped Cream" & Fresh Breads

Market price

Cedar Planked Salmon with Red Onion & Fresh Breads

This Salmon is slow cooked on the cedar plank and brushed with a maple glaze. Truly "West Coast"

\$79.95



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Appetizers

(Cold marked with ©)

Fish and Seafood

- œ Lox, Dijon Cream, Capers, Red Onion and Fresh Dill on a Petit Russian Blini ©
- œ Smoked Tuna, Fennel Slaw and Horseradish Cream on a Crisp Potato Latke ©
- œ Jumbo Prawns wrapped with Crisp Cucumber Fettuccini with Creamy Ginger Sauce©
- œ Thai Crab Cakes with a Sweet Chili Garlic Sauce
- œ Salmon Cakes with 'As You Like It' Dipping Sauce
- œ Smoked Tuna Nicoise Salad in a Cucumber Cup©
- œ Salmon cakes topped w/ smoked salmon crème fraiche
- œ Cornmeal Encrusted Baynes Sound Oysters with a Chipotle cream Dipping Sauce
- œ Penko & Chili Encrusted Prawns with a Basil Pesto Dip
- œ Coconut Prawns with a Spicy Mango Chutney Dip
- œ Baby Shrimp & Camembert Quiche
- œ Crab Stuffed Mushroom Cap Sprinkled with Parmesan
- œ Seared Blueberry Infused Scallop in a Chinese Soup Spoon with a Tarragon Cream Sauce

\$24.00/ Dz. (Minimum 3 dz.)

Chicken, Beef and Pork

- œ Parmesan Chicken with Sundried Tomato and Garlic Aioli
- œ Thai Pork Spring Rolls with Sweet Chili Dipping
- œ Tandori chicken skewers w/ Mango Chutney
- œ Baby Beef Wellington baked in Puff Pastry served with a Peppercorn Sauce
- œ Chipotle Lime Chicken served with Avocado Aioli
- œ Chicken Sausage on a Rice Cracker w/ Roasted Tomato Salsa
- œ Seared Beef Tenderloin on Baguette with Horseradish Cream©
- œ Tourtière Bundles served w/ Organic Mincemeat
- œ Organic Chicken liver pate on Crustini Topped with Quince Jelly©
- œ Rosemary Lamb Brochettes w/ Feta Tzaziki
- œ Spicy Thai Chicken Satay with Creamy Peanut Dip
- œ Slow Roasted Chicken Drumettes: Cajun, Spicy BBQ, Thai or Honey Garlic
- œ Cremini Mushroom Caps Stuffed w/ Italian Sausage and Sundried Tomato

\$22.00/ Dz. (Minimum 3 dz.)



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Vegetarian

- œ Local Bruschetta – Qualicum cheese curd, Grape Tomato w/ Pesto on a Crustini©
- œ Grilled Zucchini, Wild Mushroom Cream Cheese Roulade ©
- œ Mini Spinach & Feta Phyllo Triangles
- œ Stuffed Mushroom Cap w/ Roasted Garlic, Kale and Blue Cheese
- œ Goat Cheese, Apple Cranberry Chutney and Walnut Phyllo Triangles
- œ Curried Sweet Potato and Chickpea Samosa with Mango Chutney
- œ Caramelized onion and Stilton Tarts
- œ Black Bean, Roast Red Pepper and Cheddar Quesadilla w/ Salsa and Sour Cream
- œ Vietnamese Firecrackers w/ a Sweet Spicy Dipping Sauce
- œ Roasted Garlic, Cambanzola and Pear Phyllo Kiss
- œ Vegetable Fritter w/ Olive Muffuletta
- œ Stilton Mousse with Pear on a Beet Chip

\$20.00/ Dz. (Minimum 3 dz.)

English Style Tea Sandwiches

- œ House Roast Beef with Horseradish Cream
- œ Ham and Swiss with Grainy Dijon
- œ Roasted Chicken Breast with Cranberry Apple Chutney
- œ Smoked Salmon & Lemon Dill Cream Cheese Rolls
- œ Egg Salad with Fresh Dill
- œ Poached Asparagus and Tarragon Cream Cheese Rolls (seasonal)
- œ English Cucumber and Fresh Mint Butter

[Served on thinly sliced whole wheat & white bread, crusts removed]

\$24.00 per dozen pieces

Assorted Desserts

Gourmet bite size Tarts, Squares and Cookie

\$20.00/ Dozen

Fair-trade Coffee and Deluxe Teas

\$2.00/ Person

Refreshing Non-alcoholic Punch

\$1.50/ Person

Service

Chef Services \$35.00/ Hour

Bartender \$25.00/ Hour

Server \$20.00/ Hour