



## Entertaining Menu

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### Hot Hors D'Oeuvres Selection

**Beef Satay** with a honey mustard dipping sauce

**Chicken Fingers** with plum sauce

**Chicken Satay** with red onion dipping sauce

**2" Quiche** your choice of Mushroom, Seafood, Grilled Vegetables or Ham & Cheese filling

**Spanakopita** Phyllo pastry filled with cheese & spinach

**Stuffed Mushroom Caps** Seasoned breadcrumbs, grilled vegetables, fresh herbs, Swiss & Parmigianino Cheese

**Prosciutto Spring Rolls** Prosciutto & sautéed asparagus wrapped in a Phyllo pastry

**Spiced Apple Crostini** with Brie & Caramel sauce

**Artichoke Crostini** Artichoke spread, Goat Cheese & Prosciutto - Served on a toasted crostini

**Pizza Swirls** Pizza sauce, peppers, mushrooms & mozzarella wrapped in puff pastry

**Sausage Rolls** Pork Sausage wrapped in puff pastry

**Shrimp Tempura** Jumbo Black Tiger Shrimp served with Marie Rose dipping sauce

**Beef Sliders** 100% beef burgers, mini buns - Served with all the fixin'

**White Bean Tartlet** White Bean puree garnished with a roasted cherry tomato

**Vegetable Risotto Balls** Arborio rice with seasoned vegetables

### Cold Hors D'Oeuvres Selection

**Bruschetta** diced tomatoes, fresh herbs, olive oil & garlic on crostini

**Spiced Fig Tartlets** Citrus spiced figs with goat cheese served in a Phyllo shell

**Marinated Grilled Zucchini & Roasted Peppers** wrapped around cherry boccincini

**Italian Sushi** Sweet bell peppers, spicy Havarti, apples, pears & pea sprouts wrapped with prosciutto.

**Prosciutto & Melon** [Honeydew/Cantaloupe]

**Salami Cornucopia** filled with horseradish cream served on pumpernickel rounds

**Shrimp, Salmon or Crab Crepe** herb cream cheese with fresh dill

**Smoked Salmon Roulette** on pumpernickel bread

**Traditional Shrimp Cocktail** jumbo shrimp with cocktail sauce and fresh lemon

**Herb Crostini** with Hummus and Borgonzola cheese

**Herb Crostini** with smoked ricotta & dried tomatoes

**Herb Crostini** spicy Havarti with roasted red pepper

**Herb Crostini** Fig and Borgonzola cheese

**Herb Crostini** Smoked salmon and dill/herb spread

**Wild Mushroom Crepe** Sautéed mushroom garnished with crème fraiche

**Strawberry Canapés** served with a borgonzola spread

### Fancy Breads

**Focaccia** your choice of red, white, sundried tomato, black olive and hot pepper

**Baguette** your choice of Ciabatta, Mill, Herb, Sourdough, Whole Wheat or Calabrese

**Loaves** your choice of Calabrese, Multi-Grain, Olive, Marble Rye, Pane and Dinner Rolls

### Assorted Spreads and Dips

Guacamole, Bruschetta, Baba Ghannoush, Hummus, Crab, Artichoke, Roasted Beet & Goat Cheese, Roasted Red Pepper & Cream Cheese and Spinach & Moroccan Cured Olive



## Platter Menu

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**Cheese & Crackers** - Borgonzola, Brie, Havarti, Emmenthal, Provolone, Old Cheddar, Friulano, Smoked Provolone, Gouda, Fontina - Danish Blue, and Asiago, with assorted English water biscuits & Fresh Fruit Garnish

**Pates & Crackers** - various country-style pates & seafood mousseline with crostini & assorted crackers

**Baked Brie** - World Cheese Champion "Gold Medal Brie" wrapped in puff pastry with raspberry sauce

**Crudités & Dip** - a variety of raw seasonal vegetables with home-style dipping sauce

**Party Size Pizza** - [design your own] from veggies to meat to cheese, max 4 toppings per pizza, cut into 48 pieces

**Pumpernickel Loaf** - pumpernickel hollowed out, filled with spinach dip & bread pieces

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**Sliced Deli Meats** - Prosciutto, Salami, Smoked Turkey, Capicollo, Black Forest Ham, Pastrami, Roast Beef and Mortadella

**Garnish Platter** - lettuce, jardiniere, Kalamata olives, green stuffed olives, cucumber, baby onion sprouts, lettuce, tomatoes, pickles, mayonnaise Dijon & yellow mustard

**Grilled Vegetable Platter** - marinated zucchini, eggplant, peppers, tomatoes, mushrooms & cherry bocconcini

**Sliced Deli Cheeses** - Friulano, Cheddar, Havarti, Emmenthal, Mozzarella, Smoked Provolone & Provolone

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**Fresh Shellfish Platter** - ready to eat cocktail shrimp, mussels & oysters on half shell with cocktail sauce, marie rose sauce, fresh lemon pieces & sea salt

**Poached Salmon** - 1 side of Norwegian salmon, poached & garnished with asparagus salad and cucumber scales

**Smoked Salmon Platter** - smoked Norwegian salmon with traditional garnish

**Sushi & Sashimi Platter** - Vegetarian-Nigiri Maki, Maki Mono/Handrolls, Sashimi, Fish and Shellfish-Nigiri Maki

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## Assorted Sandwiches & Wraps

**Olive Panini** lettuce, tuna, red onion, celery & black olives with mayonnaise

**Herb Baguette** lettuce, Roast Beef, Swiss cheese & horseradish spread

**Multi Grain Bread** with egg salad filling, Havarti cheese & sprouts

**Mill Baguette** chicken salad, mayonnaise and smoked provolone

**Ciabatta Baguette** with assorted deli meats - Prosciutto, Cappelletti, Mortadella, Salami, provolone cheese & sprouts

**Sourdough Baguette** butter, Pastrami, Honey Dijon mustard, cheddar cheese, golden baby peppers

**Italian Wrap** romaine lettuce, assorted Italian deli meats, Italian herb dressing and provolone cheese

**Club Wrap** Romaine lettuce, oven-roasted chicken breast, bacon, tomato, smoked provolone cheese & creamy dressing

**Marble Rye Sliced Bread** butter, Dijon mustard, onion sprouts, smoked turkey, cheddar cheese, golden baby peppers

**Vegetarian Wrap** roasted peppers, pea sprouts, oven-dried tomatoes & grilled zucchini with spinach, black olive, cream cheese spread

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**Seasonal Fruit** - an assortment of available hand selected, market fresh fruits

**Sheet Cookies** - chocolate chip, oatmeal & raisin, double chocolate and white chocolate

**2" Tarts** - sour cherry almond, chocolate mousse, chocolate pecan, lemon meringue, key lime and peanut butter chocolate

**Brownies** - cheesecake, traditional, walnut, rocky road, lemon, iced, toffee and oats

**Petit Fours** - Delectable all natural mini pastries with a touch of elegance. Flavours include; Vanilla Raspberry Cheesecake, Chocolate Espresso Cheesecake, Caramel Dacquoise, Cappuccino Dacquoise, Éclairs filled with Strawberry Cream (glazed with dark chocolate), Profiteroles filled with Coffee Custard (glazed with white chocolate), Lemon Buttercream Squares, Mocha Buttercream Squares.

**Italian Biscotti** - Lemon poppy-seed, Double-Chocolate chip, Dried Fruit, Honey & Cinnamon, Frutta Candita