

ADDITIONAL MENU ITEMS

COCKTAIL HOUR

\$3.50/PERSON + HST 13%

**SELECTION OF IMPORTED & DOMESTIC CHEESE & SALUMI ON LIVE-EDGE BOARDS WITH ARTISINAL CRACKERS
MEDLEY OF MEDITERRANEAN SPREADS WITH MINI NAAN & FRENCH CRISPS**

SOUPS

\$5.00/PERSON + HST 13%

**AUTUMN BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE
ITALIAN MINISTRONE
CALDO VERDE (PORTUGUESE KALE & POTATO SOUP WITH CHORIZO SAUSAGE
MEAT OR VEGETABLE CHILI**

PLATED PASTA

\$5.00- \$7.00/PERSON + HST 13%

CHEF'S SUGGESTIONS AVAILABLE UPON REQUEST

SWEET TABLES

CHEF'S SUGGESTIONS AVAILABLE UPON REQUEST

FLOATING HORS D'OEUVRES

(CHOOSE 4)

VEGETABLE

**TOMATO BRUSCHETTA ON GARLIC-BAKED CROSTINI
VEGETABLE SAMOSAS WITH TAMARIND SAUCE
VEGETABLE SPRINGROLLS WITH SWEET CHILI THAI SAUCE
CHERRY TOMATO & BASIL PESTO BOCCONCINI SKEWERS
SPINACH DIP WITH NAAN TRIANGLES
ASSORTED CHEESE SKEWERS**

MEAT

**BBQ SMOKE-GLAZED MINI MEATBALLS
CUBED CHORIZO & CHEDDAR SKEWERS
ROASTED SAUSAGE BITES
JERK CHICKEN SKEWERS WITH A COOL CUCUMBER DIPPING SAUCE
CHICKEN SATAYS WITH A PLUM DIP**

SEAFOOD

**SHRIMP WITH COCKTAIL SAUCE
AHI TUNA TARTARE ON CUCUMBER WHEELS
CRAB DIP WITH NAAN TRIANGLES**