

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
ASSORTED CHEESE SKEWERS
JALAPENO POPPERS
MINI CHEESE RICE BALLS WITH A TOMATO COULIS**

MEAT

**BBQ SMOKE-GLAZED MINI MEATBALLS
CUBED CHORIZO & CHEDDAR SKEWERS
BEEF SPIDUCCI
ROASTED SAUSAGE BITES
JERK CHICKEN SKEWERS WITH A COOL CUCUMBER DIPPING SAUCE
CHICKEN SATAYS WITH A PLUM DIP
POPCORN CHICKEN WITH SWEET CHILI THAI SAUCE
TANDOORI CHICKEN BITES WITH MINT YOGURT**

SEAFOOD

SHRIMP WITH COCKTAIL SAUCE

AHI TUNA TARTARE ON CUCUMBER WHEELS
ATLANTIC SMOKED SALMON CANAPES