



GRAZING MENU

Vegetarian

Vietnamese Rice paper rolls with mint, cilantro, pickled vegetables, red cabbage, sweet chili cilantro dipping sauce
\$3 per person (1 whole)

Selection of flatbreads: Caramelized onion/black olive/rosemary, butternut squash/ricotta/sage, mushroom/parm/truffle oil/rosemary
Small (48 pcs – select 2 types) – \$50, Large (96 pcs – all types incl.) – \$90

Mediterranean dip platter: Red beet hummus, spiced white bean dip, black olive tapenade, chickpea hummus with harissa, flatbreads, crostini, pita chips, dried dates and apricots, fresh vegetables
One size (feed 12 – 15) – \$49

Seasonal vegetable platter, basil feta dip and beet hummus
\$4.50 per person

Curried pea and potato samosas, tamarind and raita dips
\$2 each

Cheeses

Selection of cheese (brie, cheddar, blue and chevre), fresh and dried fruits, nuts (optional), compote, assorted crisps and crackers
\$7 per person (1.5 oz per)

Upgrade to premium/artisanal cheeses – \$12 per person

Phyllo baked brie, balsamic glazed onions and cranberry topping, baguette & crisps
\$39 each (serves 10)





Fish and Seafood

Smoked fish platter: Locally-smoked salmon and trout, assorted breads and crisps, dill cream cheese, scallion spread, capers and shaved red onion, lemon
\$8.50 per person

Chili garlic grilled shrimp, lime aioli
\$2.50 per (tail on)

Assorted sushi: ½ nigiri & ½ maki
Pickled ginger, wasabi, soy
24 pieces - \$50, 60 pieces - \$110

Poultry and Meats

Grilled flatiron, cooked medium rare and sliced, thyme-infused horseradish, house aioli, roasted red peppers, caramelized onions, fresh rolls
\$12 per person (3 oz.)

**Upgrade to AAA tenderloin – add \$7 per person*

Grilled Southwestern chicken satays, cool lime dill dip
\$2.50 per

Grilled ginger beef satays, sweet soy dipping sauce
\$2.50 per

Charcuterie Platter: Assorted salumi & chobai, cornichons, marinated olives, grainy mustard, fresh baguette and crisps
\$9 per person (1.5 oz)

YP Cheese & Charcuterie platter: Assorted salumi, domestic cheeses, nuts (optional), chutney, grainy mustard, fresh baguette and crisps, fresh and dried fruit
\$12 per person (1 oz. of each cheese and meat)





Mix & Mingle Package

Designed as an easy way to entertain under current gathering restrictions, enjoy a variety of easy-to-serve foods especially built for groups of 10. Add some mini sweets to complete the "meal"!

Assorted satays & dips (12 pieces beef, 12 pieces chicken)

Chili garlic grilled shrimp, lime aioli (20 pieces)

Assorted sushi: ½ assorted nigiri & ½ maki, pickled ginger, wasabi, soy (24 pieces)

Phyllo baked brie, balsamic glazed onions and cranberry topping, baguette & crisps (serves 10) **requires reheat in oven*

Vietnamese Rice paper rolls with mint, pickled vegetables, sweet chili cilantro dipping sauce (20 pieces)

Mediterranean dip platter: Red beet hummus, Spiced white bean dip, black olive tapenade, Chickpea hummus with Harissa, flatbreads, crostini, pita chips, dried dates and apricots, fresh vegetables (serves 10)

\$259 for 10 people

Sweet Endings

Gourmet bite-size desserts: Dark chocolate/raspberry ganache cups, lemon tartlets/torched meringue, sticky toffee pudding/rum sauce (3 pieces)
\$7 per person

Triple chocolate fudge brownies, bourbon caramel, salted toffee crunch, whipped cream
\$7 per person

Rose-poached apple gateau Tatin, vanilla cream, gold accents
\$7 per person

Assorted bite-size dessert squares, cookies, tarts and cupcakes (4 per)
\$6 per person

