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## GRAZING MENU

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### *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  
*\$62 Small (50 pcs – select 2 types) / Large (100 pcs – all types incl.)*  
*\$115*

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 (feeds 12 – 15) - \$49*

Seasonal vegetable platter, basil feta dip and beet hummus  
*\$5.50 per person*

### *Cheeses*

Selection of cheese (brie, cheddar, blue and chevre), fresh and dried fruits, nuts, fall fruit compote, assorted crisps and crackers  
*\$9 per person (1.5 oz per)*

*Upgrade to premium/artisanal cheeses - \$15 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, capers and shaved red onion, lemon  
*\$9.50 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*  
*\*available after 2:00pm only*

## *Poultry and Meats*

Grilled flatiron, cooked medium rare and sliced, thyme-infused horseradish, roasted garlic aioli, roasted red pepper dijon, 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 sirloin 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*

YP Cheese & Charcuterie platter: Assorted salumi, Manchego, Burgundy Triple Cream, grainy mustard, olives, fresh baguette and crisps, fresh and dried fruit  
*\$15 per person*





## *Mix & Mingle Package*

Ginger beef sirloin satays and southwest chicken satays & dips (3 per person)

Chili garlic grilled shrimp, lime aioli (2 per person)

Chef's choice flatbreads, may include: caramelized onion/black olive/rosemary, butternut squash/ricotta/sage, mushroom/parmesan/truffle oil/rosemary (*2 per person*)

Selection of sliced cheeses, fresh and dried fruits, (1oz per person) assorted crisps and crackers

Vietnamese Rice paper rolls with mint, cilantro, pickled vegetables, sweet chili cilantro dipping sauce (2 pcs. per person)

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

*\$25 per person/ minimum 10 people*

## *Sweet Endings*

Gourmet bite-size desserts: Dark chocolate/raspberry ganache cups, lemon tartlets/torched meringue, sticky toffee pudding/rum sauce (3 pieces)  
*\$8 per person*

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

