

Hors d'Oeuvres

Cold

- VG** • Smashed white bean, goat cheese and radish tartines
- VG** • Harissa carrot tarts, whipped feta and honey, Dukkah
- VG** • Belgian endive, citrus supreme, goat cheese, & toasted almond
- VN** • Fresh cello rolls, sweet chili
- GF/DF** • Lobster salad stuffed mini sweet peppers
- GF/DF** • Grilled spicy shrimp and pineapple skewer
- DF** • Spicy shrimp, avocado and arugula crostini
- Grilled beef tenderloin crostini, horseradish cream cheese, arugula & dijon mustard

Hot

- VN/GF** • Artichoke croquette with spicy red pepper sauce
- VN/GF** • Sweet onion bhaji with mango chutney
- VN** • Vegetable Punjabi samosas, tamarind sauce, cilantro mint chutney
- VG** • Sweet corn & butternut squash arancini, tomato fondue
- VG** • Mini curried brioche grilled cheese with brie & pear chutney
- DF** • Lavender & herb crusted lamb chops, charred leek & lemon pesto
- Smoked salmon cromesquis, basil & crunch mustard aioli
- Chicken taquitos with roasted jalapeno-avocado sauce

\$43 per dozen (Minimum 3 dozen per selection)

VG = vegetarian

VN =vegan

GF =Gluten Free

DF =Dairy Free



Reception Fare

Bread board sliced breads, flat breads, bread sticks and crisps, compound butters
\$4 per guest

Buttermilk fried chicken bites, herbed ranch or GHC style hot fried chicken bites, dill pickle sauce
\$6.50 per guest

Classic cheese platter, chef selected domestic cheeses, honey, dried fruits, nuts, crackers
\$8.25 per guest

Artisanal cheese platter featuring local artisan cheeses, dried fruit, nuts, honey preserves, crisps, crostini
\$9.50 per guest

Charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
\$9.50 per guest

Garden vegetable crudité & dip platter
\$4.75 per guest



Assorted Sushi platter
\$8 per guest (Minimum 20)

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives, seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia
\$8 per guest (Minimum 20 Guests)

Brioche Sliders, choice of: braised beef or crispy hot chicken or crispy buffalo tofu, assorted garnishes
\$11 per guest (2 per person) (Minimum 20 Guests)

Baked camembert, bosc pear and walnut honey, assorted crisps
\$8 per guest (Minimum 10 Guests)

Classic poutine bar with golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions
\$9 per person (Minimum 10 Guests)

Buffalo cauliflower 'wings', dairy free ranch
\$5.75 per guest (Minimum 10 Guests)

Catalan flatbreads, choose one selection
fresh tomato, buffalo mozzarella, basil
or caramelized onions, roasted red peppers, manchego; or forest mushroom, thyme and garlic, Gunn Hill cheese
\$7 per guest (Minimum 10 Guests)



Reception Menus

Reception One

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices

cheese platter, honey, fruit, nuts, crackers, crostini

garden vegetable crudités & dip platter

catalan flatbread: (select one)

- caramelized onions, roasted red peppers, manchego
- forest mushroom, thyme and garlic, Gunn Hill cheese
- fresh tomato, buffalo mozzarella, basil

assorted mini seasonal desserts

fresh fruit & berry platter

\$37 per guest

Reception Two

(Minimum of 20 guests)

hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices

Classic cheese platter, honey, fruit, nuts, crackers, crostini

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives,
seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia

garden vegetable crudités & dip platter

charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads

Brioche Slider, crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes

assorted mini seasonal desserts

fresh fruit & berry platter

\$44 per guest

Reception Three

(Minimum of 50 guests)

hot & cold hors d'oeuvres (3 pieces per person) Passed - 4 choices

assorted bread board platter, sliced breads, flat breads, bread sticks, crisps and compound butters

classic cheese platter, honey, fruit, nuts, crackers, crostini

garden vegetable crudités & dip platter

Mediterranean & Antipasto platter with Harissa hummus, baba ghanoush, marinated olives,
seasonal vegetables, artichokes, assorted pita crisps, flat breads & focaccia

carved beef station, assorted garnishes

classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions

baked camembert, bosc pear and walnut honey, assorted crisps

charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads

assorted pastries

fresh fruit & berry platter

\$52 per guest

Service Staff Required

