HORS D’OEUVRES

COLD
- roasted squash agrodolce, ricotta, arugula, house made crisp
- cucumber cup, marinated tuna poke, sesame crisp
- fresh cello rolls, sweet chili
- shrimp Caesar cocktail, pickled celery
- poached shrimp, mango, chili and lime puree
- grilled beef tenderloin crostini, horseradish salsa verde, aioli, arugula
- mini lobster rolls, apple & celery
- devilled eggs, pickle and dill
- Korean grilled beef gem lettuce cups, kimchi

HOT
- cauliflower soup cups, Handeck gremolata
- forest mushroom and truffle arancini, tomato fondue
- tempura shrimp, dipping sauce
- tempura seasonal vegetables, dipping sauce
- forest mushroom and chevre puff tarts, balsamic
- crab cakes, remoulade, espelette pepper
- GHC style hot fried chicken bites, dill pickles sauce
- house smoked salmon croquettes, lemon, crunchy mustard and dill remoulade
- lavender & Herb crusted lamb chops, charred leek & lemon pesto
- herb and parmesan chick pea fries, smoked tomato marmalade

$41 per dozen
Antipasto platter: marinated seasonal vegetables, olives, artichokes, assorted flatbreads & focaccia $6.85 per guest

Buttermilk fried chicken bites, herbed ranch or GHC style hot fried chicken bites, dill pickle sauce $6 per guest

Classic cheese platter: chef selected domestic cheeses, Great Hall Catering honey, fruits, crackers $8.25 per guest

Artisanal cheese platter: local artisan cheeses, fruit, nuts, Great Hall Catering honey preserves, house made crisps, crostini $9.35 per guest

Charcuterie board: assorted house-made & local charcuterie, mustards & pickles, crisps & breads $9.35 per guest

Garden vegetable crudités & dip, seasonal vegetables, buttermilk dill dip $4.75 per guest

Assorted sushi rolls and nigiri $7.50 per person

Mediterranean platter: harissa hummus, charred eggplant dip, pita crisps, marinated olives $5.50 per person (Minimum 20 Guests)

Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes $10 per guest (2 per person) (Minimum 10 Guests)

Baked sauvagine, bosc pear and walnut honey, assorted crisps $5.75 (Minimum 10 Guests)

Classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions $8.75 per person (Minimum 10 Guests)

Buffalo cauliflower “chicken wings”, dairy free ranch $5.25 per guest (Minimum 10 Guests)

Catalan flatbread: (select one) fresh tomato, buffalo mozzarella, basil (default selection) or caramelized onions, roasted red peppers, manchego or forest mushroom, thyme and garlic, Gunn Hill cheese $5.50 per guest (Minimum 10 Guests)
Menu Guide

Reception Menus

Reception One
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person) Stationary
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudité & 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 pastries
fresh fruit & berry platter
$37 per guest

Reception Two
(Minimum of 20 guests)
hot & cold hors d’oeuvres (4 pieces per person) Stationary
Classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
Mediterranean platter: Harissa hummus, charred eggplant dip, pita crisps, marinated olives
garden vegetable crudité & dip platter
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
Slider bar: crispy hot chicken, braised beef or crispy buffalo tofu, assorted garnishes
assorted pastries
fresh fruit & berry platter
$44 per guest

Reception Three
(Minimum of 50 guests)
hot & cold hors d’oeuvres (3 pieces per person) Passed
classic cheese platter, Great Hall Catering honey, fruit, nuts, crackers, crostini
garden vegetable crudité & dip platter
Mediterranean platter: Harissa hummus, charred eggplant dip, pita crisps, marinated olives
carved beef station, assorted garnishes
classic poutine bar: golden potato fries, beef & vegetarian mushroom gravy, local cheese curds, scallions
baked sauvagine, bosc pear and walnut honey, assorted crisps
antipasto platter, marinated seasonal vegetables, olives, artichokes, assorted flat breads & focaccia
charcuterie board, assorted house-made & local charcuterie, mustards & pickles, crisps & breads
iced shrimp cocktail station, aioli, cocktail sauce
assorted pastries
fresh fruit & berry platter
$52 per guest
*Service Staff Required*

Pictured: Honey Bees