

## COCKTAIL PARTY

### *Passed (or Stationary)*

Roasted Pepper, Pine Nut and Goat Cheese Crostini with Rosemary, Capers and Balsamic(v)  
Wild Mushroom "Shumai" with Chive Dipping Sauce(v)  
Twice Baked Fingerling Potatoes with Black Truffle, Chives and Crème Fraîche(v)  
Kumamoto Oysters on the ½ Shell with Chianti Mignonette & Cocktail Sauce  
Prince Edward Island Mussels with Garlic, White Wine and Smoked Tomatoes  
Shrimp Toast with Scallion and Sweet Soy Sauce  
Jumbo Lump Crab Cakes with Tomato, Chives and Honey Remoulade  
Lobster Bisque Shooters with Lobster Bits and Tarragon Oil  
Chilled Salmon Nachos with Pico de Gallo and Avocado Crème Fraîche  
Tuna Tartare with Tomato, Onion, Avocado and Horseradish Vinaigrette on Crispy Wontons  
Chicken & English Pea Samosas with Cumin-Apple Yogurt  
Duck Confit Egg Roll with Savoy Cabbage, Onion Confit and Port Wine Reduction  
Duck & Foie Gras Terrine with Fig Preserves, Aged Fig Balsamic on Walnut-Raisin Toast (add \$3pp)  
Braised Pork Wontons with Scallions and Hot & Sour Sesame Glaze  
Steak Tartare with Cornichon, Capers, Onion & a Fried Quail Egg on a Garlic Potato Chip  
Thai Beef Satay with Peanuts and Masaman Curry  
Roasted Bone Marrow with Sea Salt and Short Rib "Chutney"  
Mini Bison Burger with Stilton Cheese & Gerkins on a Honey Bun  
Lamb & Smoked Gouda Toasted Ravioli with Spiced BBQ Sauce  
Vanilla, Chocolate & Caramel Profiteroles  
Mini Caramelized Banana Tarts  
Molten Chocolate Cupcakes

### *Stationary*

Domestic & Imported Fine Cheese with Preserves and Wafers(v)  
Assorted Breads with Roasted Garlic Hummus, Tomato Bruschetta and Artichoke Dip(v)  
Barely Buzzed Macaroni & Cheese(v)  
Seasonal Garden Vegetable Crudités with Carles Roquefort Dip(v)  
Sliced Fresh Seasonal Fruit(v)  
Selection of Charcuterie from Goose the Market with Pickles and Brown Mustard  
Peel & Eat Shrimp with Cocktail Sauce, Horseradish Crème Fraîche & Cajun Remoulade  
Salmon Pastrami with Red Onion, Tomato, Capers, Egg Mimosa and Dill Crème Fraîche  
Smoked Trout Dip with Toasted Brioche and Black Pepper Crackers  
Chocolate Fondue with Pistachio-Mint Biscotti, Pound Cake, Pretzel Bread,  
Marshmallow, Apple, Pineapple, Strawberry & Banana

Pick 4 selections for \$20.00 per guest

Pick 6 selections for \$25.00 per guest

Pick 8 selections for \$30.00 per guest

*(Based on a 2 hour reception. Add \$5 per guest for each additional hour )*

30 minutes of Pre-Dinner Hors d'Oeuvres, Pick 3 selections for \$7.50 per guest.

*(v) denotes vegetarian*