

Hors D'Oeuvres...

\$28 per plattered dozen;

\$31 per served dozen

A minimum order of 3 dozen per selection is required

Bruschetta Crostini - Vine Ripe Tomato Mince with Fresh Basil, Spanish Onion, Shaved Feta Cheese

Napoli Flat Bread Triangles - Hand Pressed Dough, Pico de Gallo, Three Cheese Blend

Shrimp dim Sum Dumplings - Steamed Shrimp Purse served in Bamboo Baskets Tamari Sauce

Italian Romano Cheese Meatballs - with Authentic Tomato Basil Sauce for Dipping

Spinach and Feta Cheese Phyllo Pockets - Hand-Rolled Phyllo Pastry Pockets Simply Baked

Vegetarian Spring Rolls - served with Asian BBQ Sauce

Shrimp Gyoza's - Shrimp Meat, Cabbage, Spring Onion, Ginger in a Rice Wrap, Pan-Fried Soy Ginger Dip

Mini Thai Chicken Spring Rolls - Cabbage, Ginger, Lime, Chili Peppers, Cilantro Sweet Chili Sauce

Spinach & Cauliflower Pakora - Chick pea flour, Garam Masala, Buttermilk served with Tamarind sauce

Chicken Sate - served with an Indonesian Peanut Sauce

Atlantic Scallops & Bacon - Crispy Bacon Scallops with Brandy & Horseradish Cocktail Sauce

Comox Brie Crostini - with Roast Garlic, Red Currant Jelly & Scallion on Rosemary Crostini

Gazpacho Shooters - a Cool Blend of Cucumber, Tomato, Fresh Herbs & Spices served in a Shooter Glass

Kim Chi Dumplings - Pork, Cabbage and Ginger; served with Sesame Ginger Soy Sauce

Ham & Pumpkin Fritters - with Chipotle Crème Fraiche

Pulled Pork Sliders - with Coleslaw, Red Ale BBQ Sauce & Sweet Mayo

Grilled Cheese Wedges – made with Smoked Cheddar, Jalapeno Jack & Swiss Cheese

Mini Smoked Salmon & Cheese Potatoes

California Roll ~ Kamaboko Crab, Kewpie Mayo, Sriracha, Cucumber and Avocado

Vegetarian Roll ~ Sweet Bell Pepper, Kewpie Mayo, Sriracha, Cucumber and Avocado

Dynamite Roll ~ Crispy Torpedo Prawn, Kewpie Mayo, Sriracha Sauce

*** Please note that all Vegan & Gluten Free orders must be pre-ordered ***

Reception Buffets...

Reception buffets are ideal for a cocktail function, bridal shower or a celebration of life

\$30 per guest

Elegant Reception

A variety of sandwiches and platters of Canadian cheeses, deviled eggs, fresh fruit, & vegetable crudities and Chef's favourite assorted desserts; & Mosaic coffee, tea & iced water

Luxury Reception

Charcuterie platter; assorted breads with tzatziki; and platters of Canadian cheeses, fresh fruit, & vegetable crudities and warm cinnamon & sugar tossed donut holes; & Mosaic coffee, tea & iced water

Sunset Reception

A variety of gourmet sandwiches; chilled gazpacho shooters and platters of chicken wings; charcuteries; Canadian cheeses; fresh fruit; vegetable crudities; and a wide selection of chocolate pastries; & Mosaic coffee, tea & iced water

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Reception Platters...

Each platter serves approximately 50 guests

Fresh Fruit An assortment of seasonal fruit	\$150
Vegetable Crudities A selection of seasonal vegetables; served with a house-made cream cheese dip in a sourdough bowl	\$130
BC Cheeses Variety of cheeses from the Fraser Valley, Salts Spring Island & Vancouver Island; served with fresh fruit, berries & a selection of crackers	\$170
International Cheeses A fine selection of cheeses from France, Germany, England, Italy, Holland & Canada; served with fresh fruit, berries & a variety crackers	\$220
Charcuterie A variety of house roasted meats & meats from around the world; served with oven-baked sourdough buns, assorted mustards, horseradish & gherkins	\$180
Deluxe Charcuterie A variety of meats from around the world; served with bocconini pearls, antipasto, grilled sweet red peppers & warn focaccia breads with balsamic & olive oil	\$250
West Coast Salmon Platter Steelhead smoked salmon; tandoori salmon; candied smoked salmon; hot & sweet salmon and creamy salmon mousse; served with an assortment of crackers & sliced artisan breads	\$300
Prawn Cocktail House-poached black tiger prawns served with chili-spiced cocktail sauce, brandy chantilly & chipotle crème fraiche and fresh lemon slices (<i>120 pieces</i>)	\$200
Sushi California rolls, dynamite rolls & vegetarian rolls; served with pickled ginger, wasabi & soya (<i>100 pieces</i>)	\$200
Chicken Wings Sea salt & pepper tossed wings; served with Frank's hot sauce & buttermilk ranch (<i>120 pieces</i>)	\$140
Gourmet Sandwiches Chef's selection of seasonal sandwiches, served warm. Gluten free & vegan available upon pre-request (<i>80 pieces</i>)	\$200
Sour Dough Bread Bowl Served with your choice of: tzatziki; spicy chipotle cream cheese; or Spinach & artichoke dip	\$100
Deviled Egg Platter	\$90
Late Night Perogie Platter (<i>120 pieces</i>)	\$90