

# 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*

<b>Fresh Fruit</b> An assortment of seasonal fruit	\$150
<b>Vegetable Crudities</b> A selection of seasonal vegetables; served with a house-made cream cheese dip in a sourdough bowl	\$130
<b>BC Cheeses</b> Variety of cheeses from the Fraser Valley, Salts Spring Island & Vancouver Island; served with fresh fruit, berries & a selection of crackers	\$170
<b>International Cheeses</b> A fine selection of cheeses from France, Germany, England, Italy, Holland & Canada; served with fresh fruit, berries & a variety crackers	\$220
<b>Charcuterie</b> A variety of house roasted meats & meats from around the world; served with oven-baked sourdough buns, assorted mustards, horseradish & gherkins	\$180
<b>Deluxe Charcuterie</b> 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
<b>West Coast Salmon Platter</b> 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
<b>Prawn Cocktail</b> 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
<b>Sushi</b> California rolls, dynamite rolls & vegetarian rolls; served with pickled ginger, wasabi & soya ( <i>100 pieces</i> )	\$200
<b>Chicken Wings</b> Sea salt & pepper tossed wings; served with Frank's hot sauce & buttermilk ranch ( <i>120 pieces</i> )	\$140
<b>Gourmet Sandwiches</b> Chef's selection of seasonal sandwiches, served warm. Gluten free & vegan available upon pre-request ( <i>80 pieces</i> )	\$200
<b>Sour Dough Bread Bowl</b> Served with your choice of: tzatziki; spicy chipotle cream cheese; or Spinach & artichoke dip	\$100
<b>Deviled Egg Platter</b>	\$90
<b>Late Night Perogie Platter</b> ( <i>120 pieces</i> )	\$90