

## HOR D'OEUVRES

*\$28 per plattered dozen; \$31 per butlered dozen  
(Minimum 3 dozen each)*

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  
Grilled Cheese Wedges ~ Quarter-Cut Mini Sandwiches

## SUSHI

*\$28 per plattered dozen; \$31 per butlered dozen  
All Sushi is served with Pickled Ginger, Soy Sauce & Wasabi*

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

## RECEPTION PLATTERS

*(serves approximately 50 guests)*

### Fresh Fruit \$150

An assortment of seasonal fruit

### Vegetable Crudities \$130

A selection of seasonal vegetables; served with a house-made cream cheese dip in a sourdough bowl

### BC Cheeses \$160

Variety of cheeses from the Fraser Valley, Salts Spring Island & Vancouver Island; served with fresh fruit, berries & a selection of crackers

### International Cheeses \$220

A fine selection of cheeses from France, Germany, England, Italy, Holland & Canada; served with fresh fruit, berries & a variety crackers

### Charcuterie \$180

A variety of house roasted meats & meats from around the world; served with oven-baked sourdough buns, assorted mustards, horseradish & gherkins

### Deluxe Charcuterie \$250

A variety of meats from around the world; served with bocconini pearls, antipasto, grilled sweet red peppers & warm focaccia breads with balsamic & olive oil

### West Coast Salmon Platter \$300

Steelhead smoked salmon; tandoori salmon; candied smoked salmon; hot & sweet salmon and creamy salmon mousse; served with an assortment of crackers & sliced artisan breads

### Prawn Cocktail \$200

House-poached black tiger prawns served with chili-spiced cocktail sauce, brandy chantilly & chipotle crème fraiche and fresh lemon slices *(120 pieces)*

### Sushi \$200

California rolls, dynamite rolls & vegetarian rolls; served with pickled ginger, wasabi & soya *(100 pieces)*

### Chicken Wings \$140

Sea salt & pepper tossed wings; served with Frank's hot sauce & buttermilk ranch *(120 pieces)*

### Gourmet Sandwiches \$200

Chef's selection of seasonal sandwiches, served warm. Gluten free & vegan available upon pre-request *(80 pieces)*

### Sour Dough Bread Bowl \$90

Served with your choice of: tzatziki; spicy chipotle cream cheese; or Spinach & artichoke dip

### Deviled Egg Platter \$90

### Late Night Perogie Platter \$90 *(120 pieces)*

## RECEPTION BUFFETS

*\$30 per guest*

*(Minimum 50 guests)*

*\*\* Gluten free & vegetarian options available upon request \*\**

### 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 warm 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