

HOR D'OEUVRES

*\$28 per plattered dozen; \$31 per buttlred 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

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 with Grilled Cheese Wedge ~ a Cool Blend of Cucumber, Tomato, Fresh Herbs
& Spices
served in a Shooter Glass with a Grilled Cheese Wedge

SUSHI

*\$28 per plattered dozen; \$31 per buttlred 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

Sushi \$200

California rolls, dynamite rolls & vegetarian rolls; served with pickled ginger, wasabi & soya

Chicken Wings \$140

Sea salt & pepper tossed wings; served with Frank's hot sauce & buttermilk ranch

Gourmet Sandwiches \$200

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

Sour Dough Bread Bowl \$90

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

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