



SAMPLE COCKTAIL MENU

Create your own appetizer party by selecting from a wide variety of menu items.

\$20.00 - \$45.00 per person

Approximate prices depending on choice & quantity per item.

GST, delivery, pick-up fee and gratuity not included.

*Available gluten free.

HORS D'OEUVRES IDEAS - CHOOSE 6-8

Leek & Brie Tarts

*Mini Grilled Cheese with Bacon

*Flat Bread with Roasted Garlic,
Tomato & Aged Cheddar

Slow Roasted Tomato Tarts with Basil

Gruyere Cheese Gougère

*Duck Confit on Crostini
with Sour Cherry Compote

*Lamb Chop with Roasted Shallot
& Balsamic Demi

*Pork Rilette On Crostini with
Roasted Onion & Mustard Compote

Mini Quiche with Crispy Prosciutto & Asiago

*Mini Chicken Skewers with Mango Chili Salsa
or Curry Peanut Sauce

*Mini Yorkshire Puddings with
Beef Tenderloin & Port Sauce

Rustic Tarts with Chicken & Caramelized Onion

Thai Chicken in Filo

*Beef Tenderloin Crostini with Seared
Mushrooms & Truffle Oil

*Beef Tenderloin with Cambazola On Crostini

Grilled Shrimp on Baked Polenta
with Pipèrade Sauce

*Coconut Shrimp with an Orange Soy Dip

*Mini Crab Cakes with Fresh Dill Sauce

Scallop & Prawn Springroles
with Spicy Tomato Sauce

*Risotto Spoons with Herb Prawns

*Seared Scallops on Onion Pakoras
with Caper Dill Cream

*Thai Prawns with Toasted Sesame Seeds

Salmon Rilette on a Crostini



TAPAS/SMALL PLATE IDEAS - CHOOSE 1-3

*Roasted Cauliflower Risotto
with Seared Mushrooms & Truffle Oil

*Mini Italian Meatballs in a
Roasted Red Pepper Sauce

*Boneless Short Ribs on Mashed Potatoes

*Chicken Potato Curry on Coconut Rice

Pasta Martini's: Bolognese Stuffed Ravioli
with Light Creamy Pesto Sauce

*Gnocchi with Fried Sage
in Brown Butter & Parmesan

Mini Brioche Buns with pulled BBQ Pork
or pulled Moroccan Lamb

*Seared Sable Fish on Tomato Gratin
with a Pine Nut Relish

Pork Confit & Mushroom Spring Rolls
with a Cherry Sauce

Mini Slider with Caesar Mayo

Mini Buns with Beef Tenderloin
& Béarnaise Mayo

*Assorted Spicy Curry Lamb, Beef
or Chicken Skewers with Raiti Dip

TRAY IDEAS - CHOOSE 1-4

* Hummus Tray with Naan Bread

*A Variety Spolumbo's Sausages
with Assorted Dips

*Antipasto Board with Assorted Italian Meats,
Cheeses, Olives, Spiced Nuts, Etc

*Blanched Vegetables & Lemon & Dill Dip Tray

*Cedar Plank Salmon with a Ginger Soya Glaze

*Corn Fritters with Tzatziki Dip

*Crab, Roasted Artichoke & Baked Brie Dip

*Grilled Vegetable Tray with Aioli

*Homemade Potato Chips with
Caramelized Onion Dip

*Imported & Domestic Cheese & Cracker Tray

*Jajid With Blue Corn Chips

*Smoked Salmon with Fresh Dill & Capers

*Tempura Vegetables with
Seeded Mustard & Roasted Garlic Dip

Fresh Pretzels with Mustard Dip

Assorted Holiday Dessert Trays



MINI INDIVIDUAL DESSERTS IDEAS - CHOOSE 1-4

*Mini Crème Brûlée

*Mini Panna Cotta

Mini Apple Galettes

*Mini Lemon Meringue

Warm Gingerbread Cake with Toffee Sauce

Warm Rustic Apple Pie with Maple Icing

*Warm Bread Pudding with Praline Sauce

Mini Lemon Tarts

Sticky Toffee Pudding

*Mini Assorted Cheesecakes

*Chocolate Mousse Spoons

*Chocolate Pot De Crème

BAR

Red & White Wines

Assorted Domestic & International Beer

Full Bar with Mix

San Pellegrino Sparkling Water

Coke, Diet Coke, Sprite, Ginger ale & Ice

RENTALS

Minimal Rental Fees for serving trays, bowls & utensils will apply

White serving trays \$3.50 each

Cocktail Napkins \$5.50 each (50 per pack)

STAFF

Wait Staff & Bartenders

\$ 25.00 each per hour

Kitchen Lead

\$ 35.00 each per hour