



Cocktail Party Sample Menu 1

Antipasto

*Selection of Coppa, Salami and Prosciutto
marinated olives and cornichons with Dijon mustard*

Imported & Domestic Cheese Assortment

Served with sliced baguettes and crackers

Blue Cheese, Spinach & Potato Croquettes

Grilled Coconut Milk Chicken Satay

Glazed with spicy peanut sauce

Baby Shrimp & Cucumber

Served on toasted brioche

2 displayed / 3 passed

\$18 per guest



Cocktail Party Sample Menu 2

Asian Sampler

*Chicken satays with spicy peanut sauce, beef satays with Indonesian soy
spicy Vietnamese meatballs, chilled edamame with Hawaiian pink salt*

Imported & Domestic Cheese Assortment

Served with sliced baguettes and crackers

Wild Mushroom in Puff Pastry with Herb Crème Fraiche

Blue Cheese, Spinach & Potato Croquettes

Chinese Style Barbecue Pork

Peppered green apple cream on garlic crostini

Scottish Smoked Salmon with Lemon Cream

On garlic crostini

2 displayed / 4 passed

\$23 per guest



Cocktail Party Sample Menu 3

Asian Sampler

Chicken satays with spicy peanut sauce, beef satays with Indonesian soy, spicy Vietnamese meatballs, chilled edamame with Hawaiian pink salt

Imported & Domestic Cheese Assortment

Served with sliced baguettes and crackers

Slowed Cooked Salmon

Served with capers, chopped red onions and sieved egg

Blue Cheese, Spinach & Potato Croquettes

Slow Roasted Maple Leaf Duck Breast

Topped with port marinated sun dried cranberries

Citrus – Cilantro Halibut Ceviche

Served on housemade potato chip

Seared Mustard-Garlic Lamb Sirloin

Served on toasted crostini

3 displayed / 4 passed

\$29 per guest



Passed Hors d'oeuvres

***Seared Mustard – Garlic Lamb Sirloin**
served on toasted crostini with herb crème fraîche*

***Grilled Coconut Marinated Chicken Satay**
glazed with spicy peanut sauce*

Wild Mushroom in Puff Pastry with Herb Crème Fraîche

***Grilled Asian Marinated Steak Satay**
drizzled with maple syrup soy*

***Citrus – Cilantro Alaskan Halibut Ceviche**
served with fried taro chip*

Scottish Smoked Salmon with Lemon Cream

***Chinese Barbecue Pork Tenderloin**
peppered green apple cream on garlic crostini*

Blue Cheese, Spinach and Potato Croquettes

***Baby Shrimp Louie & Cucumber**
served on toasted brioche*

***Slow Roasted Maple Leaf Duck Breast**
topped with port marinated sun dried cranberries*

3 Hors d'oeuvres for \$9.00 per guest

5 Hors d'oeuvres for \$13.00 per guest



Displayed Hors d'oeuvres

Asian Sampler

*chicken satay with spicy peanut sauce, beef satay with maple syrup soy
spicy Vietnamese meatballs, chilled edamame with Hawaiian pink salt*

\$5.75 per guest

Antipasto

*selection of dried and cured meats
marinated olives, cornichons and parmesan baguette*

\$4.50 per guest

Slow Cooked Salmon

served with capers, chopped red onions and sieved egg

\$5.00 per guest

Vegetable and Mushroom Antipasto

with house vinaigrette and blue cheese dressing

\$4.00 per guest

Chilled Mexican White Prawns

served with yuzu cocktail sauce and fresh lemon

\$6.50 per guest

(3 prawns per guest)

Imported and Domestic Cheese Assortment

served with sliced baguettes and crackers

\$4.75 per guest

Dessert Display

*Chef's selection of homemade petite sweets
featuring truffles, tartlettes, tea cakes and cookies*

\$9.00 per guest

Executive Chef/Partner..... Kevin Gin

Wine Director..... Frank Cassal