



PLATTERS/SNACKS

AGED ONTARIO BEEF TENDERLOIN

Mustard crusted, cooked medium, with mushrooms and horseradish
With rolls, whipped butter and garnished with grilled vegetables
\$19.95 per person

GRILLED ATLANTIC SALMON FILLET

With rolls, whipped butter and garnished with grilled vegetables
Flavours: Ginger lime glazed; Lemon peppered; Tortilla crusted;
fire salt; sweet chili; and maple glazed
\$15.95 per person

GRILLED ONTARIO FLANK STEAK

With rolls, whipped butter and garnished with grilled vegetables
Flavours: Hickory smoked; Chipotle cilantro; Teriyaki glazed; London broil
\$13.95 per person

GRILLED ONTARIO CHICKEN BREAST

With rolls, whipped butter and garnished with grilled vegetables
Flavours: Four peppercorn; Cleese barbeque; Teriyaki glazed;
Mexican spiced; and coconut crusted
\$11.95 per person

DOMESTIC CHEESE DISPLAY

Canadian cheddar, brie, swiss and jalapeno havarti. Served with crackers, crostini, grapes
and dried fruit.
\$8.95 per person

EUROPEAN CHEESE DISPLAY

May include beemster, cambozola, oka, cacciavallo served with pumpernickel squares,
raincoast crisps, crostini, grapes and dried fruit
\$11.95 per person

CHACUTERIE PLATTER

Smoked, dried and/or cured meats including prosciutto, with gherkins, pickled onion, a
variety of olives, served with grainy mustard, pumpernickel and crostini
\$10.95 per person

HOUSE MADE GRAVLAX (2 DAYS NOTICE) OR SMOKED SALMON

Thin sliced, served with capers, pickled onion, lemon wedges and bagels
\$9.95 per person



CLEESE

C A T E R I N G

PLATTERS/SNACKS

VEGETARIAN ANTIPASTO

Grilled zucchini, sweet peppers, asparagus, broccoli, cauliflower and stemmed carrots
drizzled with roast garlic and herb oil
\$5.95 per person

HOMEMADE YOGURT PARFAIT

Honey vanilla yogurt, house made granola, and fresh berries layered
\$6.25 each

GARDEN CRUDITIES PLATTER

Broccoli florets, cauliflower, carrots, cherry tomato, bell peppers and celery served with ranch
dip
\$4.95 per person

MEDITERRANEAN PLATTER

Hummus and roasted red pepper dip served with pita wedges
\$4.95 per person

CHIPS AND DIP

Crispy tortilla chips with guacamole and tomato salsa
\$4.95 per person

MIXED SALTED NUTS

May include cashews, filberts, pistachios, pecans, walnuts and peanuts
\$3.95 per person

CHEF'S PROTEIN BARS

Oats, nuts, dried apricot and blueberry, pure maple syrup, the rest is secret
\$3.95 per person

CHEF'S GRANOLA BARS

Toasted oats, spices, dried fruit and nuts
\$2.95 per person

Served on black disposable trays, china available on request.