

Savory Reception Platters

Available until 11pm

Small platter serves 12-15 people; large platter serves 25-30 people

SM \$58 LG \$98

Local Fresh Crudité Platter 🗦 🛞

grape tomato, carrots, peppers, cucumber, cauliflower, celery, roasted garlic hummus

Allergens: sesame

SM \$95 LG \$178

Assorted Canadian Cheese Board

grapes, fig jam, mixed nuts, dried fruit & assorted crackers

Allergens: milk, wheat, gluten, soy, sulphites, sesame, tree nuts

SM \$105 LG \$190

Sage Charcuterie Board

selection of local & imported cured meats, marinated olives & artichokes,

cornichons, Dijon mustard, & assorted crackers Allergens: milk, wheat, gluten, sulphites, sesame, mustard

\$120

Caprese Platter &

serves 15-20 people

Vine-ripe tomato & mozzarella platter, fresh basil, reduced balsamic,

extra virgin olive oil & arugula

Allergens: milk, sulphites

\$75

Root Vegetable Chips, Dried Fruit & Nuts Platter 10 18

serves 25-30 people

dried figs, apricots, cranberries, spiced pecans, roasted cashews,

pistachios & almonds

Allergens: sulphites, tree nuts, peanuts

\$425

Chilled Seafood Display 😂 🕸

serves 25-30 people

crab legs, poached prawns, clams, mussels, prawn ceviche, candied salmon, lemon caper aioli, cocktail sauce, sliced lemons

Allergens: egg, sulphites, sesame, shellfish (clam, mussels, scallops), fish (anchovy, salmon),

crustaceans (crab, prawns)

\$105

Prawn Ceviche

serves 15-20 people

prawns, avocado, pico de gallo & fried corn tortillas

Allergens: soy, crustaceans (prawns)

\$70

Triple Dip Platter

serves 15-20 people

olive tapenade \$\widethtarrow\$ \$\text{\empty}\$, roasted garlic hummus \$\widethtarrow\$ \$\text{\empty}\$, onion dip \$\widethtarrow\$ \$\text{\empty}\$,

flat breads & crackers A

Allergens: olive tapenade (sulphites), hummus (sesame), onion dip (milk, egg, sulphites),

breads (egg, wheat, gluten, soy), crackers (milk, wheat, gluten, sesame)

Tapas Platter

serves 25-30 people

selection of cured meats, assorted Canadian cheeses, artisan olives, fire grilled vegetables, roasted garlic hummus, assorted crackers

Allergens: milk, wheat, gluten, sulphites, sesame, soy, tree nuts

Trail Mix & Snacks

serves 15-20 people

caramel popcorn, mixed nuts & dried fruit, dark chocolate bark, pretzel bites

Allergens: milk, wheat, gluten, soy, sulphites, treenuts













Tea Sandwiches

Minimum 2 dozen per variety - priced per dozen

\$50 / dozen Smoked Salmon

chive cream cheese, cucumber

Allergens: milk, wheat, gluten, soy, fish (salmon)

\$36 / dozen Tomato & Cucumber W

> red pepper hummus, spinach Allergens: wheat, gluten, soy, sesame

\$44 / dozen **Roast Turkey**

pesto aioli, smoked cheddar

Allergens: milk, egg, gluten, wheat, soy, mustard

Sweet Reception Platters

SM \$60 LG \$100 House Baked Cookie Platter

white chocolate macadamia, double chocolate cookie,

chocolate chip, oatmeal raisin

Allergens: milk, egg, wheat, gluten, soy, tree nuts (macadamia)

Gluten Free Dessert Bars & Cookies & SM \$78 LG \$137

Chef's assortment

Allergens: milk, egg, soy, peanuts

SM \$84 LG \$147 Fresh Fruit & Berries 1 1 1 1

seasonal fresh cut fruit

Allergens: no known priority allergens













Sweet Reception

Minimum 3 dozen per variety – priced per dozen

\$54 / dozen

Petite Lemon Tarts 🖉

fresh raspberries

Allergens: milk, egg, gluten, wheat, sulphites, soy

Salted Caramel Chocolate Tarts

toffee crunch & sea salt

Allergens: milk, egg, wheat, gluten, soy

Tiramisu Mousse Cake 🖉



espresso coffee, mascarpone cream, coffee liqueur, whipped cream Allergens: milk, egg, wheat, gluten, sulphites, soy

Cheesecake Bites



salted caramel & strawberry

Allergens: milk, egg, wheat, gluten

Petite Dark Chocolate and Cranberry Tart



orange zest, whipped cream

Allergens: milk, egg, wheat, gluten, soy



dark chocolate sauce, toasted almonds

Allergens: soy, tree nuts (almond)











