SM \$58 LG \$98

SM \$95 LG \$178

SM \$105 LG \$190
$\$ 120$
serves 15-20 people
$\$ 75$
serves 25-30 people
\$425
serves $25-30$ people
\$105
serves 15-20 people
\$70
serves 15-20 people
\$190
serves 25-30 people
\$90
serves 15-20 people

## Savory Reception Platters

## Available until 11pm

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

## Local Fresh Crudité Platter

grape tomato, carrots, peppers, cucumber, cauliflower, celery, roasted garlic hummus
Allergens: sesame

## Assorted Canadian Cheese Board

grapes, fig jam, mixed nuts, dried fruit \& assorted crackers
Allergens: milk, wheat, gluten, soy, sulphites, sesame, tree nuts

## Sage Charcuterie Board

selection of local \& imported cured meats, marinated olives \& artichokes, cornichons, Dijon mustard, \& assorted crackers
Allergens: milk, wheat, gluten, sulphites, sesame, mustard

## Caprese Platter

Vine-ripe tomato \& mozzarella platter, fresh basil, reduced balsamic, extra virgin olive oil \& arugula
Allergens: milk, sulphites
Root Vegetable Chips, Dried Fruit \& Nuts Platter $A J$
dried figs, apricots, cranberries, spiced pecans, roasted cashews, pistachios \& almonds
Allergens: sulphites, tree nuts, peanuts

## Chilled Seafood Display

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)

Prawn Ceviche
prawns, avocado, pico de gallo \& fried corn tortillas
Allergens: soy, crustaceans (prawns)
Triple Dip Platter
 flat breads \& crackers

Allergens: olive tapenade (sulphites), hummus (sesame), onion dip (milk, egg, sulphites), breads (egg, wheat, gluten, soy), crackers (milk, wheat, gluten, sesame)

## Tapas Platter

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
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

SM \$78 LG \$137 Gluten Free Dessert Bars \& Cookies $10^{3}$ (3)
\$50 / dozen
\$36 / dozen
\$44 / dozen

SM \$60 LG \$100

SM \$84 LG \$147

Smoked Salmon
chive cream cheese, cucumber
Allergens: milk, wheat, gluten, soy, fish (salmon)
Tomato \& Cucumber $A D$
red pepper hummus, spinach
Allergens: wheat, gluten, soy, sesame
Roast Turkey
pesto aioli, smoked cheddar
Allergens: milk, egg, gluten, wheat, soy, mustard

## Sweet Reception Platters

## House Baked Cookie Platter $\mathrm{CO}^{5}$

white chocolate macadamia, double chocolate cookie, chocolate chip, oatmeal raisin
Allergens: milk, egg, wheat, gluten, soy, tree nuts (macadamia)

Chef's assortment
Allergens: milk, egg, soy, peanuts
Fresh Fruit \& Berries 105
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

$\qquad$
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<br>$10^{3}$<br>salted caramel \& strawberry<br>Allergens: milk, egg, wheat, gluten

# Petite Dark Chocolate and Cranberry Tart <br> orange zest, whipped cream <br> Allergens: milk, egg, wheat, gluten, soy 

## Vegan Gluten Free Chocolate Brownie

OD (3)
dark chocolate sauce, toasted almonds
Allergens: soy, tree nuts (almond)

