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

**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**

- 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**

- olive tapenade, roasted garlic hummus, onion dip,
  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, tree nuts

Vegetarian 🥗 Vegan 🍴 Made without gluten 🌯 Ocean Wise 🐙 Halal 🌿
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**
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)*

**SM $78 LG $137**  **Gluten Free Dessert Bars & Cookies**
Chef’s assortment
*Allergens: milk, egg, soy, peanuts*

**SM $84 LG $147**  **Fresh Fruit & Berries**
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

**Vegan Gluten Free Chocolate Brownie**
dark chocolate sauce, toasted almonds
Allergens: soy, tree nuts (almond)