

Menus

Cocktail Receptions



Sample Cocktail Menus – Fall & Winter

Suggestion #1

Amuse Bouche - bite-sized foods passed by serves, 6 pieces per guest

Cold

Crispy filo tulips filled with roasted saffron, potato & olive salad

Mini ginger chicken rice wraps with Thai coconut dip

Hot

Baked sweet potato & oka grilled cheese

Firecracker prawns with sweet chili, lime dip

Platters

Warm blue crab & potato gratin with sesame flatbread

Assorted pates with currant, onion relish, crackers and baguettes

Fig & blue cheese terrine with honey pecans \$24.00 per guest *

Suggestion #2

Amuse Bouche - bite-sized foods passed by serves, 12 pieces per guest

Cold

Crispy filo tulips filled with roasted saffron, potato & olive salad

Ocean scallops on the half shell with cider mignonette

Kaffir lime chicken crostinis

Hot

Sichuan peppercorn duck confit on lotus galettes

Braised pork with pomegranate glaze in petit brioche

Crab wontons with orange hoi sin dip

Oka cheese potato galettes with roasted garlic

Sweet

White chocolate macarons \$29.00 per guest *

Suggestion #3

Amuse Bouche - bite-sized foods passed by serves, 12 pieces per guest

Cold

Asparagus & chicken spears with blue cheese walnut dip

Dungeness crab & sour apple tulips

Ocean scallops on the half shell with carmineé cider

Fresh figs filled with peppered mascarpone cheese & wrapped in prociutto

Hot

Duck magret with tart cranberry citrus chutney

Chili-spiced chicken brochettes with wasabi vinaigrette

Mini Yorkshire puddings filled with shaved beef rib meat & mignonette sauce

Oka cheese & potato galettes with garlic crumble

Sweet

Mini tira misu flutes

Lemon rind tartlets \$34.00 per guest *



Quantities and prices based on 30 or more guests