

COCKTAIL RECEPTION MENU

TRAY PASSED APPETIZERS

✦ Minimum order of 3 dozen per item ✦

V Italian Organic Tomato Bruschetta \$18/dozen

+ *Gluten Friendly (modification required)* +

V Trio of Mini Quiche \$20/dozen

goat cheese & tomato, spinach & mushroom, caramelized onion

Gf Df Selection of Brochettes \$23/dozen

teriyaki beef, lemon-herb chicken with tzatziki, seared maple-candied salmon

Hot & Cold Canapés \$25/dozen

Chef's Selection

Mini Beef Wellingtons \$30/dozen

SELF-SERVE STATIONS

✦ Pricing listed serves 20 people ✦

Gf Df Seared Jumbo Shrimp \$120

with assorted sauces

Charcuterie Platter \$150

dried & cured meats, breads, pickles

+ *Gluten Friendly (modification required)* +

V Artisan Cheese Board \$200

assorted cheese, crostini, fruit, nuts

+ *Gluten Friendly (modification required)* +

Gf Fresh Atlantic Oyster Bar

assorted garnish

market price

+ *subject to availability* +