

APPETIZER PACKAGES

PRICE IS PER GUEST. MINIMUM 30 GUESTS.

Based on **FIVE PIECES** per guest.
Some items can be prepared Gluten-Free on request.

THE QUINTESSENTIAL 21

Warm Mushroom & Swiss Tartlet, Flaky Chive Pastry **V**
Pounded Aged Cheddar, Cider Gastrique,
Baguette Crostini **V**
Lemon & Herb Chicken Skewers With Tzatziki **GF**
Coconut Shrimp With Chili "Catsup"
Vegetable Spring Rolls With Plum Sauce **V**

A GRAND OCCASION 23

Beet Bruschetta, Goat Cheese, Dill, Lemon, Phyllo **V**
Wellington of Beef & Mushroom in Puff Pastry
Crab & Scallop Cakes With Lemon Dill Mayo
Vegetable Samosas With Sweet Tamarind Sauce **V**
Herb & Lemon Marinated Poached Prawns **GF**

AN INDULGENT EVENT 25

Avocado Toast, Sourdough, Guacamole, Pickled Shallot **V**
Oyster Po'boy Slider, Spiced Remoulade, Iceberg Lettuce
Classic Beef Tenderloin Tartare, French Baguette,
Dill Chili Oil
Pork Belly Bao Bun, Kimchi, Hoisin, Pickled Cucumber **GF**
Bacon Wrapped Scallops **GF**

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Artisanal Cheese Platter

*Artisanal Cheese, French Baguette
+ Assorted Crackers, Preserves **V***

Local Bothwell 12

OR Imported 16

Charcuterie Platter 14

*Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers*

Cheese & Charcuterie Platter 18

*Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini*

Manitoba Social Platter 16

*Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads 13

*Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta **V***

Vegetable Crudité 10

*Hummus + Buttermilk Herb Dip **V/GF***

Sliced Fruits & Berries 12

*Seasonal Selections **V/GF***

SWEET TREATS

Fresh Baked Cookies 18/dozen

*House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut*

Assorted Dainties 39/dozen

Selection of Slices + Dessert Bars

Decadent Dessert Bar 22/dozen

*Variety of Fresh Baked Cookies, Brownies, Nanaimo
Squares, Biscotti, Date Bars, Fruit Tarts, Mini Cupcakes,
Chocolate Truffles + Chocolate Dipped Strawberries*

Cupcakes 44/dozen

*Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting*

V VEGETARIAN / **GF** GLUTEN-FREE

Prices are subject to PST, GST, and 18% service fees and are only guaranteed 60 days prior to a function.

Our culinary team will always do their best to accommodate dietary needs.

Please note additional charges may apply.

À LA CARTE

APPETIZERS

PRICE IS PER DOZEN.

Minimum **TWO DOZEN** per variety.

CHILLED

Manitoba Smoked Goldeye Salad Canapé **48**

Roma Tomato, Kalamata Olive, Basil Pesto
& Feta Cheese Bruschetta **47 V**

Pounded Aged Cheddar, Cider Gastrique, Baguette Crostini **45 V**

Smoked Lox, Dill, Cream Cheese, Bagel Crostini **53**

Avocado Toast, Sourdough, Guacamole, Pickled Shallot **45 V**

Beet Bruschetta, Goat Cheese, Dill, Lemon, Phyllo **44 V**

Deviled Eggs **40**

Chicken Liver Parfait, Dijon, Cornichon **48**

Pork Belly, Kimchi, Katsu, Cucumber **48 GF**

Herb & Lemon Marinated Poached Prawns **46 GF**

Oyster Po'boy Slider, Spiced Remoulade, Iceberg Lettuce **50**

Salmon Tartare, Hand-Cut Fresh Atlantic Salmon,
Brunoise Shallot, Cucumber, Lemon, Dill **49**

Classic Beef Tenderloin Tartare, French Baguette, Dill, Chili Oil **55**

Oyster on the Half Shell, Ponzu, Chili Oil Scallion **48**

HEATED

Crab & Scallop Cakes With Lemon Dill Mayo **48**

Bacon Wrapped Scallops **53**

Vegetable Spring Rolls With Plum Sauce **37 V**

Warm Mushroom & Swiss Tartlet, Flaky Chive Pastry **46 V**

Ratatouille, Grilled Focaccia, Rosemary Oil **39 V**

Coconut Shrimp, Chili "Catsup" **51**

Wellington of Beef & Mushroom in Puff Pastry **55**

Roasted Lamb Rib Chops, Persillade **64**

Mini Reuben Sliders, SMITH Corned Beef,
Swiss Cheese, Sauerkraut **52**

Vegetable Samosas With Sweet Tamarind Sauce **44 V**

Lemon & Herb Chicken Skewers With Tzatziki **44 GF**

Beef Bulgogi Striploin Skewer, Korean BBQ Sauce **52**

+ ENHANCEMENT PLATTERS

PRICE IS PER GUEST.

Artisanal Cheese Platter

*Artisanal Cheese, French Baguette
+ Assorted Crackers, Preserves V*

Local Bothwell **12**

OR Imported **16**

Charcuterie Platter **14**

*Assorted Salamis, Pâtés, Mustards,
Jellies, Olives + Artisanal Crackers*

Cheese & Charcuterie Platter **18**

*Artisanal Cheese, Charcuterie, Pickles,
Preserves, House Made Crackers + Crostini*

Manitoba Social Platter **16**

*Sliced Garlic Sausage, Cold Cuts, Elman's
Pickles, Cubed Cheeses, Rye Bread, Condiments*

Breads & Spreads **13**

*Roasted Garlic Hummus, Creamy Sun-Dried
Tomato + Feta Spread, Extra Virgin Olive Oil
+ Aged Balsamic, French Baguette + Ciabatta V*

Vegetable Crudité **10**

Hummus + Buttermilk Herb Dip V/GF

Sliced Fruits & Berries **12**

Seasonal Selections V/GF

SWEET TREATS

Fresh Baked Cookies **18/dozen**

*House Made Chocolate Oatmeal Raisin,
Monster, White Chocolate Macadamia Nut*

Assorted Dainties **39/dozen**

Selection of Slices + Dessert Bars

Decadent Dessert Bar **22/dozen**

*Variety of Fresh Baked Cookies, Brownies, Date Bars,
Nanaimo Squares, Biscotti, Fruit Tarts, Mini Cupcakes,
Chocolate Truffles + Chocolate Dipped Strawberries*

Cupcakes **44/dozen**

*Full Size Chocolate or Vanilla Cupcakes,
Buttercream Frosting*

V VEGETARIAN / **GF** GLUTEN-FREE

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