

PARTY PLATTERS



Dips & Savoury Spreads

Black Olive Tapenade, Sundried Tomato Pesto,
Roasted Garlic Hummus,
Smoked Salmon with Roasted Artichoke,
Blue Cheese and Shallot, Roasted Red Pepper & Feta,
Baba Ghanouj, Artichoke, Spinach & Asiago,
Sauteed Eggplant Antipasto, Beau Monde Vegetable,
Served with Garlic Toasts, Flatbreads, & Cocktail Crackers
Your selection of three. \$55.00

Rare & International Cheeses

Please call to consult with our on-site "Cheese Maven".

Crudite Platters

Fresh Garden Vegetables with our signature Beau Monde Dip
Small Platter (10-12 ppl) \$40.95
Medium Platter (15-20 ppl) \$60.95
Large Platter (25-30 ppl) \$80.95

Jumbo Shrimp Display

Artfully displayed. Served with Chili Cilantro Aioli and
Traditional Cocktail Sauce.
\$199.00 for 75 pieces

Antipasto Platter

Cippoline Onions, Oven Roasted Tomatoes,
one of our 'Flight of Cheeses', in-house pickles,
Grilled Spicy Sausage, Italian Roasted Tomatoes
Served with Garlic Toast, Baguette, & Lavish Bread
Serves 15-20 Guests \$89.95

Charcuterie Platter

A selection of salami, in-house pate, prosciutto,
with 'out of the ordinary' condiments & mustards.
\$7.95 per person

Fresh Fruit Platter

Market fresh & exotic seasonal fruit.
Displayed artistically.
Small Platter (10-12 ppl) \$59.95
Medium Platter (15-20 ppl) \$79.95
Large Platter (25-35 ppl) \$99.95

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FLIGHT OF CHEESE

Your taste-buds will 'take-off' on a heavenly journey, with one bite of our own hand-crafted cheese terrines.

For a perfect party pleaser, choose one or more to compliment your cheese board.

Savoury Cheddar Chutney

A must have for any function. This is our house speciality. Find out why our clients travel from beyond the G.T.A. for this unique gourmet hors d'oeuvres.

Blu-Topia

Our newest creation that is a perfect marriage with red wine or port. Layers of Stilton are sandwiched between a mixture of cream cheese, rosemary, Candied Michigan Cherries and sherry caramelized onions.

Tropical Coconut Almond Terrine

A sweet cream cheese based loaf that is combined with a mango-pineapple puree, toasted coconut & almond, drizzled with a piquant Tequila, mango, & pineapple sauce.

CALL FOR PRICING & NEW SELECTIONS.