



Catering Menu

Cheese & Charcuterie Boards – a selection of 5 Artisanal Cheeses, 3 Ontario Made Charcuterie, Olive Dish, Fresh & Dried Fruits, Nuts, Jelly and Assorted Crackers

Appetizers:

Quinoa Bites with Dip
Tofu Skewers with Peanut Dipping Sauce
Gazpacho in Mini Jugs served with a grilled cheese crouton
Brie Bites with Cranberry Topping
Marinated Bocconcini on a Skewer
Stuffed Mini Peppers
Cucumber Canapes with Whipped Feta, Sundried Tomato & Basil
Crostini with Smashed Tomato & Shaved Parmesan
Sweet Potato Tacos (vegan option available)
French Onion Stuffed Mushroom Caps with Gruyere Cheese
Brussel Sprout Sliders (vegan option available)
Prosciutto, Manchego & Melon Skewers
Chicken Skewers with Peanut Dipping Sauce
Rosti Squares topped with Smoked Salmon

Salad Options: (feeds 10 people)

Lentil Salad
Greek Lentil Salad with Feta Cheese
Mixed Green Salad with House Dressing
Arugula & Fennel Salad with House Dressing
Potato Salad