



## 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  
***\$15.00 per person***

***Appetizers:*** (pricing is based on 12 units)

- Quinoa Bites with Dip (24 units) - \$36
- Tofu Skewers with Peanut Dipping Sauce - \$30
- Gazpacho in Mini Jugs served with a grilled cheese crouton - \$30
- Brie Bites with Cranberry Topping - \$30
- Marinated Bocconcini on a Skewer - \$30
- Stuffed Mini Peppers - \$30
- Cucumber Canapes with Whipped Feta, Sundried Tomato & Basil - \$30
- Crostini with Smashed Tomato & Shaved Parmesan - \$30
- Sweet Potato Tacos (vegan option available) - \$36
- French Onion Stuffed Mushroom Caps with Gruyere Cheese - \$36
- Brussel Sprout Sliders (vegan option available) - \$48
- Prosciutto, Manchego & Melon Skewers - \$48
- Chicken Skewers with Peanut Dipping Sauce - \$48
- Rosti Squares topped with Smoked Salmon - \$48

***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
  - Caprese Pasta Salad
- \$30.00 per salad***



***Brunch Options:***

(Choose 3 options)

Spanish Omelette Manchego

Mini Quiches – Roasted Red Pepper & Feta; Ham & Swiss

Chia Seed Pudding (vegan)

Fruit Salad

Carrot Quinoa Breakfast Cookie (vegan)

Scones with Seasonal Fruit (vegan, GF)

Croissants

***\$15 per person***

***Desserts:***

(Choose 3 options)

Date Squares

Caramel Chocolate Chip Bars

Mini Cheesecakes

Coconut macaroons (GF)

French Almond Cake (vegan, GF)

Fruit Skewers (vegan, GF)

***\$9 per person***

**Minimum 3 day notice is required for all orders.**