

BY THE DOZEN \$24.99

Chicken satays with coconut peanut sauce.

Beef skewers with spicy soya sauce.

Mini pulled pork with a smokey BBQ sauce on a mini bun.

Banger sausage wrapped in puff pastry served with Dijon mustard.

Pot stickers—pork and vegetables in a crispy wonton served with sweet chili sauce.

BY THE DOZEN \$29.99

Mini fish and chips served with tartar sauce.

Grilled bison sliders topped with smoked gouda, caramelized onions and chipotle mayo on mini buns.

Crispy shrimp served with soya ginger sauce.

Mini steak and wild mushroom turnovers.

Mini Curried chicken turnovers.

PLATTERS

Each platter serves 15 to 20 people.

Fresh vegetables with blue cheese dip.
\$34.99

Assorted cheese tray with fresh fruit and crostini. \$49.99

Fresh fruit tray. \$49.99

4 pounds of Chicken wings served with your choice of any 4 wing sauces. \$34.99

Bruschetta with fresh tomatoes, basil, garlic, olive oil with parmesan on baguette. \$34.99

Lobster Dip with smoked tomato, bacon, and cream cheese served with naan bread.
\$34.99

Irish Nachos—potato chips topped with bacon, red onions, peppers and mixed cheese.
\$34.99

Assortment of dessert bars, cookies and squares. \$39.99

BY THE DOZEN \$19.99

Mini poutine bowls, crispy fries, cheese curds and beef gravy.

Mini vegetable spring rolls with spicy soya sauce.

Chicken balls tossed with sweet chili sauce.

Deviled eggs

Wild mushroom and fresh herb crostini topped with smoked gouda.

Curried beef meatballs with mango chutney.

Mini potato skins stuffed with Monterey Jack and cheddar cheese, bacon, BBQ sauce topped with sour cream and scallions.

Coffee station available at \$1.50 per person.