

A few of our hand crafted hors d'oeuvres - \$3 each

Vegetarian Selections

Steamed sesame bok choy and shitake mushroom dumplings with ponzu sauce
Panko crusted Japanese eggplant disks, with parmesan aioli and oven dried cherry tomato
Wine pastry tartlettes, filled with melting leeks and brie fondue
Thai green mango salad rolls with basil, coriander & mint, piquant lemony dipping sauce
Cherry tomatoes stuffed with whipped chèvre and toasted natural almond
Mini corn and roasted pepper empanaditas, with smokey chipolte tomato coulis
Feather light pastry cones filled with warm cognac mushrooms and brie
Asparagus spears in parmesan dusted pastry (pictured below)
Asiago & dried tomato crispy polenta disks, with aioli & cherry tomato crisps
Crispy wonton cones filled with broccoli and truffled aged cheddar fondue
Savoury wild mushroom and smoked gouda bread pudding bites
Mini corn cups filled with roasted sweet corn, roasted garlic and pico de gallo
Crispy potato latkes with watercress crème fraiche
Spinach ricotta crostini with toasted pinenuts and cracked pepper
Twice baked mini potatoes stuffed with English double Gloucester cheese & chives
Sweet potato pancakes crowned with spiced apples, pecans and crème fraiche
Golden sautéed truffled porcini risotto cakes with enoki



Photo credit www.luxography.ca

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Seafood Selections

- Asiago stuffed lemon shrimp, wrapped with basil & crisp proscuitto
- Chipolte spiced lobster rugelach, a bite sized cream cheese dough crescent
 - Wildflower honey & black tea glazed salmon skewers
- Chinese steamed shrimp and lobster dumplings with ginger sauce
 - Smoked salmon mousse in mini dilled crêpes
 - Crisp crab cakes with mango dipping sauce
- Lobster with lemon tarragon cream in crispy pastry triangles
 - Brie and snow crab tartlettes
- Pecan shrimp lollipops with Thai sweet chili dip
- Mini lobster rolls, on bite sized éclairs, with scallion and a hint of tarragon
 - Savoury smoked Milford Bay trout cheesecake
- Ahi sushi tuna, seared blue rare and crusted with wasabi peas, soya dip
 - Crisp curried shrimp with coconut raita
- Tequila lime cured gravelox on wonton crisp with tomatillo-lime salsa (one week notice)
- Coco prawns - marinated with coconut rum, macadamia & coconut breaded, orange-lime dip
- Cajun lobster croquettes with roasted tomato & grilled lemon aioli



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Poultry and Meat Selections

Bombay chicken fritters with mango chutney

Mediterranean chicken with roasted garlic asiago cream

Caribbean jerk style chicken springrolls with passion fruit dip

Coconut crusted chicken with orange lime dipping sauce

Mombassa chicken skewers with an African marinade ~ a hint of cinnamon, shallots, garlic...

Pizzette with warm chevre, fig, proscuitto and a drizzle of aged balsamic

Nam bam beef with teriyaki glaze, stuffed with grilled green onion

Tender roasted prime rib on mini Yorkshire puddings with horseradish

Mini molten cheeseburgers on tiny brioche buns with Dijon aioli

Petite fillet mignon with béarnaise dipping sauce

Seared lamb loin on rosemary scones, seasonal berry compote

Mini b'steeya, a tiny filo pie with a delectable Moroccan chicken and almond filling

Mini open faced beef tenderloin sandwiches, with sautéed onions, mushroom & Cambanzola cheese

Island curried chicken crepe ~ from mild to spicy...

North African beef tenderloin satay, with fresh lime, shallots, garlic and a hint of cumin

Bulgogi beef rolls – in a slightly sweet sesame laced Korean marinade



A few of our unique & interactive food stations

Pricing varies with menu structure ~ many other options available

Seafood Martini Bar

Pistachio crusted fingers of grouper with mango lime salsa & beet frites
Chilled lobster cocktail drizzled with mignonette, topped with lemon sabayon
Sweet chili seared sea scallops on crispy rice noodles with curry oil & ponzu drizzle

Tokyo Nights

Cracked black pepper and sesame seared ahi tuna sashimi,
served in unbroken chopsticks with sake ginger sauce & crushed wasabi peas for dipping
Seaweed sunomono (a light cucumber salad)
Sushi 'all-sorts', an array of different seafood and veggie sushi, with wasabi, gari and soya

Smoker

Whole maple glazed ham, slow roasted till melting tender, carved onto sweet potato scones
Whole grilled smoked salmon, carved on to warm flatbreads
Old fashioned scalloped potatoes
An array of self serve condiments ~ mustards, whipped chevre with capers, crispy onions...

Kansas City BBQ

Pulled pork sandwiches with Kansas BBQ sauce & wet naps
Luscious braised white beans with a hint of gorgonzola, Shrimp and sweet corn fritters, Pineapple coleslaw

Canadiana

Traditional native Indian fry bread, served with a tender, slowly simmered venison stew
Organic Muskoka salad greens, with Bala cranberry vinaigrette

Havana Nights

Classic Cuban sandwiches grilled to order
sliced ham, white cheddar, swiss cheese, mustard mayonnaise and pickle on a soft roll
Mango nappa slaw



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Wild Rice Station

Wild rice pilaf, baked with shallots and herbs, topped with slivers of roasted herbed chicken breast in Dijon tarragon cream OR Fricassee of wild mushrooms
Caramelized roasted root vegetables ~ French baguette with butter

Queso Fundido

An addictive Mexican cheese fondue, with or without Mexican sausage, served with fresh veggies and crisp corn chips for the dippers, and warm flour tortillas and salsas for the rollers

Crêperie

Oversized crepes stuffed with guests choice of filling, folded in quarters then sautéed with butter to heat and crispen, served with a red and yellow tomato salad marinated with preserved lemon and red onion

OPA!

Ouzo flambéed kefalotyri cheese, doused with fresh lemon
Served on a bed of lemony dressed shredded romaine and fresh basil
Served with creamy hommus, warm grilled pita and marinated olives
(Griddled haloumi cheese, just as indulgent, can be substituted if flambé is not appropriate to venue)

Poutine

Decadent potato crisps, topped with cheese curds, and drizzled with merlot sauce, Offered with self serve toppings including chives, prosciutto crisps, sour cream, cracked pepper

Chocolate Fondue

Choice of milk or dark chocolate fondue with an array of traditional and eclectic dippers ~ berries, pineapple, melon, clementines, baby banana, dried apricots, brownie bites, biscotti, pirouette cookies, salted pretzels, marshmallows, peanut butter balls...

Muskoka Delights

Bowls of Muskoka wild blueberries with double cream, offered with home style mapled butter tarts
(Blueberries are seasonal – usually available late July, August & early September)

