



## French Themed Dinner by the Bite

### Stations

Crepes made to order ~  
Spinach, ham & mushroom / chicken & asparagus  
Buttered baguette and julienne salad

French cheeses, candied walnuts

### Butlered hors d'oeuvres

Mini potato pancakes, topped with crème fraiche and beluga caviar  
Sautéed foie gras in puff pastry with rhubarb compote  
Savoury pecan shortbread with chèvre and sugared grape  
Feather light pastry cones filled with cognac infused mushrooms  
Bitesized lobster éclairs  
Classic beef canapé, on fresh baguette with cornichon  
Pate on a crescent of tart green apple with fresh thyme  
Melting leeks and brie in wine pastry tartlettes  
Fresh baguette with chevre & truffled tapanade  
Individual chocolate mousse

## Latin American Themed Reception

### Stationary

Queso fundido food station  
Addictive warm Mexican cheese fondue, with fresh veggies for dipping,  
& soft flour tortillas with salsas, hot peppers and shredded lettuce for filling and rolling

Mild & spicy salsa, crème fraîche, black bean dip and guacamole,  
Blue corn chips for dipping

### Butlered hors d'oeuvres

Mini corn cups filled with cheese and tomatillo salsa  
Coconut crusted chicken with orange lime dipping sauce  
Empanaditas – mini meat pies with olive, egg, potato & cumin  
Three cheese quesadillas  
Pressed Cuban Sandwiches  
Seafood seviche, passed on mini plates with wedges of summer tomatoes & avocado  
Jalapeño poppers (hot peppers stuffed with cheese) with smoked tomato coulis



## An Elegant Dinner, Circa 1924...

Classic, with a few modern twists

### Passed hors d'oeuvres

Crisp potato latkes with smoked salmon, crème fraîche and dill  
Asiago stuffed lemon shrimp with basil and prosciutto  
Port and thyme pate on pistachio bread  
Quail eggs with beluga caviar and chives  
Cherry tomatoes stuffed with chèvre  
Petite fillet mignon with béarnaise dipping sauce  
Oysters Rockefeller, passed to guests and offered with tiny seafood forks

### Buffet dinner

Grilled and sliced loin of Australian lamb with red wine jus  
With a medley of roasted garlic sautéed mushrooms  
Medallions of wild salmon, lobster American sauce and lobster mashed potatoes  
Creamed carrots ~ Haricot vert amandine ~ Cauliflower in truffled cheese sauce  
Sliced heirloom tomatoes with crispy onions ~ Classic Caesar salad  
Buttermilk biscuits with herb butter

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Aged cheeses with crackers, strawberries and seedless grapes  
A selection of mini pastries ~ Chocolate truffles  
Ice wine, port, cognac



## Retro Night, Dinner by the Bite

(Modernized snacks from the past)

### Passed hors d'oeuvres

Lemon poached shrimp with a shooter of gazpacho  
Mini truffled cheeseburgers  
Gourmet grilled cheese, with creamy roasted tomato dip  
Mini corn cups with guacamole and crabmeat  
Pigs in a blanket ~ merguez, a spicy lamb sausage in dijon pastry  
Lobster deviled eggs

### Carvery & Mashed potato bar

Chef carved beef tenderloin, served in mini onion buns,  
With roasted garlic mashed potatoes with an array of self serve toppings

### Fondue & Crudité Station

Luscious goat cheese fondue, with crisp apple & Asian pear, and flavoured puff pastry dippers  
Fennel, baby lettuces, jicama, radishes to augment traditional veggies with a selection of interesting dips

### Passed at the end of the Evening

Classic icecreams ~ nutty buddy, creamsicles, fudgsicles



**Ahoy Maties! Drink up ye grog me hearties... have a bite or two**

### **The Booty – passed shark bait**

Mini Jamaican beef patties  
Island crab cakes, curry scented with coriander yogurt  
Coco prawns - marinated with coconut rum & coconut breaded, orange-lime dipping sauce  
Sweet potato, caramelized onion & goat cheese stuffed samosa with mango chutney  
Hoisin glazed duck skewers scattered with black sesame and scallion

### **Renegade's Raft- self serve grub**

Tostones (fried plantain disks) with tomato-cilantro salsa & classic guacamole  
Seafood skewers - poached shrimp & pineapple / scallop sevice / tequila lime salmon gravelox  
Baked jerk chicken wings with blue cheese dip  
Hot crab dip with veggie & bread stick dippers

**Shiver me timbers... Dinner is served for the salty dogs & saucy wenches**

### **Swashbucklers Cove**

Island rotis made to order ~ curried channa & potato or picadillo (Cuban beef hash)  
Coconut rice and peas  
Shredded cabbage & carrot salad with honey-cumin dressing

### **Walk the plank**

Cedar planked salmon, cooked on site  
Baked and butter mashed yams  
Tropical cous cous salad with citrus and ginger  
Refreshing green mango, cucumber and jicama salad  
Savoury blue corn muffins

### **Pleasure Island**

Island chicken breasts, with a mildly spicy sweet chili glaze, fresh mango salsa  
Lightly curried vermicelli egg noodles, with mushrooms and veggies  
Shredded nappa salad with julienne veggies, grilled golden pineapple and grilled citrus vinaigrette  
Grilled flatbreads

### **Captain Kidd's Galley - fer the wee lassies & laddies**

Three cheese pirate pizza wedges  
Steamed hotdogs with a paper sail served in 'boats' surrounded by goldfish crackers  
Individual blue jello imbedded with gummy fish

### **The Treasure Chest**

Icecream sundaes with pirate's treasure toppings (jewels of sprinkles, jube jubes, gold coins...)  
Tropical fruit chunks  
White chocolate macadamia nut bark & chocolate almond bark



## A Tour of Italy

### Passed hors d'oeuvres

Pizza con Bresaola e Rucola ~ air dried beef and arugula pizza (Naples)  
Saltimbocca ~ lemony chicken with sage and prosciutto (Rome)

### The dinner tour

Ossobuco alla Milanese ~ Northern Italian beef shanks braised with wine till meltingly tender  
Pollo alla cacciatora ~ Chicken the classic central Italy style with wine, garlic, rosemary & anchovy  
Pasta con i funghi e piselli ~ with porcini mushrooms, sweet peas and pancetta from central Italy  
Polenta cotto ~ from the north of Italy, grilled triangles of asiago infused polenta  
Fagioli all' Uccelletto ~ Tuscan sautéed cannelli beans with rosemary & morels  
Fagiolini alla Genovese - a Ligurian green bean dish  
Insalata di Arance e Finocchi ~ Sicilian fennel and orange salad  
Radicchio salad with balsamic vinegar from the north of Italy  
Focaccia al rosmarino ~ Tuscan rosemary focaccia with olive oil

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A selection of Italian cheeses  
Fresh berries with marsala zabaglione (Piedmont) ~ Biscotti



## Mardi Gras

Shrimp and corn fritters with spicy smoky chipotle dip  
Asparagus spears in crispy parmesan pastry  
Soup sips of crab and corn chowder, with arugula pesto  
Oysters Rockefeller, passed in the half shell with a seafood fork  
Petite fillet mignon with horseradish béarnaise



### Plated dinner

Served with warm cheddar cornbread and fresh baguette

Appetizer plate of fried green tomatoes, with lemony crabmeat mousseline,  
served on organic salad greens, with julienne vegetables, and crisp onion hay

### Choice of entree

Boneless breast of blackened chicken drizzled with natural pan gravy  
On a bed of roasted garlic rutabaga and Yukon gold potato mash  
Caramelized roasted root vegetables  
Fresh snow pea shoot garnish

OR

Black linguine with Cajun chicken breast, spicy andouille sausage,  
jumbo shrimp and bell peppers in a light rose sauce



### Alternating desserts ~ perfect for sharing...

#### Served to the ladies

Petite molten chocolate pudding cakes, topped with a tiny scoop of icecream and a fresh raspberry,

#### Served to the gents

Hearty and decadent bourbon bread pudding drizzled with rich praline sauce

## A Specialty Menu, Featuring Italian, American and Canadian Dishes

### Appetizers

 Pizzette of fresh fig with chevre, braesola and balsamic reduction  
Asiago stuffed lemon shrimp with fresh basil and prosciutto  
Porcini infused crisped polenta disks, with aioli and oven dried cherry tomato crisp

 Maryland crab cakes with spicy andouille sausage  
Southern California quesadillas with avocado and pico de gallo  
Louisiana pulled pork sandwiches

 Mini corn tartlettes filled with fire roasted sweet corn  
Mini Nova Scotia lobster rolls  
Mini truffled bison burgers on dollar Kaisers with dijon aioli and Canadian cheddar

### Buffet dinner

Porcini crusted beef tenderloin, Sonoma red wine reduction  
Grilled chicken saltimbocca ~ with lemon and garlic, grilled with fresh sage and prosciutto  
Grilled walleye (Georgian bay lakes pickerel) with lemon-caper beurre  
Homespun roasted garlic mashed potatoes and rutebega  
Wild rice pilaf with wild mushrooms  
Braised white beans with gorgonzola  
Balsamic grilled summer asparagus spears  
Marsala glazed baby carrots  
Heirloom tomato salad, with shallot dressing, dollops of pesto, crumbled feta and crispy onions  
Mixed lettuces and seedlings with green goddess dressing  
Rosemary squash bread, crusty Italian loaves and crisp breads with butter and tapanade

### Desserts ~ a selection of mini pick ups

Tira misu in espresso cups  
Tuscan meringue cups with balsamic infused berries and grand Marnier whipped cream  
Chocolate hazelnut cannoli



Miniature pecan pies  
Mini New York cheesecakes with a variety of fruit toppings  
'Butter finger' crème brule



Bitesized butter tarts  
Individual maple syrup upside down cake  
Mini Ontario strawberry shortcakes



A selection of eclectic Italian, American and Canadian artisan cheeses