

## Sunset Sails and Cocktails

### Passed Hors D'oeuvres

#### Based on 5 pieces per person

Bruschetta  
Mini pita stuffed with roasted red pepper  
Melon and mozzarella satays  
Fig and blue cheese crostini  
Asparagus and prosciutto  
California Rolls

### Food Stations:

#### Vegetable Tablescape

Fresh seasonal vegetables artistically displayed with assorted dips

#### Antipasto Station

Grilled vegetables, roasted balsamic mushrooms, marinated Italian olives, artichoke hearts, and sliced deli meats served with fresh banquette.

#### Cheese Board

Freshly baked focaccia, bread sticks, flatbreads, and baguettes accompanied by a selection of Mediterranean dips, extra virgin olive oil, and whipped butter alongside an assortment of fresh Canadian cheeses and an array of grapes and figs

#### Chocolate Fondue

Cascades of rich chocolate served with a selection of treats for dipping! Includes fresh seasonal fruits, fresh baked cookies, and marshmallows

**\$42.95 per guest**

Our chef reserves the right to make any substitutions depending upon quality of ingredients.  
All prices are subject to 13% HST and 15% House Service Charge.  
Prices subject to change without notice for 2018.