

## Sea of Love Cocktail Menu

### Hot and Cold Hors D'oeuvres

A Chef's selection of delicious hors d'oeuvres, based on approximately 3 pieces per guest

**Choose 3 of the following:** Bruschetta, Caprese Skewers, Mini Samosas, California Rolls, Mini Pitas stuffed with Roasted Red Pepper, and Pretzel Bites with Assorted Mustards

### 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

### Taco Stand

Fresh Flour and Corn Tortilla's

Warmed and served with the following toppings

Mexicana Chicken

Chili spiced braised chicken breast pulled and served with tart sour cream, shredded lettuce, and fresh clipped cilantro

Oven Baked Cajun Fish Filet

Cajun spiced Ontario white Fish, shredded Ontario greens and served with cilantro and fresh lime

### Slider Station

Beef Burger Sliders and Pulled Pork Sliders accompanied with caramelized onions, dill pickles, and house dressings.

### Dessert Station

Fresh Fruit Skewers

Wedding Cake Cutting Service

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

**\$56.95 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.