

**Land and Sea**  
(Minimum of 25 guests required)

**Hot and Cold Hors D'oeuvres**

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

**Mixed Garden Greens**

Crisp greens, English cucumbers, ripe tomatoes and red peppers served with our Balsamic vinaigrette

**Edamame Salad**

Edamame and chick peas, tossed with tahini, fresh garden herbs, olive oil, garlic, lemon and sea salt

**Wheatberry Salad**

Wheatberry, red peppers, raisins, and fresh parsley tossed in a honey ginger vinaigrette

**Assorted Bread Display**

Bakery fresh loaves and gourmet rolls, accompanied with real whipped butter

**Blackened Beef Striploin**

AAA strip loin of beef is aged 28 days, seasoned with a savoury blend of spices, blackened, slow roasted and hand-carved by our Chefs with assorted gourmet mustards and horseradish

**Grilled Boneless Breast of Chicken Breast**

Juicy grain-fed breast of chicken prepared in one of our Executive Chef's delicious sauces

**Sautéed Shrimps and Scallops**

Presented in a delicious white wine and garlic sauce

**Vegetarian Five Bean Ragout (Gluten Free, Vegan)**

Assorted heirloom beans, grilled zucchini, cherry tomatoes, and a medley of seasonal vegetables

**Mini Roasted Red Potatoes**

Mini roasted red potatoes with garlic, extra virgin olive oil, and fresh sprigs of rosemary

**Garden Fresh Vegetables**

Lightly steamed seasonal medley of vegetables

**Sweet Endings**

A tempting selection of mini cheesecakes, assorted pastries, fresh baked cookies and fresh fruit skewers

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

**\$56.95 per person**

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.