

Sip & Sail

Feta Bruschetta (v)

Roma Tomatoes | Fresh Basil | Feta Cheese | Balsamic Glaze
4pc \$7.08 | 10pc \$17.95

Spinach Artichoke & Goat cheese dip (v)

Artichoke Hearts | Spinach | Cheese | Tri Colored Nachos
\$11.95

Duo of Dips

Chef inspired Dips & Tri Colored Tortilla Chips
\$7.95

White Wine & Roasted Garlic Mussels (1/2lb)

Mussels | White Wine | Fresh Herbs | Roasted Garlic | Butter
\$11.95

Fresh Mini Traditional Cannoli

Trio Platter for \$6.95
Add additional pieces for \$1.95 Each

Individual Bite Size Dessert

\$11.95 (5pc)

Individual Decadent Dessert

Choice of:

Chocolate Dome, Berry Brule, New York Cheesecake,
\$7.95 (Pre Order Only)

(v) Vegetarian | (ve) vegan | GF Gluten Free

Our chef reserves the right to make any substitutions depending upon quality of ingredients.
Prices subject to 13% HST & 15% HSC. Prices subject to change without notice. 2018.

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Pre-Sale

Lobster Rolls - 4 rolls

Miniature Buns | Lobster mix | Fresh Herbs

\$14.95 (Pre-order only)

Add Additional Rolls for \$3.95 ea

Cold Shrimp Cocktail - 4pc (GF, V)

With cocktail Sauce

\$11.95 (Pre-Order Only)

Ultimate Beef Sliders- 3 Pc

Miniature Slider | Smoked Applewood Cheddar | Beer Glazed Onions | Bacon
French Onions | Lettuce | Tomato | Chipotle Mayo

\$11.95 (Pre Order Only)

House Antipasto Di Casa

An assortment of meats, cheese and olives.

With preserves and crackers

2ppl \$19.95 | 8ppl \$79.95 (Pre Order Only)

Premium Antipasto Di Casa

A carefully selected assortment of mixed salami, cured meats, smoked cheeses,
triple cream brie, artisan breads and house made preserves.

2ppl \$38.95 | 8ppl \$97.95

Cake for Celebration - 2-6ppl

Black & White | Lemon | Raspberry Mocha

\$33.95

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