



Platters Menu Ideas

Seasonal Fresh Fruit Platter

Your favorite sliced fruits with Fruit Dip

Cheese Board

Gourmet selection of Domestic and International Cheeses with Assorted Crisps

Charcuterie Board

Smoked and Cured Meats, Olive Selection, Dried Fruits, and Pickled Mustard Seed. served with Crackers and Breads

Vegan Grazing Board

Vegan Cheeses, Fresh and Dried Fruits, Olives, Pickles and Micro Greens
(Minimum order of 8)

Garden Crudité Tray

Seasonal Vegetables with Ranch or Hummus

Grazing Table

Delicatessen Meats and Cheeses, Dips
Fresh Vegetables, Seasonal Fruits, and Olive Selection with Assorted Breads, Crackers, Jams and Mustards

Smoked Salmon Side

with Sliced Onion, Capers, Lemon and Herbed Cream Cheese

Sushi Platter

Assorted Sushi served with Wasabi, Soya and Pickled Ginger

Spinach and Artichoke Dip

Selection of Crudites, Crackers and Baguette

Greek Pita Dip

Garlic Hummus, Tzatziki and Pita

Tomato and Basil Bruschetta

Baguette Rounds

Sombrero Platter

Salsa, Sour Cream and Guacamole

Mexican Tortilla Rolls

Bite Size Wraps with Deluxe Deli Fillings



Small Bites

Selection 1.

Tomato Basil & Bocconcini (GF/V)
 Deviled Eggs (GF/DF/V)
 Smoked Tomato Bruschetta (V)
 on Baguette Rounds
 Mini Greek Salad Skewers (GF/V)
 Cucumber Cups (GF/DF/VV)
 with Hummus or Fruit Salsa
 Brie Stuffed Dates (V)
 Vegan Samosas (DF/VV)
 Ricotta Stuffed Baby Mushrooms (GF/V)
 Spanakopita (V)
 Vegetable Pot stickers (DF/VV)
 Roasted Red Pepper or Wild Mushroom Quiche (V)
 Mexican Tortilla Rolls
 Salami Coronets (GF)
 Pineapple and Chorizo Skewers (GF/DF)
 Pulled Pork and Pineapple Slaw Sliders (DF)
 Baby Baked Potato (GF)
 with Bacon & Brie
 Tandoori Chicken (GF)
 Rosemary Chicken Skewer (GF/DF)
 Salt and Pepper Chicken Wings (GF/DF)
 Curried Chicken Blini (DF)
 with Apples and Almonds
 Roast Beef and Whipped Feta Crostini's
 with Beet Horseradish and Pickled Mustard Seed
 Sliced Beef Sliders in a House BBQ Sauce
 Teriyaki or Creole Meatballs
 Smoked Salmon Mousse on Pumpnickel

Selection 2

Brie and Raspberry En Croute (V)
 Strawberry Ricotta Crostini (V)
 Roquefort & Peach Bruschetta Crostini (V)
 Beetroot Mousse on a Crisp (V)
 Deep Fried Pecan Brie Bites (V)
 Spanakopita (V)
 Assorted Blini's (V)
 Crispy Onion, Pecan and Thyme Fig,
 Bleu Cheese and Truffle Honey
 Reuben Stack
 with Sweet Pickles and a Hot Mustard Emulsion
 Prosciutto , Arugula and Fig Jam Ciabatta
 Bacon wrapped Asparagus (GF/DF)
 Chicken Breast and Apple wood Bacon Slider (DF)
 Rustic Tarts
 with Chicken and Caramelized Shallots
 Satay Chicken Pastry Cups
 Sesame Chicken Drumettes (GF/DF)
 Jerk Chicken and Peach Skewers (GF/DF)
 Mango Chicken Spoons (GF/DF)
 Moroccan Beef Skewers (GF/DF)
 Beef Slider
 with Aged Cheddar and Horseradish Aioli
 Mini Yorkshires
 with Cognac Au Jus and Beet Horseradish
 Soy Maple Salmon Skewers (GF/DF)
 Cajun Shrimp Skewers (GF/DF)

Small Bites

Selection 3.

Floral Smashed Avocado Bites (VV)
Heirloom Tomato and Gruyere Tartlets (V)
Roasted Cinnamon Pear Bruschetta (GF/DF/VV)
Beet and Goat Cheese Canape
with Balsamic Glaze And Micro Herbs (GF/V)
Chicken and Leek Vol au Vents
Chicken Cordon Bleu Pieces
Truffle Honey Glazed Chicken Wings (GF/DF)
Mini Chicken Katsu (DF)
Pork Belly (GF)
with Chili Jam and Goat Cheese
Bacon Tartlet
Tomato and Garlic Prosciutto Crostini (DF)
Service Berry Pork Brochettes (DF)
Steak and Gorgonzola (GF)
Mexican Spiced Beef in Phyllo
Steak Frites (GF)
Potato Cake, Grilled Striploin, Chervil Pluche
and Horseradish Cream

Lamb Lollipops (GF/DF)
Smoked Duck Crisp
with a Berry Compote
Caviar topped Devilled Eggs (GF/DF)
Canadian Caviar Blini (GF)
with Creme Fraiche, Cured Egg Yolk and Chive
Shrimp Shooter (GF/DF)
Pacific Crab Cakes (DF)
Prawns on a Braised Seasonal Beet (GF/DF)
with Lime and Fresh Jalapeno
Sambuca and Tomato Butter Jumbo Prawns
(GF)
Poke Bites-Mini Ahi Tuna in a Phyllo Bowl
Chili Prawn Toasts
Wasabi Shrimp (GF/DF)
with Avocado on a Rice Cracker
Bacon wrapped Scallops (GF)
Caviar and Crème Fraiche Blini's
Smoked Salmon Roses (GF)
Risotto and Herbed Prawn Spoons (GF)

Action Station Ideas

Seafood:

Candied Gingered Scallops
Seared Ahi Tuna
Oysters
served on the Half Shell

Carving Stations:

AAA Roast Beef
served with Beet Horseradish and Mustard Selection

Rosemary and Sage Turkey Breast
with Cranberry Chutney

Orange and Honey Glazed Ham
with a Sweet and Spicy Mustard

Herb Crusted Alberta Beef Tenderloin
served with Béarnaise, Beet Horseradish and Stone Ground Mustard

Fajitas

Seasoned and Sautéed Onions and Peppers. With Choice of
Grilled Chicken or Shrimp
with Real Cheddar Cheese, Lettuce, Tomato. Pineapple Salsa, Sour
cream and Fresh Guacamole

Pasta Station

Penne, Linguini and Bowtie Pasta with Homemade Sauces,
Roasted Vegetables, Fresh Herbs and Asiago Cheese
Sauce Options: White Wine Alfredo, Bolognese, Vodka Marinara,
Heavy Cream Pesto

Action stations will require an additional charge for on-site Chef
Vegetarian, Vegan, Gluten and Dairy Free options available





More
Station Ideas

A
Certain *Flair*
CATERING

STREET TACOS

Selection of Hard and Soft Tacos with all the toppings including Pineapple Salsa, Guac and Sour Cream Seasoned Ground Beef, Baja Chicken and Grilled Spicy Lime Shrimp

PUB FAVORITES

Jalapeno Poppers, Mozzarella Sticks, Roasted Buffalo Cauliflower Bites, Onion Rings, Chicken Wings and Veggies with Ranch

PEROGIES

Potato and Cheddar Perogies with Caramelized Onions, Thick Cut Bacon, Chives, Cheddar and Sour Cream

POUTINE

Thick Cut French Fries Canadian Smoked Meat, Pulled Pork and Greek inspired Poutine options

MAC & CHEESE BAR

With Jalapeños, Bacon Bits, Crispy Onions, Diced Tomato, Green Onions, Parmesan, Hot Sauce & Pico De Gallo

SKEWER STATION

Peppers, Red Onions, Pineapple and Cherry Tomatoes Your choice of Chorizo, AAA Beef or Seasoned Chicken with a selection of accompaniments

LATE NIGHT BREAKFAST

Eggs, Bacon, Sausage and Shredded Hash Browns. Served with a Fresh Fruit Plate

Some stations may require an additional charge for on-site Chef Vegetarian, Vegan, Gluten and Dairy Free options available

Easy Passed Midnight Snacks

A
Certain *flair*
CATERING

Deli Platter

served on a variety of Tortilla Wraps
Breads, Buns and Croissants

Mexican Tortilla Rolls

Bite Size Wraps

French Croissants

Finger Sandwiches

All above selections include Deluxe Fillings
Gourmet available for an additional fee



Corn Dogs

with Waffle Fry Cones

BBQ Sliders

Pulled Pork and Pineapple Slaw
Sliced Beef in a Whiskey BBQ Sauce

Quesadilla Quarters

Slow cooked Chipotle Chicken, Sauteed
Onion, Peppers and Jalapenos

Souvlaki Wraps

Greek Style Chicken Wrap with Tzatziki
Feta, Romaine, Tomatoes and Jalapenos

Fish and Chips

Beer Battered Fish with Home cut Fries

Grilled Cheese Shooters

Four Cheese Grilled Cheese Triangles with
Tomato Basil Soup Cups

Chicago Style Hot Dogs

Choice of 2
Traditional Dog, BLT Dog,
Caramelized Onion and Cheddar Dog,
The Jalapeno Apple Slaw Dog,
or Grilled Mexican Street Corn Dog

Sombrero Cups

with In House Tortillas
and a Mexican Four layer Dip

Mini Chicken and Waffles

Spicy Sage Buttermilk Chicken
with a Maple Glaze

Sweets

A
Certain *flair*
CATERING

Ideas

Assorted Macarons

Mini Tarts

Lemon, Blueberry and Strawberry Custard

Gourmet Tartlets

Raspberry Cassis, Chocolate Lavender
and Mango Lime Meringue

Fruit Galettes

Honeycrisp Apple, Cardamom Pear Crumble, Cranberry
Raspberry and Blueberry Vanilla

Petit Four Selection

Gourmet Mini Pastries, Tarts and Craquelin Puffs

Traditional Treats

Selection of Assorted Squares

Bernard Callebaut Chocolate Fondue

with Shortbread, Marshmallow and Fruit

Fresh Baked Cookies

add Glasses of Milk for addition fee

Candy Bar

Personalized Candy Assortment

Smore's

Campfire Favorites

Mousse Cups

Chocolate, Raspberry and Lemon

Popcorn Bar

Assorted Popcorn Flavors
with Sweet and Salty add-ins

