



CORPORATE COCKTAIL PARTY

The Social Networking Party

Passed Canapés

Mini pulled pork on sourdough toasts, with red cabbage slaw

Smoked salmon crostini with capers, mint and avocado bruschetta, cream cheese

Mushrooms stuffed with roasted red pepper and feta cheese

Panko crusted jumbo coconut shrimp with apple-mango chutney

Buckwheat soba noodle spoon, mango, cilantro, thai dressing

Black & white chocolate mousse, espresso chocolate bean served on spoon

Artisanal Cheese Board

An ample selection of Apple wood smoked cheddar, Quebec chevre, stilton and French camembert, sun dried tomato flatbreads, rainforest crisps, cream crackers, figs, grapes, balsamic

Staff Holiday Party

Passed Canapés

Coconut saffron shrimp spoons, lime

Beef sliders, chipotle mayo, gruyere cheese

Warm Quebec brie crostini, mango chutney, green apple shaving

Mini chive pancakes with crème fraiche and red onion, lardon confit

Smoked salmon canapé cups with dilled cream, capers, Spanish onion

Cold vegetable spring rolls with Thai chili sauce

Salted caramel brownie with vanilla cream, sponge toffee crumble

Taco Station

Mini tortillas with spiced beef and smoked pulled chipotle chicken

Accompanied fresh guacamole, mango salsa, tomato salsa, sour cream, hot sauce, and salsa verde



CORPORATE PLATED MEAL

Sample Option 1

Ratatouille salad

Oven roasted zucchini, eggplant and peppers over greens and radicchio garnished with crumbled goat cheese dressed with tomato vinaigrette

Sirloin baseball steak

Grilled beef rubbed with herbs with red wine jus

Russet fries tossed with thyme kosher salt and cracked black pepper

Sautéed wild mushrooms and cipollini onion

Three pea sauté with sugar peas, snap peas and snow peas garnished with mirepoix brunoise and chiffonade of herbs

Crème brûlée

Creamy custard with brittle sugar crust

Sample Option 2

Roasted spring salad

Spears of asparagus, heirloom carrots and fingerling potatoes dressed with lemon vinaigrette in a bed of quinoa

Roasted pickerel and rhubarb chutney

With green pea puree and rhubarb chutney

Pomme croquette

Blanched spears of asparagus garnished with extra virgin olive oil, crushed roasted peppercorn, and lemon zest and roasted medley of orange, red and yellow peppers

Rhubarb and vanilla

Individual rhubarb pie, iced vanilla cream, and a sugar cookie

[Please inquire about customized menus. Above are suggestions only.](#)