THE COCKTAIL RECEPTION MENU 1 – 14.50 per person
based on a 2 hour cocktail party

The passed hors d’oeuvres
Vietnamese salad rolls filled with passion fruit sweet chili sauce
...
Honey garlic chicken threads in a crispy wonton cone, topped with carrot frizz
...
Mini crab cakes topped with chipotle aioli
...
Smoked salmon with avocado, cucumber and green apple en croute
...
Fig, rosemary and fontina mini white pizza
...
Baby portobello, cremini & shiitake mushrooms caramelized onion & chevre tartlette
...
Corn griddle cake with avocado mousse, oven cured tomatoes
...
Pepper crusted beef tenderloin carpaccio, drizzled with truffle oil and lemon,
served on crostini with parmesan shaving
...
Grape tomato and baby bocconcini skewer with basil marinade
...

ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

| MENU; based on 100 guests x 14.50 per person | $1450.00 |
| BEVERAGES; pricing based on an average, full bar, 2 drinks per person including non-alcoholic beverages and ice; 100 x 11.00 | $1100.00 |
| STAFFING; 1 supervisor, 2 waitstaff, 1 bartender, 1 chef for complete set up and tear down, based on a 4 hour minimum, | $568.00 |
| ESTIMATED RENTALS; 9.00 per person | $900.00 |
| 15% TMX LANDMARK FEE; on food and beverages | $382.50 |
| SUBTOTAL; plus tax | $4400.50 |
THE COCKTAIL RECEPTION MENU 2 – 25.00 per person
based on a 2 hour cocktail party

The passed hors d’oeuvres

Smoked duck breast slice with sour cherry compote on apple and yukon gold latke
...  
Aged cheddar shortbread with basil mascarpone and oven cured tomatoes
...  
Thai mango crab rolls with cilantro lime dipping sauce
...  
Miniature steak au poivre sandwiches with bernaise aioli and arugula seedlings
...  
Saffron marinated shrimp with sweet pea mousse on a homemade rice crisp
...  
Cucumber barrels with petite greek salad, oregano dressing
...  
Fish & chip – cod fritter on roasted potato round with homemade tartar sauce
...  
Pulled pork in beet taco with pineapple relish
...  
Ballontine of quail with asparagus and green goddess aioli
...  

The stationary display

Maple glazed salmon sides served with french baguette, chive sour cream
...  
Parmesan pastry straws
Flat breads
...  
Trio of dips
White bean and thyme hummus
Roasted red pepper and goat cheese
Black olive Tapenade
...  
Vegetable crudité presented in square glass vases
...
ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

**MENU;** based on 100 guests x 25.00 per person  $2500.00

**BEVERAGES;** pricing based on an average, full bar, 2 drinks per person including non-alcoholic beverages and ice; 100 x 11.00  $1100.00

**STAFFING;** 1 supervisor, 3 waitstaff, 1 bartender, 1 chef for complete set up and tear down, based on a 4 hour minimum,  $676.00

**ESTIMATED RENTALS;** 10.00 per person  $1000.00

**15% TMX LANDMARK FEE;** on food and beverages  $540.00

**SUBTOTAL;** plus tax  $5816.00
THE COCKTAIL RECEPTION MENU 3 - 38.00 per person

the passed hors d'oeuvres

Foie gras mousse on brioche with rhubarb and apple compote
... Seared scallop on squid ink risotto cake with saffron beurre blanc
... Cucumber barrels filled with cauliflower mousseline and pamesan crackle
... Tuna tartare in a wonton cone with tomato, cubed avocado, sambel mayo & red tobiko
... Asparagus arancini with fontina cheese with lemon aioli dip
... Duck pate on walnut cracker with blood orange compote
... Butter poached lobster, served in silver cocktail spoon
... Mini pamesan - reggiano crisps piped with goat cheese mousse, fresh chive round garnish
... Grilled lamb chops served with sour cherry compote
...

the cocktail food stations

Gnocchi “poutine” station
Pan fried sweet potato and yukon gold potato gnocchi
Toppings to include..
Meats
Shredded duck confit, pulled south carolina pork, shredded jerk chicken
Cheeses
Smoked cheddar, white mozzarella curds, goats cheese, gorgonzola
Toppings
Crispy onions, pickled jalapeños, boston baked beans
Sauces
Peppercom jus, chipotle sour cream gravy, red wine demi
The “raw” bar
Jumbo cocktail shrimp in shot glasses with horseradish ketchup
...
Scallop, strawberry & cantaloupe “tartare” on asian spoon
...
Freshly shucked oysters in the half shell with mignonette sauce, lemon wedges, tabasco, worcestershire, freshly grated horseradish & cocktail sauce
...

ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

**MENU;** based on 100 guests x 38.00 per person $3800.00
**BEVERAGES;** pricing based on an average, full bar, 2 drinks per person including non-alcoholic beverages and ice; 100 x 11.00 $1100.00
**STAFFING;** 1 supervisor, 4 waitstaff, 1 bartender, 3 cooks for complete set up and tear down, based on a 4 hour minimum, $1024.00
**ESTIMATED RENTALS;** 14.00 per person $1400.00
**15% TMX LANDMARK FEE;** on food and beverages $735.00
**SUBTOTAL;** plus tax $8059.00