COCKTAIL RECEPTION MENU 1

THE NON-ALCOHOLIC BEVERAGE BAR
Still and Sparkling Water, Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Sprite, Diet Sprite, Lemons and Limes

THE PASSED HORS D’ŒUVRES - room temperature based on 10 pieces per person

Thai Rice Paper Rolls with Seasoned Asian Vegetables and Hoisin Glaze, Served with a Sweet Hoisin Sauce

Edamame Hummus on Lemon Thyme Crisp, Garnished with Thyme

Oven Dried Tomato Tarts with Cherry Tomatoes, Garnished with Basil and Balsamic Reduction, and Micro Basil

Basil Crusted Salmon Cubes with Citrus Aioli

Chicken Caesar in Wonton Cone - Roast Chicken Breast, Shredded and Tossed with Caesar Dressing, Served on a Wonton Cone with chiffonade of Romaine Lettuce

Smoked Duck Breast Glazed with Maple Syrup on a Lotus Root Chip, Garnished with a Kumquat Marmalade

Chimichurri Marinated Beef Brisket on Herb Crostini, Topped with Chimichurri Sauce and Micro Greens

ESTIMATED SUMMARY OF COSTS based on 100 guests

Menu $30.00 per person $3000.00
Beverages - $3.50 per person $350.00
Labour - 2 chefs, 1 supervisor, 4 servers, 1 bartender $1245.00
based on a minimum of 5 hours, plus HST
Rentals - estimated $1200.00
15% Landmark Fee - on food and beverage $502.50
Subtotal $6297.50
COCKTAIL RECEPTION MENU 2

THE NON-ALCOHOLIC BEVERAGE BAR
Still and Sparkling Water, Orange Juice, Cranberry Juice, Coke, Diet Coke, Ginger Ale, Sprite, Diet Sprite, Lemons and Limes

THE PASSED HORS D'OEUVRES
based on 10 pieces per person

Curried Potato and Grilled Zucchini Roll with Chat Masala Aioli

Crispy Vegetable Gyoza with Carrots, Celery, Peppers, Cabbage and Onions, Served with a Spicy Soy Glaze

Tropical Tuna Tartar with Diced Fresh Tuna, Mango, Chives and Onions Served with a Chili Citrus Sauce on a Homemade Wonton Cup

Olive and Sweet Pea Crusted Sea Bass with Ginger Carrot Puree served in a mini lionhead bowl with a demi tasse spoon

Crispy Grissini Wrapped with Roasted Short Loin Served on a Bed of Honey Mustard Sauce

Pulled Chicken on Wild Mushroom Salad Topped with Aioli and Micro Greens served on a silver asian spoon

Sous Vide Beef Loin with Horseradish Mashed Potatoes and Beef Jus served on an asian spoon

Mini Beef Burgers with Red Pepper Aioli, Tomato Slice, Pickle and Red Wine Caramelized Onions, Served on Loonie Sized Buns

ESTIMATED SUMMARY OF COSTS
based on 100 guests

Menu $35.00 per person $3500.00
Beverages - $3.50 per person $350.00
Labour - 4 chefs, 1 supervisor, 6 servers, 1 bartender $1880.00
based on a minimum of 5 hours, plus HST
Rentals - estimated $1200.00
15% Landmark Fee - on food and beverage $577.50
Subtotal $7507.50