



STAND UP RECEPTION MENU

CHEESE PLATE • 73

Assorted cheeses (3), grapes, crackers, dried berries, roasted nuts

VEGETABLE PLATTER • 52

medley of vegetables, pita and corn chips, crostini with various dips
(caramelized onion, red pepper feta, dip of the day)

HORS D'OEUVRES • PER DZ. (2DZ MINIMUM)

Bacon wrapped scallops with propeller root beer reduction • **Market Price**

Ginger marinated striploin with orange cilantro glaze • **36**

Mushroom risotto balls stuffed with mozzarella, herbed tomato sauce • **29**

Lobster and whipped maple cream cheese on spelt crostini • **40**

Fishcakes with green onion, lemon and dulse aioli • **26**

Minted goat cheese and caramelized onion on spelt crostini • **24**

Bruschetta-olive oil, tomatoes, onions, feta, parm, balsamic reduction • **24**

CHOCOLATE TOFU PIE BITES • 27

Vegan dairy free chocolate with organic silken tofu on an almond & walnut crust

12" PIZZAS • 22-26.75

3 Cheese

Vegetarian

Meat Lovers

BBQ Chicken

9" Vegan Gluten Free

COFFEE & TEA

\$20 per urn coffee/hot water

NON-ALCOHOLIC PUNCH • 22

Orange Juice, Organic Lemonade, Propeller Ginger Beer, Terra

Beata Cranberry Juice, White Grape Juice, Soda Water

A self-serve water station is set up for every stand up reception

Prices subject to change due to food market uncertainty