



STAND UP RECEPTION MENU

CHEESE PLATE • 70

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

VEGETABLE PLATTER • 50

medley of vegetables, pita and corn chips, crostini with various dips
(baba ghanoush, red pepper dip, dip of the day)

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

Bacon wrapped scallops with propeller root beer reduction • 45

Ginger marinated striploin with orange cilantro glaze • 33

Mushroom risotto balls stuffed with mozzarella, herbed tomato sauce • 27

Lobster and whipped maple cream cheese on spelt crostini • 30

Fishcakes with green onion, lemon and dulse aioli • 23

Minted goat cheese and caramelized onion on spelt crostini • 22

Bruschetta-olive oil, tomatoes, onions, feta, parm, balsamic reduction • 22

CHOCOLATE TOFU PIE BITES • 18

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

12" PIZZAS • 21-26

3 Cheese

Vegetarian

Meat Lovers

BBQ Chicken

9" Vegan Gluten Free

COFFEE & TEA

\$3.25 per person as a self serve station

NON-ALCOHOLIC PUNCH • 18

Organic 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