

Cocktail Party

STATIONARY PLATTERS

HORS D'OEUVRES (based on 4pcs./per person)

- Selection of hot and cold

ASSORTED MAKI SUSHI PLATTER

- Assorted maki sushi & California rolls accompanied by pickled ginger, wasabi & soya sauce

ANTIPASTO PLATTER

- Grilled vegetables, dry Italian sausage, marinated bocconcini, Parmigian reggiano, spiced olives & marinated mushrooms

SHRIMP COCKTAIL PLATTER

- Large Tiger shrimps served with Saffron aioli and horseradish cocktail sauce

GOURMET CHEESE PLATTER

- Aged cheddar, provolone, blue cheese, havarti and Swiss cheese with assorted crackers, Garnished with strawberries, grapes, dried fruit & assorted seasoned nuts

MEDITERRANEAN DIP PLATTER

- Homemade foccacia, grilled pita & flat breads with Eggplant caviar, Artichoke and Chickpea hummus & goat cheese & olive tapenade

ASSORTED DESSERT PLATTER

- Homemade cookies, dessert squares & pastries

LIVE STATIONS

HORS D'OEUVRES (based on 4pcs./per person)

- Selection of hot and cold

CARVING STATION

- Peppercorn crusted beef on roasted garlic whipped mashed potatoes, red wine sauce, & garnished with crispy onions

PASTA STATION

- Penne pasta with julienne vegetables in pesto sauce with goat cheese or tomato basil sauce
Cheese and spinach filled agnolotti served in vodka rose sauce

FAJITA STATION

- Santa Fe Marinated Beef Tenderloin & Chicken Breast Strips
- A variety of Tortilla Shells: Whole Wheat, Regular, Red Pepper & Spinach, Caramelized Onions, Sautéed Peppers, freshly Grated Aged Cheddar Cheese, Shredded Lettuce, Homemade Guacamole, Sour Cream & Chives, Diced Tomatoes

FLAVORED NACHO CHIPS WITH SALSA

GOURMET DESSERT PLATTER

- Italian pastries, cheesecake lollipop, brownie lollipop, & chocolate dipped strawberries

* Event Rentals, Event Staff, Bar & Beverage Service also available

* Plus taxes, delivery and service (where applicable)

For more info please call **Tabletalk at 905.326.6000** or email tabletalk@bypeterandpauls.com