

The Seasonal Experience

Sample Appy Menu

Round tortilla chip topped with thinly sliced grilled lime and jalapeño marinated organic beef; fresh cilantro guacamole

Assorted crostini:

Topped with:

Marinated tomatoes

Red onion marmalade and chevre mousse

Assorted sates using free range chicken, Sloping Hills Farm pork, and prawns

Endive spears stuffed with house smoked salmon and fromage fraise mousse with fresh dill

Tea smoked Polderside farms duck and mango skewers
with balsamic honey syrup

Hollowed out new potatoes stuffed
With crème fraiche, crispy maple black pepper glazed bacon, and chives

Mini wild salmon burgers
With caper-dill mayo and frisee lettuce

Artisan cheese platter with accompaniments

Crudités with dip

Antipasto platter

Curried shrimp salad
In wonton cup with fresh cilantro

Cocktail baguette sandwich: Organic sourdough baguette, roasted heritage chicken, shaved prosciutto, roasted peppers, olive – boconcinni relish, pesto aioli, and crisp arugula

Grilled hoisen and balsamic marinated pork ribs

Dessert

Individual petite white chocolate ganache tarts
With ice wine infused fruit compote

House baked cookie plate
Almond amaretto squares
Cupcakes, seasonally inspired and decorated
Fresh fruit platter
Phyllo crusted chevre cheesecakes with fresh fruit compote

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