

Morning of the Wedding

Sample Menu

Mini arancini

Goat cheese and spinach paired with fine herb aioli

\$36/dozen

Meat, mozzarella and pea paired with homemade tomato sauce

\$40/dozen

Hors d'Oeuvres

Goat Cheese Stuffed Dates w/ Pistachio & Organic Honey

\$24/Dozen

Ricotta & Mushroom Mini Tartlets

\$24 / Dozen

Spinach and Swiss cheese mini quiche

\$32.50/ Dozen

Parmigiano Panna Cotta Venetian w/ Organic Honey & Walnuts

\$35/ Dozen

Homemade Focaccia w/ Sea Salt, Rosemary & Cherry Tomatoes

\$35/ per platter (feeds 20)

Caramelized pear, Gorgonzola, Pancetta and honey mini quiches

\$37.50/Dozen

Homemade Tomato Focaccia

\$45/ per platter (feeds 20)

Balsamic roasted grape compote and ricotta puff pastry bites

\$60/ 2 dozen

Caprese skewers with olive oil and basil (150 pcs)

\$155 per platter

Mini frittata

Cherry tomato, spinach and goat cheese frittatas

\$ 30/dozen

Sausage and cheese

\$35/ dozen

Pancetta, mushroom and Brie

\$38.50/dozen

Platters

Assorted viennoiseries platter (includes mini croissant, mini muffins, mini danish)

\$105/ platter (feeds approx 20 people)

*Smoked salmon platter with pickled red onion, caper berries, lemon and dill
infused whipped cream cheese paired with Saint Viateur sesame bagels*

\$120/ (feeds 24)

Seasonal Fruit platters with Greek yogurt dip (feeds 20-25)

\$155

*Assorted cheese and fruit platters accompanied by nuts, dried fruit, honey and
crackers*

\$185 (platter feeds 20-25)

Sliders:

Sold per 2 dozen

Herbed Chicken Salad "Tea Sandwiches"

\$60

Mini BLT Sliders (Bacon, Lettuce, Tomatoes & Roasted Garlic Aioli)

\$66

Grilled Vegetable Wraps w/ Goat Cheese Arugula & Salsa Verde Aioli

\$66

Chicken Cutlet Sliders w/ Lettuce, Tomato & Salsa Verde Aioli

\$70

Prosciutto, Tomato & Mozzarella Sliders

\$72

*Mini burgers with lettuce, tomato and pickles (condiments are ketchup and
mayonnaise)*

\$80

*Roast Beef Sliders (cooked medium) w/ Hongonzola Crema, Balsamic
Onions and arugula*

\$95

Rentals available

Coffee carafe (brews up to 100 cups)

Includes: coffee, cups (6 oz paper cups) , milk and creamers, sugar and stir sticks

Starting at \$55.00 plus tax (price reflects number of cups)

*** Nespresso coffee makers also available ***

Chaffing dishes (Keeps food warm)

\$15.00 plus tax per warmer , includes butane gas

We also offer other rentals such as dinnerware, cutlery, glassware etc. All quotes are supplied upon request.

Food styling, waiter/bartending services are also available upon request. Contact us for more information and pricing.

*** All prices are before taxes***