



“CELEBRATION OF LIFE”

MENU #1:

Assorted dainty tea sandwiches (3 pieces per person)
Egg salad pinwheels with scallions
Tarragon chicken salad with grapes and red onion
Solid white albacore tuna salad with mixed peppers
Sockeye salmon salad with dill and capers
Asparagus and ham pinwheels
Smoked salmon cream cheese and fresh dill on pumpernickel
Cucumber and radish with parsley and lemon cream cheese
Crisp raw vegetable crudités (carrots, celery, peppers, broccoli, cauliflower, cucumber, cherry tomato) with spinach and roasted red pepper dip
A delicious assortment of pastries, bars, cookies, tartlets and squares beautifully presented on elegant platters with berry garnishes (1.5 pieces/person)
Fresh brewed coffee or tea with milk, cream, sugar, lemon

MENU #2:

Sandwich Platters (2 servings per person)
Tortilla spiral sandwiches cut in diagonal servings:
Roasted red pepper, spinach, basil pesto
Hummus with grilled vegetables | Smoked salmon, lemon cream cheese, fresh dill
Cocktail buns and mini croissants: Black forest ham with Swiss cheese | Roast turkey with havarti cheese | Egg salad with scallions | Tuna salad with celery
Crudite platter with dip
Assorted bars, brownies, squares and cookies
Fresh brewed coffee or tea with milk, cream, sugar, lemon

905.454.0159

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MENU #3:

An elegant cold "sideboard" style buffet

Parmesan breaded chicken breast spirals with spinach, goat cheese and roasted red pepper

Cedar grilled whole braided maple ginger glazed side of salmon with lime aioli

Roasted sliced Virginia ham platter with honey mustard

Roasted baby red skin potato salad with green beans and red onions

Baby field greens with mangos, berries and praline pecans served with raspberry vinaigrette

Bread board: Mini cocktail rolls, baguette wedges, crostini with whipped butter

Assorted fresh baked fine pastries: tartlets, cookies, squares, macarons

Fresh brewed coffee or tea with milk, cream, sugar, lemon

ADDITIONAL OPTIONS:

Cheese Platter:

Assorted Canadian cheese platter with a selection of fine crackers with grape and berry garnish (serves 25 guests)

Fresh Fruit Platter:

Beautifully arranged platter of seasonal fresh sliced fruits (serves 25 guests)

Fresh Fruit Skewers:

Refreshing skewered cubes of seasonal fruit (may include pineapple, cantaloupe, honey dew melon, watermelon, strawberry, kiwi)

Fresh Fruit Punch:

Choices: Sunshine citrus punch | Cranberry sparkle | Lemon iced tea
Pink lemonade – 30 servings – served in punch bowl or beverage jar with spigot

Vintage Tea Cups and Saucers:

Upgrade to vintage china tea cups and saucers add \$3.00 per person
Hard and soft bar available. Please inquire for pricing.

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