



OPEN HOUSE MENUS

This collection of hospitality menus is suitable for open house "drop in" style afternoon events for social and business occasions like anniversaries, grand openings, customer appreciation, etc. Staffing is optional but is recommended for large groups. Hors d'oeuvre plates, cocktail napkins and bar or coffee glasses are priced separately as required.

MENU #1

House cut crudités with roasted pepper and spinach dip
Gourmet finger sandwiches including tuna and green apple, egg and scallions, smoked salmon and lemon dill cream cheese
Thai cold salad rolls with sweet chili plum sauce
Domestic cheese display with crisp grapes, mixed berries and red pepper jelly with gourmet crackers
House made tortilla crisps with roasted tomato salsa and guacamole
Assortment of fine finger pastries, bars, tartlets and fancy cookies with fruit garnish

MENU #2

Smoked salmon peonies in grass
Antipasto display including prosciutto bread sticks, flavoured oils and aged balsamic with dippers, Genoa salami curls, aged parmesan shards, marinated mushrooms, spicy olives, black olives,
sun dried tomato pesto bocconcini balls
Tuscan bean and Asiago dip, Crisp corn and bacon dip, Fire roasted plum tomato salsa with herb toasted pita bites and house made tortilla crisps
Mini deli bite sandwiches including smoked turkey and pepper jack, Montreal smoked meat with Dijon and crispy pickles, House cured roast beef with sharp cheddar and horseradish aioli
Assorted vegetarian sushi rolls with soy and wasabi

MENU #3

Gourmet vegetable stand including asparagus, green and yellow beans, heirloom carrots, radish roses, edamame, celery hearts with roasted shallot and tomato dip
Gourmet tortilla bites including curried chicken with pickled onion, flank steak with chili aioli, house roasted turkey breast with cranberry aioli, grilled vegetable medley with pesto
Lemon and spice poached jumbo tiger shrimp display with cocktail sauce and lime aioli
Bruschetta display including tomato basil, wild mushroom and scallions, roasted vegetable and tomato served with artisan toasted crostini
Quebec cheese display with mixed berries and crackers
Mixed sashimi and maki sushi with soy and wasabi

MENU #4

Caramelized pear and candied pecan topped brie wheel wrapped with puff pastry and served with house toasted crostini
Open faced sandwiches with gourmet toppings
Miso glazed braided Atlantic salmon with mango salsa
House made wild chip display including cassava, jicama, potato and lotus root with guacamole and roasted vegetable salsa
Lobster salad rolls with chili Hoisin dip
Charcuterie platter including Genoa salami, prosciutto, sopressata, spiced olives, pickled mushrooms, parmeggiano, crostini, breadsticks

