

# CHEAKAMUS

CENTRE

nature is in session

## Passed Canapés

*Minimum of 4 dozen per selection of Canapé*

**\$12 per dozen**

**(V, GF) Cherry Tomato and Baby Bocconcini Skewers** with balsamic & olive oil marinade

**(Vg) Vegetable Samosa** with a mango chutney drizzle

**(Vg, GF) Salad Rolls** with seasoned Julienne vegetables in rice paper wrap, with toasted sunflower seed-miso dipping sauce

### **Croque-monsieur**

Bite sized open faced sandwich, on toast, using house raised and cured ham with gruyere cheese grilled and garnished with house dried cherry tomato and herbs

**\$15 per dozen**

### *Savory Puff Pastry Rolls*

**Pork Sausage Roll** house-raised ground pork filling, served with a hot mustard aioli

**Salmon Sausage** flaked sockeye salmon filling, served with caper aioli

**Veggie Roll** ground round and mushroom Mornay filling, served with red pepper aioli

**Pulled Pork Slider** house-raised smoked pork, braised and pulled, served with slaw on home-made focaccia dough slider buns

**(GF) Seafood Endive** scallop and prawn salad served on Belgian endive, garnished with red pepper brunoise and fresh dill

**(Vg, GF) Crispy Roll** rice noodle, julienne vegetables, and mushroom in a sweet chili lime dressing wrapped in rice paper and fried crispy! Served warm with cilantro chimichurri dipping sauce.

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## Appetizer Buffet

### **(GF) Chilled Seafood Platter**

Fennel steamed clams, Tamari glazed mussels, citrus poached prawns, steamed crab legs, and house-smoked mackerel, served with seafood and tartar dipping sauces.

(Minimum of 2 orders required – \$150 per order – serves 75 total)

### **Charcuterie & Cheese Platter**

Import & domestic cheeses and cured meats, served with bread sticks & crostini

(\$77.00 – serves 25)

### **(V) Mediterranean Platter**

Spanakopita, vegetarian Borek, dolmades, marinated olives, & pita, served with an assortment of dips

(\$52.00 – serves 25)

### **(GF) Smoked Salmon Platter**

House-smoked and peppered salmon belly, house-cured gravlax, smoked maple-cured salmon loin, served with dilled salmon cream cheese. Garnished with shaved red onion, fried capers and lemon wedges.

(\$72.00 – serves 25)

### **(V, GF) Colorful Vegetable Crudités Platter**

With honey-lime yogurt or ranch dressing

(\$47.00 - serves 25)

V = Vegetarian

GF = Gluten Free

Vg = Vegan

## Coffee/Tea Break Selections

*To add coffee & tea service to any scheduled breaks it is \$2.00 per person.  
Include any of the selections below to add on to your scheduled coffee & tea break!*

<b>Fruit Basket</b> Selection of whole fruits	<b>\$2.00 per person</b>
<b>Croissant or Granola Bar</b>	<b>\$3.00 per person</b>
<b>Tea Biscuit</b> Warm tea biscuits served with butter and preserves	<b>\$3.00 per person</b>
<b>Sliced Fruit</b> Sliced pineapple and melon display, garnished with seasonal berries and/or grapes	<b>\$3.50 per person</b>
<b>Muffins</b> A selection of freshly baked homemade muffins	<b>\$3.50 per person</b>
<b>Tiger Brownies &amp; Lemon Macaroon Bars</b> Garnished with seasonal fresh fruit	<b>\$4.00 per person</b>
<b>Fresh Fruit &amp; Yogurt</b> Fresh fruit salad and a selection of individual yogurt	<b>\$4.50 per person</b>
<b>Build Your Own Muesli</b> Homemade granola, Greek yogurt, fruit compote and fruit salad	<b>\$5.00 per person</b>
<b>Smoothies &amp; Savoury Bannock</b> Fresh fruit smoothie made with Greek yogurt and selection homemade vegan bannock	<b>\$7.00 per person</b>

*Above prices are subject to 18% service charge and 5% GST*