

# CATERING & PARTY TRAY MENU

## APPETIZERS

**Canadian Meats and Cheeses** - local cured meats and cheeses, olives, gherkin and crostini.

**Meatballs** - oven baked meatballs cooked in tomato basil sauce with parmesan and crostini.

**Hummus Dip Platter** -hummus, spiced pita and vegetables.

**Crispy Chicken Wings** – Tossed in Calabrian chili glaze with shaved carrots and blue cheese dressing.

## SALADS

**Chopped Salad** - Spring mix, parmesan, quinoa, croutons, balsamic vinaigrette.

**Kale /Romaine Caesar Salad** - cherry tomatoes, garlic croutons, bacon crisps, parmesan.

**Asian Salad** – lettuce mix, candied cashews, crispy wontons, pickled ginger, sesame dressing.

**Roasted Turkey Cobb Salad** – applewood bacon, turkey, egg, pickled onion, cherry tomatoes, carrots, blue cheese crumble with balsamic dressing.

## **PIZZAS**

**Margherita** – Tomato Sauce, fresh mozzarella, parmesan, fresh basil.

**Mushroom** – button mushroom, truffled cream, goat cheese and parmesan.

**BBQ Chicken** – mozzarella, red onion, jalapeno, spinach and roasted peppers.

**Italian Meats** – soppressata, pepperoni, red onion, fresh basil.

## **MAINS**

**Baked Salmon** - Grain Mustard Honey and Vegetables.

**Pan Seared Salmon** - Brown Butter, Capers and Roasted Tomatoes.

**Homemade Meatballs** - Creamy Mushroom Gravy.

**Chicken Alfredo** – fettucine, goat cheese, peas, roasted mushrooms, parmesan.

**Rigatoni** – Meat in Tomato Sauce, Ricotta and Parmesan.

**Roasted Turkey** – Slow roasted spiced turkey with gravy.

## **DESSERTS**

**Chocolate Chip Cookies**

**Cheesecake** with Berry Coulis