

HORS D'OEUVRES

CANAPÉ SERVICES

May be passed by our service team or beautifully presented on stationary service trays
*Modifications can be made by request to the marked dishes with the following appendixes,
GF = can be modified as gluten friendly. PB = can be modified plant-based.*

HOT CANAPÉS

- BEEF CRISPS** horseradish aioli, pecorino cheese on crisp *GF*
- MINI CARIBBEAN CRAB CAKES** blue crab, habanero lime aioli, mango coulis
- SHRIMP SCAMPI** gently crusted, jumbo shrimp with a garlic aioli *GF*
- STUFFED MUSHROOM CAPS** cheese crusted cremini with smoked pepper cream cheese, garlic *GF*
- ARANCINI** risotto, sundried tomato sweet balsamic aioli, roasted pepper sauce
- JALAPENO WONTONS** smokey peppers, bacon, and cream cheese, honey chili glaze
- BACON WRAPPED BRUSSELS** wrapped brussels, almonds, chimichurri *GF*
- MAHOGANY CHICKEN BITES** sesame, scallion, hoisin sauce *PB*
- POTATO CROQUETTES** white cheddar cheese, pepper aioli, hickory sticks
- MINI MEATBALL** house-made tomato sauce, garnished with padano, basil
- GOCHUJANG CHICKEN** sesame, scallion, gochujang sauce
- PARMESAN TOASTS** roasted garlic & herb butter, melted triple cheeses on toasts with balsamic

COLD CANAPÉS

- BRUSCHETTA CROSTINI** roma tomato, basil, balsamic, oil, pesto aioli, feta. *PB or GF*
- SMOKED SALMON** cucumber, herb cream cheese and pickled onion *GF*
- POACHED SHRIMP** with classic charcoal shrimp cocktail sauce *GF*
- TUNA WONTON** sesame, wasabi, mahogany, cilantro, scallion
- STEAK TARTARE** finely diced tenderloin, shallot, caper, mustard herbs, grilled bread, horseradish aioli
- OYSTERS** freshly shucked, on the half shell, horseradish, lemon cucumber, gin mignonette *GF*
- CAPRESE SKEWER** fior de latte, basil and baby heirloom tomato, balsamic glaze

PRICING

- Greet with a Treat 3 pieces 11.99 per person**
2-3 choices
- Pre-Dinner Canape Service 5 pieces 16.99 per person**
3-5 choices
- Full Cocktail Party 9 pieces 25.99 per person**
5-9 choices

*menus and pricing are subject to change without notice
prices exclude tax & gratuity*

STATIONARY PLATTERS

Beautifully laden trays prepared to service 10 people

CHEESE BOARD

“Green Thunder” Garlic and Herb Infused Mature Cheddar – Snowdonia, Wales
“Red Devil “ Red Leicester with Habanero chillies and peppers – Snowdonia, Wales
“Black Truffle” Gouda infused with Black Truffle – Mountain Oak – New Hamburg, ON
Double Cream Brie & Extra Old White Cheddar
95

CHARCUTERIE

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.
Mustard and crisps, stuffed olives, pepperoncini and pickled onion
95

MEATS & CHEESE BOARD

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.
Mustard and crisps, stuffed olives, pepperoncinis and pickled onion
“Green Thunder” Garlic and Herb Infused Mature Cheddar – *Snowdonia, Wales*
“Red Devil “ Red Leicester with Habanero chillies and Peppers – *Snowdonia, Wales*
“Black Truffle” gouda infused with black truffle – Mountain Oak – *New Hamburg, ON*
Double Cream Brie & Extra Old White Cheddar
100

GARDEN CRUDITÉS

and fresh herb dip
40

FRESH FRUITS

sliced
60

DESSERT TRAY

brownies, cheesecake, mini crème brûlée, biscotti, almond amaretti cookie and cherry jubilee
100

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TUSCAN

APPETIZERS

PICCOLA TUSCAN SALAD

spring leaf lettuce, cucumber, tomatoes, sunflower seeds, flax seed, black olives, feta, red wine vinaigrette

PICCOLA CAESAR SALAD

romaine, radicchio, prosciutto, crouton, parmigiana, house dressing and lemon wedge

ENTRÉES

ARRI-BURRATA BOMBA

fettucine with our spicy bolognese sauce topped with a whole burrata, pickled chilies, stuffed peppadew, fleur de sel, balsamic glaze and herbs

CHICKEN PARMESAN

breaded marinated chicken breast, smoked provolone and marinara with spaghetti in parmesan cream sauce with herbs

SEAFOOD TETRAZZINI

crab, shrimp and mussels, penne, roasted portobello, marinated tomatoes, fresh herbs in our parmesan cream sauce

MARGHERITA PIZZA

fior di latte, tomato sauce and fresh basil

DESSERTS

CRÈME BRÛLÉE

sugar crusted vanilla bean custard

LEMON GELATO

locally sourced, plant-based & gluten friendly

COFFEE OR TEA

Three course dinner menu \$44.99 per person
bread service with flavoured butter included

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VENETIAN

APPETIZERS

CAESAR SALAD

romaine, radicchio, crispy prosciutto, flowerpot bread
croutons, grana padano, house caesar dressing

ITALIAN CHOPPED SALAD

cucumber, tomato, sweet pepper, onion, fennel, chickpeas, sliced black olives, radicchio,
red wine vinaigrette, torn basil, parmigiano reggiano

ENTRÉES

NEW YORK STRIPLOIN

Oxford County beef striploin, garlic mashed potatoes, seasonal vegetables and maître butter

CHICKEN MARSALA

double breast skin-on chicken, caramelized onions, mushrooms,
roasted garlic, spinach, fettuccine in port mushroom cream sauce

STELLA FETTUCCINE

fresh fettuccine served with a medley of
shrimp, crab, mussels, and scallops in a pesto cream sauce

MUSHROOM RISOTTO

creamy risotto with porcini mushroom stock, portobella, parmesan, truffle oil, thyme

DESSERTS

CRÈME BRÛLÉE

sugar crusted vanilla bean custard

NEW YORK CHEESECAKE

graham cracker crust, cherry jubilee, gluten friendly

COFFEE OR TEA

Three course dinner menu \$59.99 per person
bread service with flavoured butter included

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DEL'S DELUXE MENU

APPETIZERS

CAESAR SALAD

romaine, radicchio, crispy prosciutto, flowerpot bread croutons,
grana padano, house caesar dressing

ARANCINI

saffron infused rice stuffed with fior di latte cheese and
sun-dried tomato, with sweet balsamic aioli and tomato sauce

CAPRESE SALAD

heirloom tomatoes, buffalo mozzarella, evoo, balsamic glaze,
torn basil and delicate fleur de sel

ENTRÉES

FILET MIGNON

Oxford county beef served with garlic mashed potatoes,
seasonal vegetables, maître d'hotel butter

NEW YORK STRIPLOIN

Oxford county beef striploin, garlic mashed potatoes,
seasonal vegetables, and maître butter

BOAR GNOCCHI

herb and coffee rubbed slow braised boar shoulder, chef
made sweet potato gnocchi, rapini, blistered
tomatoes, creamy rose sauce topped with crispy shallots

BUTTERNUT RAVIOLI

brown butter cream sauce, toasted pumpkin seeds,
mushrooms, spinach, butternut squash, sage

CHICKEN MARSALA

double breast skin-on chicken, caramelized onions,
mushrooms, roasted garlic, spinach, fettuccine in port
mushroom cream sauce

VENETIAN SALMON

8oz skin-on seared salmon, orzo pasta, parmesan cream
sauce, spinach, rapini with marinated tomatoes,
pistachio crumble

DESSERTS

TIRAMISU

ladyfingers dipped in espresso marsala with orange sabayon,
dusted with cocoa powder

CRÈME BRÛLÉE

sugar crusted vanilla bean custard

NEW YORK CHEESECAKE

graham cracker crust, cherry jubilee

COFFEE OR TEA

Three course dinner menu \$79.99 per person
bread service with flavoured butter included

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