

# RECEPTION AND REFRESHMENTS



## BEVERAGES

	Per person
ALL DAY TEA & COFFEE	\$12
SINGLE SERVICE TEA & COFFEE	\$4
	Per serve
HOT CHOCOLATE	\$4
ASSORTED CHILLED JUICES	\$4
BOTTLED MINERAL WATER	\$4
ASSORTED POP	\$4

## REFRESHMENTS

	Each
FRESH BAKED COOKIES	\$3
YOGURT CUPS	\$4
WHOLE FRUIT	\$4
	Per dozen
WHOLE FRUIT	\$40
ASSORTED BAKERY BASKET	\$37
	Per tray
HOME BAKED BANANA LOAF (Serves 10)	\$25
FRESH FRUIT TRAY (Serves 7-8)	\$32

Please add 18% gratuity and 5% GST to all prices.

## DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

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## CANAPES

Minimum order of 2 dozen per selection

	Per dozen
WILD MUSHROOM CROSTINI	\$24
BRUSCHETTA WITH ASIAGO	\$24
PESTO ARANCINI	\$42
BEEF SATAY	\$38
CHICKEN SATAY	\$38

## GOURMET MEATBALLS

Freshly made in house. Minimum order of 3 dozen  
All served with roasted garlic marinara sauce.

	Per dozen
CHICKEN & DOUBLE SMOKED BACON	\$36
LAMB AND BEEF	\$36

## PLATTERS

Small serves 8-10 people. Large serves 15-20 people.

	Small	Large
<b>CRUDITÉ PLATTER</b> Fresh cut vegetables with house made dips	\$35	\$60
<b>ANTIPASTI</b> Selection of fine Italian meats, cheeses, olives & garnishes	\$70	\$110
<b>DRY SNACKS</b> Pretzels, potato chips, trail mix	\$30	\$50
<b>SELECTION OF CHEESE</b> Imported and domestic cheese, crackers & accompaniments	\$60	\$100

## GARLIC FINGERS

	Small	Large
<b>GARLIC FINGERS</b> Hand-stretched pizza dough with garlic butter & cheese.	\$40	\$75

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