



The Tapas Reception

Oyster bar

Fresh shucked oysters with mignonette, Asian sauces, grated horseradish, lemon, and spicy tabasco options

Plump jumbo shrimp

Accompanied by sriracha mayo and classic horseradish cocktail sauce

Charcuterie & artisanal cheese table

Featuring cured meats, unusual and classic cheeses, olive tapenade, fresh and dried fruits, wine jellies, balsamic vinegar and herbed oils, with fresh rustic breads and crisps

Baguette Crostini

Wild mushroom and creamy feta cheese baguette crostini

Smoked Salmon

Lemon dill cream cheese on rustic pumpernickel

Pear roulades

Prosciutto wrapped goat cheese, fresh pear and arugula

New Zealand grilled lamb pops

Marinated in lemon zest, fresh oregano & herbed oil

All-time classic grilled cheese!

Cheddar & boursin, Havarti, prosciutto, spicy peppers and mac & cheese!

Fresh scallops

pan seared and served on garlic aioli sauce

Grilled asparagus

wrapped with prosciutto, drizzled with balsamic glaze

Bruschetta

with mushrooms & fontina

Dessert and coffee bar, themed cupcakes, molten mocha cakes, white chocolate cappuccino cookies, housemade Crème Brûlée topped with fresh berries and Sudbury blueberry cheesecake