## **COCKTAIL RECEPTION**

International & Domestic Cheese Display Mediterranean Dips with Tortilla Crisps Display of Seasonal Crudités and Dip

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## Assortment of Hot Hors d'oeuvres

(To be passed around during guest arrival) Crisp Vegetable Spring Roll, Mini Spanakopita, Moroccan Chicken Phyllo Coconut Shrimp & Bacon Wrapped Bay Scallops (2Pieces Per Person)

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## **Assorted Cold Canapés**

Fresh Baby Shrimps in Vol -Au Vent Shell, Roasted Red Peppers on Crostini with Chevre Goat Cheese Smoked Salmon Rosettes with Herbed Cream Cheese in Petit Voul a Vant Shell & Chilled Beef Tenderloin on Crostini with Dijon Horseradish Cream

(2 Pieces Per Person)

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## **Cocktail Sandwiches**

Black Forest Ham Served on Whole Wheat and White Bread Pinwheels Egg Salad, Tuna Salad & Salmon Salad (2 Pieces Per Person)

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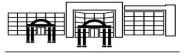
Assorted European Pastries Fruit Tartlets (1 Per Person) \*\*\*

Seasonal Fresh Fruit Kebobs \*\*\*

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

> \$34.99 Per Person (Minimum 50 People)

Prices are subject to 15% Set up Fee & 13% HST Catering Menus-Subject to change without notice



BURLINGTON CONVENTION CENTRE