

canapés & hors d'oeuvres

- spicy sweet potato frites with dijon aioli ●
- crispy frites served with a side of garlic mayo ●
- italian bread crostini with fresh tomatoes, new virgin press olive oil and leafy oregano ●
- crispy gorgonzola latkes topped with a sweet onion confit ●
- crispy potato latkes topped with crème fraiche and smoked salmon ●
- buffalo mozzarella and heirloom tomatoes topped with basil, chervil and olive oil ●
- edamame beans drizzled with sesame oil, served in sake cups ●
- dim sum ~ vegetarian, shrimp or chicken ●
- crudite shooters ~ baby carrots, green beans, zucchini flowers, served in shooters glasses with a garlicky dipping sauce ●
- mini grilled cheese triangles with a tomato dipping sauce ●
- chicken 'lollipops' with a sweet plum dipping sauce ●
- soba noodles twirled on a silver fork, accompanied by crunchy vegetables, sesame seeds and chilies ●
- lentils with bacon and truffle vinaigrette served on porcelain spoons ●
- honey baked squash sprinkled with black sesame seeds served with a tahini dipping sauce ●
- baked brie parcels with a blackberry compote ●
- seared salmon on mini-brioche topped with a saffron aioli ●
- artichoke tartlets with shaved parmesan ●
- polenta squares topped with a gorgonzola mousse ●
- panco crusted baby eggplant with roasted cherry tomatoes and basil ●
- caramelized red onions stuffed with crumbled chèvre ●
- peking duck spring rolls with chinese cabbage and scallion stuffing ●
- confit of duck tamale with roasted tomato mint salsa ●
- stilton mousse with preserved lingonberries ●
- asparagus and goat cheese baked in leafy pastry shell with dill and cracked pepper ●
- bamboo skewered capon breast with chili flakes, grilled mango and curry dipping sauce ●
- mini croissant sandwiches filled with whipped marscapone and smoked salmon ●
- toasted walnut bread with gorgonzola and dried fig compote ●
- mini potato samosas with raita ●
- battered chillies rellenos stuffed with mozzarella, served with green tomato salsa ●
- grilled peruvian purple potatoes with sour cream, salmon pearls and chopped chives ●
- thai rice paper rolls, with a red plum dipping sauce ●
- potato gnocchi, served in a gorgonzola crème ●
- cedar plank smoked salmon dice with saffron aioli and caper berries ●
- salmon grave lax in cucumber cups with toasted sesame seeds and preserved lemon ●
- puff pastry tart with chive cream, capers and double smoked atlantic salmon ●
- crispy pappadum with tandoori glazed salmon and saffron drizzle ●
- bite sized savory crêpes with wild & domestic mushrooms and french brie ●
- fresh figs with rosemary marscapone rolled in imported san denielle prosciutto ●
- sticky rice cake with salmon tataki and ginger cream ●

more canapés & hors d'oeuvres

- goat cheese baked in crisp pastry with cracked pepper and pistachios ●
- chicken popsicles coated with black and white sesame seed ●
- cilantro and garlic spiced chicken taco with sliced tomatoes and wasabi sour cream ●
- wild mushrooms on puff pastry topped with arugula and shaved parmesan ●
- chilled gazpacho soup, served in sake cups, topped with crème fraîche ●
- black bean soup served in demi tasse cups, topped with roasted cumin and sour cream ●
- creamy tomato soup served in sake cups, topped with crème fraîche and a jumbo crouton ●
- chilled cucumber soup shooters with crème fraîche and tomato vodka sorbet ●
- parmesan and herb baked ricotta (served with or without prosciutto) ●

3-

premium canapés & hors d'oeuvres

- coconut chicken strips ●
- steamed jumbo shrimp served with a classic cocktail sauce ●
- mini soft shell corn tortilla with chicken, bean salad, tomatoes and onion (or with grilled chorizo, avocado and lettuce) ●
- mini taco filled with chili spiced tenderloin, frisée, shredded aged cheddar, tomatoes and limey guacamole ●
- tempura bouquet ~ baby zucchini, green beans, sweet potatoes ●
- assorted sashimi & sushi ~ salmon, tuna, california rolls, crab rolls ●
- blackened beef carpaccio with chilled foie gras and aged rum jelly ●
- grilled shrimp in miniature pastry cups with minted green pea puree ●
- quail eggs topped with oven roasted cherry tomatoes, served on zaatar ●
- frenched lamb chops with rosemary, cumin and date glaze ●
- lobster tasting spoons with grapefruit sections, citrus dressing and mint leaves ●
- torched tuna sashimi with jalapeno pepper, sesame oil and mizuna salad ●
- steak tartar on silver tasting spoons with capers, sweet onions and quail eggs ●
- jerk spiced grilled tiger shrimp with ripe niagara peaches ●
- corn cakes with chipotle shrimp ●
- charred rare big eye tuna served with seaweed vermicelli ●
- mini lobster bisque, topped with an herbed crème fraîche ●
- balsamic duck and fig slices on a chinese pancake ●
- steamed shrimp and chinese wonton with light soya dipping sauce ●
- tiger shrimp with a chinese parsley dipping sauce ●
- tuna tartar served on silver spoons and topped with wasabi crème fraîche ●
- scallops ceviche with marinated red onion and cubed avocado ●
- curry dusted scallops with avocado and oven dried tomatoes ●
- seared beef carpaccio handrolls with enoki mushrooms, drizzled with sharp mustard and truffle oil ●
- miso maple glazed black cod with soy marinated cucumber, served in a porcelain cup ●
- red snapper sevice with fried onions ●
- beef tenderloin on bamboo skewers with grape tomatoes and pearl onion ●

premium canapés & hors d'oeuvres

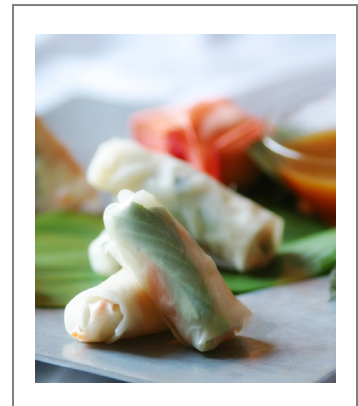
- lobster, avocado and speck bacon in toasted wraps with tomatoes, gruyere and arugula ●
- grilled beef tenderloin with garlic and cracked pepper glaze ●
- baby-burgers topped with aged cheddar, arugula, and garlic aioli ●
- steak tartare on crispy potato wafers with caper mayonnaise ●
- chilled pea soup with mint & lobster in sake cups ●
- crispy fried shrimp with kadaifi crust ●
- mash potato martini with salmon caviar and quail egg ●
- braised beef short ribs in a thyme red wine jus topped with truffled whipped potatoes & carrot spirals ●
- steak popsicles with vodka marinated pearl onion and warm teardrop tomatoes ●
- warm sushi grade tuna rolled in seaweed with cucumber and a wasabi mayonnaise dipping sauce ●

4 –

brunch canapés & hors d'oeuvres

- french toast strips with maple syrup for dipping ●
- assorted fresh fruit skewers with a vanilla yogurt dipping sauce ●
- blue moon smoothie shooter: blueberries, bananas and soy milk ●
- morning sunrise smoothie shooter: strawberries, bananas and mango ●
- stuffed crêpes with ricotta cheese, currants and vanilla ●
- bite sized brioche with whipped mascarpone, topped with orange marmalade and zest ●
- mini grilled cheese triangles with ketchup for dipping ●
- scrambled egg tartlets topped with crisp pancetta ●
- bite sized savory crêpes with wild and domestic mushrooms and french brie ●

3 –



amuse gueule

- truffled pecorino with lavender honey ●
- smoked duck breast with watermelon, watercress, and onions, with a honey champagne dressing ●

4 –

suggested tapas

served on platters for sharing

- tuna two ways; tartar and seared ●
- potato gnocchi with gorgonzola cream ●
- duck two ways; confit of leg and rare breast, roasted root vegetables ●
- soft poached egg served in its own shell with royal beluga caviar, chive cream fraîche ●
- chilled tomato and grilled pepper soup with crab cocktail and avocado ●
- herb and heirloom tomato salad with imported buffalo mozzarella, chive oil, balsamic reduction ●
- fennel seed grilled jumbo quail, wheat berry salad with cinnamon and currants ●
- grilled tiger shrimp with chili flakes, fresh sewed sesame and soya, toasted nori, wasabi drizzle ●
- salmon cake with sweet corn salsa, chipotle mayonnaise ●
- salad niçoise: seared sushi grade tuna, fingerling potatoes, quail eggs, olives, haricot vert ●
- rare roasted squab, squash agnolotti, port vine reduction ●
- mash potato martini with caviar and chive quail egg ●
- risotto with shaved white truffles (or black truffles or morels) ●
- smoked duck breast with watermelon, watercress, and onions, with a honey champagne dressing ●
- seafood martini: vodka tomato water granita, ahi tempura, salmon tartare, lobster ceviche and quail egg ●
- platters of fritters of artichoke or zucchini blossoms served to the tables ●

(2-3 per person) from 18 –

price depends on actual selection

salads

- endive, roasted beets, and chervil salad with smoked salmon toast
- wild and domestic mushroom salad with rocket, oven dried tomatoes, and grilled rosemary focaccia
- baked ricotta with tomato ceviche, basil, garden herbs, edible flowers and extra virgin olive oil
- roasted asparagus, fennel, tomatoes, onion and olive salad in a cider vinaigrette
- endive, arugula, and watercress salad with pears, toasted pecans and Roquefort cheese
- leaves of romaine with bacon, soft center egg, garlic crostini, in a grainy mustard dressing with shaved asiago
- leaves of baby spinach tossed with strawberries, toasted almonds, cracked pepper, aged balsamic
- arugula and fresh cranberry beans with pecorino & red sweet onion, topped with red wine vinaigrette

12.95 –

- arugula salad with black mission figs, parmesan tuile and duck liver crostini
- roasted ricotta and heirloom tomatoes with parsley, nasturtium, chervil, basil & chives, drizzled with olive oil and fleur de sel
- smoked duck breast with watermelon, watercress and onions, with a honey champagne dressing
- rocket and mission fig salad with beet chips and gorgonzola crostini
- sautéed skate wing salad with white beans, bacon, tomato and truffle oil
- grilled Portobello mushroom and spinach salad with frizzled leeks
- grilled warm asparagus salad with mushroom hollandaise and shards of crusty bread
- smoked salmon and black lentil salad with striped beets and fried capers in creamy mustard dressing
- white and green asparagus with mango on an herb salad with citrus fruit and walnut oil dressing
- grilled squid on watercress leaves with capers, olives, roasted garlic in a spiced tomato vinaigrette

14 –

- seared tuna sashimi with sesame on a seaweed salad with citrus soya sauce
- arugula with sweet buffalo mozzarella, striped beets, and charred Vidalia onion in a tapenade vinaigrette
- avocado with chilled shrimp, lemon, crème fraîche and herbs in beet vinaigrette with crispy vegetable wafer

15.95 –

- lobster salad with avocado, charred asparagus with creamy tomato dressing
- lobster and citrus salad with chervil in a ½ avocado
- accompanied by sicilian and sweet onion salad, drizzled with grape seed oil dressing

18.95 –



chilled soups

- chilled pea soup with mint and lobster ●
- cold leek and new potato soup ●
- chilled cucumber soup with dill and vodka tomato sorbet ●
- green gazpacho with tomato grappa sorbet ●
- chilled summer tomato soup with avocado and spicy tequila sorbet ●
- cold honeydew and cucumber soup with cilantro crème fraîche ●

7 –

hot soups

- chicken and coconut soup with scallions ●
- beef consume garnished with pearl barley and leafy parsley ●
- lobster consume with shellfish ravioli ●
- split pea soup ●
- brodo with mushrooms and a parmesan crostini ●
- tomato and green tea consume with carrot and tomato confetti ●
- butternut squash and apple soup ●
- cheddar corn chowder ●
- french onion soup ●
- cauliflower soup with provimi veal meat balls and potato gnocchi, topped with herb cream ●
- lentil soup: french puy lentils seasoned with smoked pork hocks ●
- two tone harlequin soup: celery root and cream of tomato ●
- white bean soup with rosemary ●
- chicken consume garnished with chives, star shaped noodles and tender pieces of chicken ●
- cream of wild and domestic mushroom ●
- cream of celery root topped with a red pepper crème ●
- cream of tomato topped with basil scented whip cream and an over sized crouton ●

9 –



starters

- fusilli pasta with broccoli rabe, garlic, hot pepper and ricotta salad with bread crumbs
 - ravioli with sweet potatoes, sheep milk ricotta and tomato coulis
 - butternut squash agnolotti with roasted oranges and sage sauce
- antipasto: prosciutto, peppered cantaloupe and olives with homemade breadstick
- warm crab cakes, chili corn salsa, coriander sprouts and lime vinaigrette red pepper aioli
- crab cake grilled with japonaise crumbs, with roasted mixed peppers, topped with chili aioli
- jerk style scallops and shell grilled shrimp with cucumber and tomato in parsley soya lemon dressing
- crispy soft shell crab with tagliatelle, tomato ceviche, cilantro and virgin olive oil
- ricotta gnocchi tossed with fresh sage, lemon and butter finished with aged reggiano parmesan
- goat cheese baked in crisp pastry with a warm pepper salad and olive poached garlic
- beef carpaccio, buffalo mozzarella, oven cured tomatoes, whole roasted garlic, basil leaves, olive oil
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives

14 –

- niçoise: seared tuna with french beans, fingerling potatoes and poached egg with a tapenade vinaigrette
- tuna carpaccio with vegetable and flower confetti topped with a tapenade aioli
- vitello tonnato: veal tenderloin with grilled lemon and caper berries in a creamy tuna and brandy dressing

16 –

- seafood martini: tomato vodka granita, ahi tempura, salmon tartare, lobster ceviche and quail egg
- lobster duo: warm soufflé paired with a bisque topped with an herbed crème

22 –

intermezzo

- campari sorbet served in a cosmo glass, topped with watermelon and mint
- champagne sorbet served in a fascia champagne flute, topped with mini wild strawberries (when seasonally available)

7 –



m a i n s

- roasted organic chicken
tuscan bread salad with currants and pine nuts, drizzled with a white balsamic dressing
28 –
- stuffed roasted chicken draped with a creamy mushroom sauce
accompanied by tiny oven roasted potatoes, steamed baby carrots, and sugar snap peas
28 –
- whole roasted free-range baby chicken
seasoned with rosemary, lemon, olive oil and garlic with herb roasted potatoes and french beans
28 –
- chicken roulade with spinach and asiago cheese, in a lemon butter sauce
accompanied by steamed asparagus drizzled with truffle vinaigrette
28 –
- squab two ways
confit of leg and rare roasted breast accompanied with stewed lentils and
double smoked speck bacon with a fresh cranberry compote
40 –
- magret of duck breast with caramelized niagara peaches
accompanied by roasted fennel, grilled sweet potatoes topped with a thyme jus
39 –
- pork roast with apricot and mustard stuffing
rosemary scented roasted potatoes and seasonal vegetable selection
33 –
- seared pork tenderloin medallions with wild and domestic mushroom
smoky bacon, imported paprika and triple cream sauce with sautéed spätzle
33 –
- roasted Jamaican style pork tenderloin topped with ripe pineapple and charred red pepper salsa
fried plantain, steamed cho cho and caramelized yellow yam
33 –
- sautéed filet of pork with tomato, sweet onion, and summer pepper ragout
scalloped potatoes and striped beet salad
33 –
- pork tenderloin draped in coconut curry, thai green mango salad with toasted cashew nuts
cumin seed steamed baby carrots and star anis rice
33 –

m a i n s

barbecued dry aged black angus steak
yukon gold mash potatoes and creamy sautéed spinach, finished with cabernet jus
39.95 –

pate infused beef tenderloin
accompanied by garlic potato mash and grilled mixed vegetables
39.95 –

smoked beef tenderloin
with foie gras, wrapped in savoy cabbage and crepinette
whole roasted apple, steamed salsify and green peppercorn
40 –

braised beef short ribs
served with winter root vegetables in a thyme cabernet jus
38 –

grilled veal tenderloin
with truffled mashed potatoes, portobello mushrooms and parsnip chips in a porcini sauce
40 –

grilled medallion of veal
with chanterelle mushrooms, garlic mash potatoes, arugula salad with red pepper rouille
39.95 –

grilled veal scallopini with a warm tomato chutney
accompanied by roasted fingerling potatoes, pencil beans and roasted bell pepper
39.95 –

oven roasted provimi veal chop scented with rosemary
accompanied by shelled canellini beans pancetta, roasted gypsy peppers,
arugula salad, and truffle aioli
44 –

osso buco with gremolada accompanied by risotto milanese
striped beet salad and beet chips
32 –

roasted leg of lamb
scaloped potatoes and oyster mushroom jus
29 –

braised lamb shank
with risotto milanese and white bean succotash
28 –

m a i n s

roasted rack of lamb with mango honey mustard crust
potato pancake, baked eggplant and a cucumber yogurt salad with aged feta
40 –

pan roasted rack of venison with juniper crust
sweet potato mousseline, rapini, roasted torpedo shallots, and lardoons in a cracked pepper sauce
45 –

seared atlantic salmon with a maple lemon dill dressing
mediterranean couscous salad and grilled seasonal vegetables
35 –

mediterranean halibut: pan seared halibut
served with haricots verts, niçoise olives and heirloom cherry tomatoes drizzled with olive oil
fingerling potatoes and garlic crostini
38 –

black cod glazed with miso and maple on japonaise rice cake with sun dried tomato aioli
served with marinated baby cucumber and steamed bok choy
40 –

striped bass baked in banana leaves with coconut and coriander
garlicky spinach leaves and yellow yams
36 –

lobster gratin with braised artichoke
fried potato raviolis with rouille
45 –

sautéed tiger shrimp with cajun spices
roasted fingerling potatoes, french beans, charred red peppers and aioli
40 –

roasted red snapper
with saffron and leaf parsley in a vegetable and fish broth
36 –

slow roasted spice crust salmon
with lemon and chive risotto and asparagus in a herb butter sauce
35 –

polenta tamale with spiced tiger shrimp
served in a rustic plum tomato sauce with sicilian olives, celery and anchovies
37 –

vegetarian mains

hand-made ricotta gnocchi topped with crispy fried sage & lemon
accompanied by pencil beans

savoury strudel with ricotta & porcini mushrooms
draped in a parmigiano reggiano cheese sauce

polenta tamale served in a plum tomato sauce with Sicilian olives and celery

ricotta & spinach cannelloni in a light cream sauce
served with grilled zucchini, peppers & onion

free form lasagna with garlicky spinach and tomatoes
topped with panco-crusted eggplant and basil

goats cheese tortellini with vine tomato & nameko ragout in a cannellini bean emulsion

butter-poached potato gnocchi
served with steamed spinach and roasted tomato chutney

goats cheese, toasted pine nuts and rocket ravioli with fresh tomato and basil sauce

farfalle pasta with cranberry beans, fennel, garlic, chili flakes & toasted breadcrumbs

potato gratin served with Saskatchewan chanterelles & tuscan bean ragout

coconut cream and lemongrass scented vegetable curry
served on a bed of jasmine rice, garnished with deep fried rice noodles

mushroom risotto cake with asiago, porcini cream, frizzled leeks and shaved parmesan
served with French beans and grilled vegetables

yellow yams, steamed spinach and leeks
baked in banana leaves with coconut milk, lemongrass and coriander
accompanied by creamy garlic mashed potatoes

phyllo wrapped mushroom bundle
drizzled with truffle oil, garnished with sprig of rosemary

asparagus risotto with shaved parmesan and cracked pepper

spinach and ricotta crepes drizzled with a light cream sauce
accompanied by grilled seasonal vegetables

28 –

formal plated desserts

- tahitian vanilla crème brûlée with crunchy caramel crust ●
- classic apple tart tatin with Armagnac crème fraîche or cinnamon ice cream ●
- tahitian vanilla bavois accompanied by a cinnamon-spiced plum compote ●
- filo baked pear with crème anglaise and blackcurrant sorbet ●
- caramelized quince topped with tahitian vanilla ice cream ●
- mayer lemon and toasted coconut tart ●
- caramel mousse: with cognac sautéed pears and cognac soaked sponge cake ●
- warm ontario strawberries with 15 year old balsamic vinegar and cracked black pepper ●
- poached apricots with ice wine sabayon gratiné ●
- warm black mission fig and raspberry crostata ●
- individual apple crisp tart with homemade ice cream ●
- puree of chestnuts with aged rum and vanilla chantilly ●
- panna cotta accompanied by preserved fruit compote ●
- passion fruit mousse served with vodka marinated raspberries ●
- chocolate and raspberry gelato sprinkled with fresh raspberries ●
- mulled wine poached pear served with white chocolate sauce ●
- pear tart with poire williams sorbet ●
- niagara plum crostata with armagnac ice cream ●
- filo pastry filled with winter apples, currants and cinnamon accompanied by caramel ice cream ●
- vanilla panna cotta scented with lemon zest accompanied by a sun dried cherry compote ●

11 –



dessert trios

(liquid) chocolate martini: cardamom infused vodka and godet liqueur served in a mini bormioli glass ●
 (solid) a sliver of flourless chocolate cake with crème fraîche ●
 (gas) mini cappuccino with a chocolate foam served in a demi-tasse ●

or

(frozen) white chocolate ice cream on a crunchy praline bed ●
 (temperate) vanilla mousse topped with a fig gelee, on a walnut sponge cake ●
 (warm) green tea and wasabi crème brûlée ●

or

molten chocolate cake with white truffle centre ●
 frozen poire williams sorbet and mini poached pear w 24K gold leaf ●
 lemon zest and tahitian vanilla panna cotta ●

or

trio of crème brûlée – chocolate, vanilla, lavender, espresso, amaretto, espresso, green tea, chai, earl grey ●

or

mulled wine poached mini pear, draped in dark chocolate ●
 flourless chocolate cake with raspberry coulis ●
 a tiny cup of hot milk chocolate topped with freshly whipped cream ●

or

roquefort panna cotta with aged balsamic jelly ●
 caramel ice cream with fleur de sel & parmesan tuile ●
 mini goat cheese tart & rosemary chocolate truffle with frozen olive oil ●

15 –



oversized sundae in ice goblet

toasted marshmallow and milk chocolate ice cream (for children) or sour-cream gelato and chocolate sorbet (for the adults), served with...

bittersweet vahlrona chocolate sauce ●
 creamy caramel ●
 oversized brownie triangles ●
 ½ bananas ●
 crushed Oreo cookies™ ●
 whipping cream ●
 topped with a cherry ●

19 – (ice cup priced separately)

wedding cake

ordered by Couture Cuisine or client ~ sliced and served at sweet table ●

price determined by size and design

sliced and served with coulis and berries as plated dessert ●

4.95 –

fresh fruit & berries

strawberries, blueberries, raspberries, blackberries

grapes, kiwi, pineapples, melon

6.95 –

ice cream station ~ create your own sundae

assorted ice creams to include (but not limited to):

strawberries 'n cream ● sweet cream ● toasted marshmallow ●

bitter chocolate ● pistachio ● mango ● raspberry ● caramel ●

toppings to include:

sliced bananas ● sliced fresh strawberries ● chocolate chips ●

sprinkles ● m&m's™ ● smarties™ ● crushed reeses pieces™ ● crushed oreo™ cookies ●

sauces to include:

chocolate ● wild blueberry and rum ● caramel ● vanilla chantilly crème ●

8.95 –

presented in a 4 vessel ice chiller (priced separately)





sweet delights

- mini mousse cakes ● a combination of sponge cake and whipped mousse
 - mini fruit tarts ● shortbread crust with crème tutti, topped with fresh fruit
 - macarons ● a classic french delicacy – raspberry, lime, mocha
 - mini lemon tarts ● shortbread crust with tangy lemon curd
 - mini éclairs ● cream puff filled with vanilla or chocolate pastry cream
 - mini chocolate-raspberry tarts ● shortbread crust with raspberry chocolate ganache
 - crème brûlée in espresso cups ● cinnamon espresso or grand marnier with orange zest
 - truffles and biscotti ● a classic accompaniment for coffee
 - ice-cream “sammies” ● chocolate, vanilla, or marshmallow
 - organic maple sugar “lollipops” ● melt in your mouth
 - toasted marshmallow “lollipops” ● dipped in chocolate and covered in a toasted meringue
 - double fudge brownie “lollipops” ● coated in a crusty double chocolate shell (white, then dark)
 - dipped strawberries ● in dark swiss chocolate
- 42 – /dozen (minimum 4 dozen)

squares & bars

- iced brownies ● chocolate fudge brownies with silky, chocolate icing
 - kahlua toffee bars ● pecans, coffee and Kahlua, drizzled with our real, buttery caramel
 - cheesecake brownies ● chocolate brownie swirled with creamy cheesecake and raspberry puree
 - rocky blondie ● butterscotch smothered in chocolate chunks, marshmallows, walnuts and caramel
 - lemon bars ● tart lemon curd on a shortbread cookie crust, dusted with icing
 - date bar ● rolled oats, brown sugar with a chewy date filling
- 32 – /dozen (minimum 4 dozen/variety)

chocolate fountain

- with fruit topiaries ●
 - assorted bowls of berries ●
 - grilled Ontario peaches ●
 - freshly grilled pineapple ●
 - toasted marshmallows ●
 - sponge cake ●
 - mini rice crispy squares ●
- rental of fountain... 450 – (for up to 80 guests) 660 – (for up to 200 guests)
 4.95 – accompaniments



s'mores trio

*do it yourself s'mores trio
served at a station, at communal tables, or at the dinner table*

- graham cracker biscuits ●
- molten chocolate pot ●
- sticks of toasted gourmet marshmallow: tahitian vanilla bean and
caramel crunch ●

4.95 –

soda floats

*circulated to your guests ~ old fashioned ice cream floats with vanilla ice cream served in a tall glass
topped with vanilla chantilly crème ~ soda flavours to include but not limited to:*

- root beer ●
- orange crush ●
- cream soda ●
- cola ●

4.95 – (please select 3)



late night savoury snack

- spicy sweet potato fries ●
- grilled cheese triangles with cave aged cheddar and ketchup ●
- baby burgers with aged cheddar, arugula, and garlic aioli ●
- beef satays with grape tomatoes and pearl onion ●
- mini corn dogs with mustard dipping sauce ●
- mini fish and chips served in a newspaper cone ●

from 4-6 –

sammies

- mini-smoked meat sammies on mini bagels ●
- mini breaded chicken sammies dripping in tomato sauce
served with onions and peppers on crusty baguette, wrapped in wax-paper, tied with rafia ●

- mini shaved rare beef tenderloin sammies
served with onion jam on crusty baguette, wrapped in wax-paper, tied with rafia ●

6 – (per selection)

cookies & candies

a mouth watering display, complete with cellophane bags for your guests to fill ~ candies for your consideration:

jelly beans ● sour gummies ● licorice allsorts ● rosebuds ● chocolate peanuts or coffee beans ● zingy zaps ●
 assorted gummies ● smarties™ ● caramels or chocomels ● skittles™ ● m&m's™ ● reeces pieces™ ● hershey's kisses ●

cookies for your consideration:

chocolate or vanilla wafers ● sugar cookies ● cinnamon crisps ● lemon shortbread ●
 chocolate covered shortbread ● gingersnap cookies ● assorted biscotti ● custom cookies (snowflake, flower, initial, etc) ●

pricing depends on selection



caramel candy apples

granny smith apples covered in a variety of coatings packaged in clear boxes

masterpiece ● caramel dipped with belgian milk chocolate
 s'mores ● caramel dipped, layered with marshmallow and belgian milk chocolate
 cinful ● caramel dipped and rolled in a cinnamon crunch glaze
 turtle ● caramel dipped, rolled in toasted pecans and belgian milk chocolate

15 – (make-your-own mini apple option... 8 –)

