

Timberland *Cocktail Party Menu* *any number of people*

14% HST will be added to prices, gratuity open

Sample Menu for Wedding reception \$810.00

The following is our suggestion for a basic cocktail style party for 100 guests.

2 snack trays 100 Tea sandwiches 300 stuffed mushrooms 300 sausage rolls
300 sweet & sour meatballs 2 gallons of punch Tea and coffee service for 60 guests

With the addition of house wine \$250.00 \$1060.00 \$10.60 per person

There is a set up charge for a cocktail style party. The price is determined by how much food is provided and what details are for table set up. While as many seats as possible will be provided, it is assumed that your guests will be lingering while food is passed and offered on food and beverage tables.

Cocktail party menu is not intended to be served Buffet style or with full table service.

- **Sandwiches** \$3.00 per sandwich (large quantity discount applies) - chicken salad, egg salad, asparagus with cream cheese, cream cheese and cherry, roast beef with mustard, ham and cheese, ham and mustard, smoked meat on rye. Specify "tea sandwiches" if crusts are to be cut.

Hors d'oeuvres;

- Stuffed Mushroom (200) \$80.00
- Sweet & Sour Meatballs (200) \$80.00
- ~ may be passed or served as a hot cart station.
- Deviled eggs @\$.35
- Mozzarella Sticks with house dip @ \$.60
- Bacon Wrapped Scallops (200) \$200.00
- Jumbo Shrimp with cocktail sauce (200) \$120.00
- Hot n' Spicy Chicken Wings @\$.80
- Sausage rolls with honey mustard dip (200) \$80.00
- Mussels station - @\$4.00 per pound in Hot Cart with garlic butter

Other items;

- Punch \$20.00 per gallon will serve 25 - 6 oz. glasses
- House Wine \$64.00 per 4 litre box will serve 25
- Sweets \$1.00 per person (3 bite size pieces) variety
- Coffee/tea service \$1.00 per person

Gourmet Hors d'oeuvres Selections (Minimum order 30 pieces)

- Lime cilantro shrimp @.50
- Shrimp Spring Rolls @2.50
- Beef teriyaki @2.00
- Chicken satay with peanut sauce @1.00
- Tempura shrimp and vegetables @1.00 (one shrimp and three vegetables = one pc)
- Malpeque oysters (When available) @2.00
- Pita pesto with brie and pear @1.50
- Dolmadakia (stuffed grape leaves) @1.00
- Spanikopita (spinach & feta in phyllo pastry) @1.00
- Smoked salmon canapes with capers and chives @1.00

Platters (will serve 30-50)

Snack Tray – cubed cheeses, broccoli, cauliflower, carrots, celery, crackers and ranch dip. \$50.00

Greek Platter – Hummus , tzatziki with flatbread, Kalamata olives, feta cheese, onions, plum tomatoes and vegetables \$50.00

Gourmet Snack Platter - Fresh and marinated vegetables with feta dip, festive cheese ball rolled in walnuts, assorted crackers \$50.00

Antipasto Platter – Italian cold meats, deli sliced provolone cheese, marinated artichoke hearts, marinated mushrooms, deviled eggs drizzled with olive oil with a sprinkling of oregano \$60.00

Fruit Tray – a variety of bite size fruit with strawberry yogurt dip \$50.00

Off Premise Catering

\$20.00 per staff member per hour to provide set up, service, clean up and equipment necessary