



CULINARIA

restaurant & events

inside the old elliot house

PLATTER-SERVED HORS D'OEUVRES

Antipasto grilled seasonal vegetables, melon, pearl bocconcini, olives, prosciutto and fresh crostini	\$6.95 PER PERSON
Artisan Cheeses & Crackers assorted blend of fine cheese with gourmet crackers and olives	\$7.95 PER PERSON
Charcuterie Board Chef's choice of assorted meats, breads, pâté and pickled vegetables	\$9.95 PER PERSON
Crudités Display carrots, celery, bell peppers, cucumbers, cherry tomatoes	\$3.95 PER PERSON
Fresh Fruit Skewers watermelon, kiwi, cantaloupe, honeydew, variety of fresh berries, greek yogurt maple sauce	\$4.95 PER PERSON
Shrimp Cocktail poached black tiger shrimp, fresh lemon with classic horseradish-tomato sauce	\$5.95 PER PERSON

WAITER-SERVED HORS D'OEUVRES

VEGETARIAN

Vegetable Spring Rolls served with plum sauce	\$1.75 PP
Tomato-Basil Bruschetta parmigianino and balsamic drizzle	\$1.75 PP
Mushroom Duxelle Bruschetta garlic, onion and parsley	\$2.00 PP
Arancini w/ Saffron Risotto	\$2.00 PP
Feta, Tomato & Olive Skewers	\$2.00 PP
Spanakopita phyllo wrapped spinach and feta	\$2.00 PP
Vegetable Samosas mildly spiced with curry flavours	\$2.00 PP
Brie & Leek Quiche onions and fresh herbs	\$2.25 PP

SWEETS

Fresh Baked Cookies	\$2.00 PP
Petit Fours assortment of mini desserts and pastries	\$2.00 PP

MEAT & POULTRY

Asian Meatballs hoisin sauce	\$2.25 PP
Beef Stuffed Mushroom Cap truffle marinated beef, garlic, onions and herbs	\$2.25 PP
Grilled Lamb Lollipops mediterranean herbs and spices	\$4.00 PP
Chicken Samosas mildly spiced with curry flavours	\$2.25 PP
Hoisin Chicken Skewers sprinkled with sesame seeds and cilantro	\$2.25 PP
Prosciutto & Mint Wrapped Cantaloupe	\$2.95 PP

SEAFOOD

Coconut Shrimp	\$2.25 PP
Sweet Chili Grilled Shrimp	\$2.25 PP
Mini Crab Cake roasted garlic aioli	\$2.50 PP
Prosciutto Wrapped Scallops	\$3.75 PP