

Catering Menu (Minimum 72 Hours Notice)



Canapés & Hors d'ouvres

(minimum order 25 people per item; Call for quote 306-779-2253)

- Prochuitto Asparagus Wrapped in Pastry
- Mushroom Ragout Vol au Vent
- **Cucumber Vegetable Tartar**
- **Gorgonzola Pancetta Barquettes**
- Smoked Salmon Cream Cheese Roulade
- Savory Shortbread with Herbed Goat Cheese
- Beef Striploin with Onion Mustard Relish on Crostini
- Watercrest Basil Panna Cotta with a Spicy Cheese Straw



Platters & Boards

(Call for quote 306-779-2253)

- Six Cheese Imported & Domestic Cheese Board
 - Includes homemade crackers & melba toast, baguettes, seasonal fruit, dried fruit & nuts



Antipasto Platter

-Includes cured meats, pate, olives, assorted marinated vegetables

Tapas Platter

-Includes cured meats, olives, housemade mixed nuts, fresh mozzarella and basil in olive oil, roasted peppers and housemade breads



Desserts

Petit Fours (*\$18.00 per dozen*)

- Mini Eclairs
- Frangipane
- Opera Torte
- Lemon Curd Tarts
- Truffles
- Mini Macarons



Croquembouche (approx. 150pc.) \$175

Dessert Table (minimum 50 people)

(Please call for price quote)



Macarons

asked for our special pricing for orders of 100 or more



Viennoiserie

- Almond Croissants
- Pain de Chocolate
- English Scones
- Savory Croissants
- Butter Croissants
- Brioche
- Fresh Fruit Danish
- Apricot Danish

Cookies

- Marzipan crescents
- Diamond cookies
- Biscotti
- Peanut Butter



Confections

- Assorted Truffles
- Belgium Chocolate Barks
- Pralines
- Hand Crafted Chocolates

