

APPETIZERS & COCKTAILS

Enjoy some pre-dinner appetizers and downtime with your guests before your wedding reception with drinks and cocktails, catered canapés and hors d'oeuvres to help make the most of your big day.

Pricing varies according to the menu items, which includes (but not limited to) assorted meat, cheese and sushi platters, along with an extensive list of vegetarian, seafood and meat appetizers.

Platters

30ppl 1 60ppl

Sushi platter	\$126	\$220
Italian antipasto board	\$105	\$184
Imported and domestic cheese and salami, capicollo, black Forest ham, mortadella, olives	\$116	\$203
Imported and domestic cheese board; served with bread and crackers	\$95	\$166
Sliced local fruit and seasonal berries	\$63	\$110
Chef's selection of desserts	\$63	\$110
Crudités and dip platter	\$53	\$93





FOOD BURNABY

APPETIZERS & COCKTAILS


Following is priced per dozen: (minimum of 3 dozen per selection)

Earth

Bocconcini and tomato skewers	\$23
Vegetable spring roll with a trio of emmersions	\$23
Mini vegetable samosa with tamarind sauce	\$20
Spanakopita	\$20
Mini quiche	\$20

Land

Chicken satay with peanut sauce	\$26
Spicy chicken kebabs with yogurt sauce	\$26
Assorted hot hors d'oeuvres - mini quiche, mini pizza, mini meat pies, wrapped cocktail sausage	\$26
Assorted cold meat and veggie canapés	\$26
Honey garlic chicken wings	\$20
Mini sausage rolls	\$20
Spicy meatballs	\$20





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Sea

Assorted cold seafood canapés	\$26
Breaded prawns	\$26
Scallop wrapped with bacon	\$26
Smoked salmon on pumpernickel or mini bagels with onions and capers	\$23

Cocktail reception: (minimum 15 people) \$30.50 per person

Choose 2 items from earth, land and sea

Imported and domestic cheese board; served with bread and crackers

Crudités and dip platter

