

## SPECIAL REQUESTS

Shrimp cocktail served with seafood sauce and lemon wedges ————— \$38.00/dozen  
*(minimum order 5 dozen)*

Mirror of smoked salmon or an assortment of smoked fish ————— \$185.00/each  
Served with onions, capers, lemon, sour cream with dill and a selection of rolls (serves 25)

Hip of beef au jus with rolls ————— \$900.00/each  
*(about 150 servings)*  
*Minimum 2 weeks' notice*

**Meat station** ————— \$200.00  
Beef sirloin roast (serves 20), served with rolls, or maple roasted pork loin (serves 30)  
Chef in dining room (minimum of two hours) ————— \$40.00 per hour

**Sweets table #1** ————— \$9.75 per person  
Selection from our pastry chef  
Platter of sliced fresh fruits  
Regular coffee, decaf, regular tea and herbal teas

**Sweets table # 2** ————— \$15.75 per person  
Selection of cakes, mousses and clafoutis  
Brochettes of fresh fruit with a choice of chocolate or maple fondue and yogourt dip or mango coulis  
Chocolates and truffles  
Regular coffee, decaf, regular tea and herbal teas

**Savoury buffet # 1** ————— \$9.75 per person  
Assortment of triangle and Parisian-style sandwiches  
Platter of assorted cheeses  
Platter of crudités and tzatziki dip  
Regular coffee, decaf, regular tea and herbal teas

**Savoury buffet # 2** ————— \$17.75 per person  
Assortment of triangle and Parisian-style sandwiches  
Platter of assorted cheeses  
Platter of crudités and tzatziki dip  
Flatbread pizzas: Chicken, pesto and bocconcini; smoked meat and cheese; grilled vegetables and goat cheese  
Pita and three Mediterranean dips  
Crispy tortillas and three salsas  
Regular coffee, decaf, regular tea and herbal teas