

café & bistro by REBELLO FOOD STUDIO

RECEPTION CATERING MENU

A minimum of two dozen is required for each item ordered. Recommended serving of 4 pieces per person for pre-dinner cocktail hour Recommended serving of 6-8 pieces per person for cocktail party.

HOT HORS D'OEUVRES – \$34^{*} PER DOZEN

Mini beef wellington Vegetable samosas with curried yogurt Spring rolls with plum sauce Indian spiced chicken skewer with chutney Sesame crusted Manchurian chicken Bacon wrapped scallops Spanakopita

COLD – \$32^{*} PER DOZEN

Classic devilled eggs Watermelon & feta with mint honey Strawberries stuffed with peppered cream cheese Shrimp cocktail shooters Beef Tenderloin Carpaccio with Béarnaise-style Aioli Beet cured salmon & herb cream cheese crostini Bocconcini cheese, tomato, & basil skewer



café & bistro by REBELLO FOOD STUDIO

RECEPTION CATERING MENU

A minimum of two dozen is required for each item ordered. Recommended serving of 4 pieces per person for pre-dinner cocktail hour Recommended serving of 6-8 pieces per person for cocktail party.

RECEPTION ENHANCEMENTS – CHEF STATIONS (MINIMUM 30 GUESTS)

\$400^{*} PER ROAST (Serves approximnately 50 guests)

Carved Slow Roasted AAA Prime Rib of Beef

SERVED WITH

Horseradish, Local mustards & Fresh Baked Buns

BEEF SLIDERS

\$6

Cajun Spiced Beef Patties (2.5 oz)

SERVED WITH

Guinness mustard, citrus mayonnaise, shaved red onions, sliced tomato, Artisan buns



café & bistro by REBELLO FOOD STUDIO

RECEPTION CATERING MENU

A minimum of two dozen is required for each item ordered. Recommended serving of 4 pieces per person for pre-dinner cocktail hour Recommended serving of 6-8 pieces per person for cocktail party.

RECEPTION ENHANCEMENTS – PLATTERS & BOARDS

INTERNATIONAL & DOMESTIC CHEESEBOARD – \$8

SERVED WITH Crackers, Berries & Grapes

VEGETABLE CRUDITÉ WITH DIP – \$115*

(Serves approximnately 25 guests)

FRESH SLICED FRUIT WITH HONEY LEMON DIP – $$150^*$

(Serves approximnately 25 guests)

SHRIMP TOWER – \$10^{*}/PERSON (6 shrimp/person)

SERVED WITH Cocktail sauce, Remoulade sauce & lemon

ITALIAN PLATTER – \$10^{*}/PERSON

SERVED WITH Genoa salami, cappicola, stuffed olives, House-made bruschetta, focaccia, bocconcine cheese

15% SERVICE CHARGE AND 5% GST WILL BE APPLICABLE