



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

15% SERVICE CHARGE AND 5% GST WILL BE APPLICABLE



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RECEPTION ENHANCEMENTS – CHEF STATIONS (MINIMUM 30 GUESTS)

\$400* PER ROAST
(Serves approximately 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*

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RECEPTION ENHANCEMENTS – PLATTERS & BOARDS

**INTERNATIONAL
& DOMESTIC
CHEESEBOARD**

\$8

*Served with Assorted Crackers,
Berries & Grapes*

VEGETABLE CRUDITÉ

Served with Dip

\$115*

(Serves approximately 25 guests)

FRESH SLICED FRUIT

Served Honey Lemon Dip

\$150*

(Serves approximately 25 guests)

SHRIMP TOWER

*Served with Cocktail sauce,
Remoulade sauce & lemon*

\$10* /PERSON *(6 shrimp/person)*

ITALIAN PLATTER

*Served with Genoa salami, cappicola,
stuffed olives, House-made bruschetta,
focaccia, bocconcine cheese*

\$10* /PERSON

MEDITERRANEAN PLATTER

*Served with Tabbouleh salad,
dolmades, pita bread,
Roasted pepper hummus,
tzatziki, olives*

\$10* /PERSON

COLD CUT PLATTER

*Served with Kaiser Rolls,
Assorted Cold Cuts, Sliced Cheese,
Pickles, Cold Veggies & Dip*

\$10* /PERSON

FRUIT PLATTER

\$60

(Serves 15 people)

Served with Lemon honey dip

JUICE/POP/WATER

+\$2.50 PER PERSON

FRESHLY BREWED COFFEE

+\$24 CARAFE (10 CUPS)

TEA

+\$24 CARAFE (10 CUPS)

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