

Reception Items

Hors d'oeuvres

All items are priced out by the dozen, minimum order per item is 2 dozen.

Cold

Maple Chicken on Garlic Crostini \$19

Smoked Salmon, Dill & Caper Cream Cheese Pinwheels \$19

Mini Lobster Rolls \$46

Wasabi Cream Cheese and Shrimp on Rice Cracker \$24

Mozzarella Tomato Caprese Skewers \$16

Mini Bruschetta \$14

Hot

Rosemary Chicken Satays with Roasted Pepper Dip \$30

Vegetable Spanakopita \$16

Mini Burgers with Tomato Jam \$28

Vegetarian Spring Rolls \$34

Mushroom Caps Stuffed with Spinach and Feta Cheese \$16

Sweet Thai Chili AAA Beef Tenderloin Skewers \$34

Mini Atlantic Seafood Cakes with Red Pepper Aioli \$38

Bacon Wrapped Scallops \$37

We recommend between 4-6 pieces per person for a pre-meal reception,
10 – 12 per person for receptions during a regular mealtime.

Party Platters & Dips

Vegetable Tray \$3.00/person

Sweet Potato Hummus \$3.00/person

Smoked Salmon & Dill Cream Cheese Platter \$6.50/person

Assorted Cheese Platter \$4.50/person

Antipasto Platter \$8.00/person

Fresh Fruit Platter with Chocolate Sauce \$6.00/person

The Perfect Party

Minimum of 20 people

Fresh Vegetable Platter

Imported and Domestic Cheese Platter with Gourmet Breads and Crackers

Please choose **2** selections.

Maple Chicken on Garlic Crostini

~

Vegetarian Spring Rolls

~

Smoked Salmon and Dill & Caper Cream Cheese Pinwheels

~

Rosemary Chicken Satays with Roasted Pepper Dip

~

Mini Bruschetta

~

Vegetable Spanakopita

~

Mushroom Caps Stuffed with Spinach and Feta Cheese

Fresh Fruit Platter served with Chocolate Sauce

Assorted Mini Pastries

Freshly Brewed Coffee and Tea

4 pieces per person \$18

8 pieces per person \$26

12 pieces per person \$34

Reception Additions

From the Land

Items are presented whole and are carved on-site by your personal Chef

Roasted Hip of Beef

AAA inside round of beef, mashed, roasted vegetables
gourmet breads, au jus, Dijon mustard, creamy horseradish
serves approximately 40 people, \$700 or \$17.50/person

Roasted AAA Prime Rib

AAA boneless prime rib, mashed, roasted vegetables
gourmet breads, au jus, Dijon mustard, creamy horseradish
serves approximately 40 people, \$1000 or \$25.00/person

Oven Roasted Ham

maple and Dijon mustard glaze, mashed, roasted vegetables
serves approximately 40 people, \$600 or \$15.00/person

Turkey Breast

whole boned turkey, mashed, roasted vegetables, savory dressing and
with red wine cranberry glaze.
serves approximately 20 people, \$300 or \$15/person

From the Sea

Fresh PEI Mussel Bar

mussels steamed in garlic, cream and white wine
\$8 per person

Atlantic Seafood Bar

(Based on 5 pieces per person)
jumbo shrimp, bay scallops, mussels.
zesty cocktail sauce
\$16 per person

Jumbo Shrimp Pyramid

jumbo shrimp, lemon points, cocktail sauce
50 Pieces \$80
100 Pieces \$150

Dinner Buffets

Dinner Buffet I

Minimum of 30 guests

Gourmet Bread Display

Fresh Vegetable Crudités with Roasted Red Pepper Dip

Tomato Cucumber Salad

Mediterranean Pasta Salad

Baby Spinach Salad

Entrée Choice

1 Entrée ~ \$39

2 Entrées ~ \$49

3 Entrées ~ \$59

Sliced Roast inside Round of Beef

~

Lemon Dill Salmon

~

Italian Stuffed Chicken Breast

~

Honey Dijon & Rosemary Pork Tenderloin

Garlic Whipped Potatoes

Seasonal Vegetable Medley

The Happy Baker Gourmet Dessert Display

The Happy Bakers mini pastries

Freshly Brewed Coffee and Tea

Dinner Buffets

Dinner Buffet II

Minimum of 30 people

Freshly Baked Gourmet Breads

Imported and Domestic Cheese Display

Italian Antipasti Platter

Greek Salad with Kalamata Olives and Feta Cheese

Mixed Green Salad

Thai Noodle Salad

Entrée Choice

1 Entrée ~ \$42

2 Entrées ~ \$52

3 Entrées ~ \$62

Chef Carved Prime Rib Roast

~

Savory Stuffed Turkey Breast with red wine cranberry glaze

~

Lemon Garlic Chicken

~

Maple Ginger Salmon Filet

~

Pork Tenderloin, Apple & Raisin Chutney

Basmati Rice Pilaf

Rosemary Roasted Potatoes

Seasonal Vegetable Medley

The Happy Baker Gourmet Dessert Display

assorted cakes, pies, cheesecakes

Freshly Brewed Coffee and Gourmet Teas

Plated Dinners

Starters

(Select one of the following)

Spinach Salad

Baby leaf spinach, mandarin oranges and avocados
Served with a sesame ginger vinaigrette

Garden Greens

Baby greens, hazelnuts, Spanish onions and goat cheese served
with a strawberry vinaigrette

Caesar Salad

Fresh romaine lettuce, bacon bits, Caesar dressing topped with parmesan cheese

Carrot & Ginger Soup

Roasted carrot, honey and ginger cream

Butter Squash Soup

Butternut squash, coriander, and thyme

Roasted Chicken & Bell Pepper Soup

Roasted chicken, red, green and yellow peppers, in a herbed chicken broth

Entree

(Select one of the following)

Maple Ginger Salmon

Fresh Atlantic salmon with a maple ginger sauce

Italian Chicken

8oz chicken stuffed with prosciutto, spinach & provolone, savoyarde sauce

Honey Dijon & Rosemary Pork Tenderloin

Oven roasted pork tenderloin glazed with a honey Dijon & rosemary sauce

Fresh Cut Prime Rib

Herb crusted slow roasted tender prime rib Yorkshire pudding and au jus

Desserts

(Select one of the following)

Chocolate Cheese Cake with Blackberry & Chocolate Sauce

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Carrot Cake with crème anglais

~

Chocolate Torte with Orange Liquor Cream

~

Fresh Fruit Tart with Raspberry Coulis

\$42.00/person

BBQ Party

(Select one of the following)

Salads

Spinach Salad

Baby leaf spinach, mandarin oranges and avocados
Served with a sesame ginger vinaigrette

Garden Greens

Baby greens, hazelnuts, Spanish onions and goat cheese served
with a strawberry vinaigrette

Caesar Salad

Fresh romaine lettuce, bacon bits, Caesar dressing topped with parmesan cheese

Entree

(Select one of the following)

10oz New York Striploin

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BBQ Pork Ribs

~

Grilled BBQ Chicken Breast

~

Rib & Chicken Combo

(All entrées served with baked potato, dinner roll and butter)

Desserts

Assortment of mini desserts

\$38.00/person

Cash Bar Selection

Standard cash bar includes the following selection, if there is a special wine, beer or cocktail you want, please let us know.

Wine by the Glass

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|---------------------------------------|------|
| White – All major varietals available | 6.75 |
| Red – All major varietals available | 6.75 |

Domestic Beer

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| All major commercial brands | 5.50 |
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Domestic Premium

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| Sleemans (all types) | 5.75 |
| Picaroons | 7.50 |

Imported Beer

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| Heineken | 6.00 |
| Corona | 6.00 |
| Dos Equis | 6.25 |
| Sam Adams Lager | 7.50 |
| Innis & Gunn | 8.50 |

Premium Spirits

(Per ounce)

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| Vodka | 5.00 |
| Dark Rum | 5.00 |
| White Rum | 5.00 |
| Canadian Rye | 5.00 |
| Gin | 5.00 |
| Tequila | 5.00 |
| Jagermeister | 5.00 |

Non-Alcoholic Beverages

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| Aquafina | 3.00 |
| Perrier | 3.50 |
| Can pop | 2.50 |
| Iced Tea | 3.50 |
| Becks | 5.00 |

HST included in all prices

Cash Bar set-up fee is \$125 based on 4 hours of service time. Additional hours at \$30 per hour.

Wine Selection

These wines have been specially chosen from Brewbakers Wine Spectator Award winning wine list by our Sommelier. We will be happy to accommodate any special request.

Sparkling Wines

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| Freixenet Cordon Negro Brut Cava | 38.50 |
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White Wines

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| Trapiche Sauvignon Blanc – Argentina | 28.50 |
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|--|-------|
| Jackson Triggs White Label – all classic white varietals available | 28.50 |
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| Lindemans Bin 95 Sauvignon Blanc – Australia | 34.00 |
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| Turning Leaf Chardonnay | 34.00 |
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| Mezzacorona Pinot Grigio – Italy | 38.50 |
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| Sebeka Chardonnay – South Africa | 38.50 |
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| Chateau Lamothe Sauvignon Blanc – Bordeaux | 44.00 |
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| Mezzomundo Pinot Grigio/Chardonnay – Italy | 38.50 |
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| Las Moras Reserve Chardonnay | 41.00 |
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| Lingenfelder Riesling – Pfalz, Germany | 45.50 |
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| McWilliams Chardonnay – Australia | 45.50 |
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Red Wines

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| Jackson Triggs White Label – all classic red varietals available | 28.50 |
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| Trapiche Malbec – Argentina | 28.50 |
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| Beringer Stone Cellars Cabernet Sauvignon- California | 36.50 |
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| Casillero Del Diablo Cabernet Sauvignon – Chile | 35.00 |
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| Turning Leaf Merlot - California | 34.00 |
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| Sebeka Cabernet – South Africa | 38.50 |
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| Nottage Hill Pinot Noir – Australia | 41.00 |
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| Masi Valpolicella Bonacosta – Italy | 41.00 |
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| Las Moras Reserve Malbec – Argentina | 41.00 |
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| Inniskillin Pinot Noir VQA – Niagara, Canada | 45.50 |
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| McWilliams Shiraz – Australia | 45.50 |
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