

# HORS D'OEUVRES

## CANAPÉ SERVICES

May be passed by our service team or beautifully presented on stationary service trays  
*Modifications can be made by request to the marked dishes with the following appendixes,  
GF = can be modified as gluten friendly. PB = can be modified plant-based.*

## HOT CANAPÉS

- BEEF CRISPS horseradish aioli, pecorino cheese on crisp **GF**
- MINI CARIBBEAN CRAB CAKES blue crab, habanero lime aioli, mango coulis
- SHRIMP SCAMPI gently crusted, jumbo shrimp with a garlic aioli **GF**
- STUFFED MUSHROOM CAPS cheese crusted cremini with smoked pepper cream cheese, garlic **GF**
- ARANCINI risotto, sundried tomato sweet balsamic aioli, roasted pepper sauce
- JALAPENO WONTONS smokey peppers, bacon, and cream cheese, honey chili glaze
- BACON WRAPPED BRUSSELS wrapped brussels, almonds, chimichurri **GF**
- MAHOGANY CHICKEN BITES sesame, scallion, hoisin sauce **PB**
- POTATO CROQUETTES white cheddar cheese, pepper aioli, hickory sticks
- MINI MEATBALL house-made tomato sauce, garnished with padano, basil
- GOCHUJANG CHICKEN sesame, scallion, gochujang sauce
- PARMESAN TOASTS roasted garlic & herb butter, melted triple cheeses on toasts with balsamic

## COLD CANAPÉS

- BRUSCHETTA CROSTINI roma tomato, basil, balsamic, oil, pesto aioli, feta. **PB or GF**
- SMOKED SALMON cucumber, herb cream cheese and pickled onion **GF**
- POACHED SHRIMP with classic charcoal shrimp cocktail sauce **GF**
- TUNA WONTON sesame, wasabi, mahogany, cilantro, scallion
- STEAK TARTARE finely diced tenderloin, shallot, caper, mustard herbs, grilled bread, horseradish aioli
- OYSTERS freshly shucked, on the half shell, horseradish, lemon cucumber, gin mignonette **GF**
- CAPRESE SKEWER fior de latte, basil and baby heirloom tomato, balsamic glaze

## PRICING

**Greet with a Treat 3 pieces 11.99 per person**

2-3 choices

**Pre-Dinner Canape Service 5 pieces 16.99 per person**

3-5 choices

**Full Cocktail Party 9 pieces 25.99 per person**

5-9 choices

*menus and pricing are subject to change without notice  
prices exclude tax & gratuity*

# STATIONARY PLATTERS

Beautifully laden trays prepared to service 10 people

## CHEESE BOARD

“Green Thunder” Garlic and Herb Infused Mature Cheddar – Snowdonia, Wales  
“Red Devil “ Red Leicester with Habanero chillies and peppers – Snowdonia, Wales  
“Black Truffle” Gouda infused with Black Truffle – Mountain Oak – New Hamburg, ON  
Double Cream Brie & Extra Old White Cheddar

95

## CHARCUTERIE

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.  
Mustard and crisps, stuffed olives, pepperoncini and pickled onion

95

## MEATS & CHEESE BOARD

Hungarian Salami, Hot Soppressata, Genoa Salami, Prosciutto.  
Mustard and crisps, stuffed olives, pepperoncinis and pickled onion  
“Green Thunder” Garlic and Herb Infused Mature Cheddar – *Snowdonia, Wales*  
“Red Devil “ Red Leicester with Habanero chillies and Peppers – *Snowdonia, Wales*  
“Black Truffle” gouda infused with black truffle – Mountain Oak – *New Hamburg, ON*  
Double Cream Brie & Extra Old White Cheddar

100

## GARDEN CRUDITÉS

and fresh herb dip

40

## FRESH FRUITS

sliced

60

## DESSERT TRAY

brownies, cheesecake, mini crème brûlée, biscotti, almond amaretti cookie and cherry jubilee

100

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# TUSCAN

## APPETIZERS

### PICCOLA TUSCAN SALAD

spring leaf lettuce, cucumber, tomatoes, sunflower seeds, flax seed, black olives, feta, red wine vinaigrette

### PICCOLA CAESAR SALAD

romaine, radicchio, prosciutto, crouton, parmigiana, house dressing and lemon wedge

## ENTRÉES

### ARRI-BURRATA BOMBA

fettucine with our spicy bolognese sauce topped with a whole burrata, pickled chilies, stuffed peppadew, fleur de sel, balsamic glaze and herbs

### CHICKEN PARMESAN

breaded marinated chicken breast, smoked provolone and marinara with spaghetti in parmesan cream sauce with herbs

### SEAFOOD TETRAZZINI

crab, shrimp and mussels, penne, roasted portobello, marinated tomatoes, fresh herbs in our parmesan cream sauce

### MARGHERITA PIZZA

fior di latte, tomato sauce and fresh basil

## DESSERTS

### CRÈME BRÛLÉE

sugar crusted vanilla bean custard

### LEMON GELATO

locally sourced, plant-based & gluten friendly

### COFFEE OR TEA

Three course dinner menu \$44.99 per person  
bread service with flavoured butter included

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# VENETIAN

## APPETIZERS

### CAESAR SALAD

romaine, radicchio, crispy prosciutto, flowerpot bread  
croutons, grana padano, house caesar dressing

### ITALIAN CHOPPED SALAD

cucumber, tomato, sweet pepper, onion, fennel, chickpeas, sliced black olives, radicchio,  
red wine vinaigrette, torn basil, parmigiano reggiano

## ENTRÉES

### NEW YORK STRIPLOIN

Oxford County beef striploin, garlic mashed potatoes, seasonal vegetables and maître butter

### CHICKEN MARSALA

double breast skin-on chicken, caramelized onions, mushrooms,  
roasted garlic, spinach, fettuccine in port mushroom cream sauce

### STELLA FETTUCCHINE

fresh fettuccine served with a medley of  
shrimp, crab, mussels, and scallops in a pesto cream sauce

### MUSHROOM RISOTTO

creamy risotto with porcini mushroom stock, portobella, parmesan, truffle oil, thyme

## DESSERTS

### CRÈME BRÛLÉE

sugar crusted vanilla bean custard

### NEW YORK CHEESECAKE

graham cracker crust, cherry jubilee, gluten friendly

### COFFEE OR TEA

Three course dinner menu \$59.99 per person  
bread service with flavoured butter included

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# DEL'S DELUXE MENU

## APPETIZERS

### CAESAR SALAD

romaine, radicchio, crispy prosciutto, flowerpot bread croutons,  
grana padano, house caesar dressing

### ARANCINI

saffron infused rice stuffed with fior di latte cheese and  
sun-dried tomato, with sweet balsamic aioli and tomato sauce

### CAPRESE SALAD

heirloom tomatoes, buffalo mozzarella, evoo, balsamic glaze,  
torn basil and delicate fleur de sel

## ENTRÉES

### FILET MIGNON

Oxford county beef served with garlic mashed potatoes,  
seasonal vegetables, maître d'hotel butter

### BUTTERNUT RAVIOLI

brown butter cream sauce, toasted pumpkin seeds,  
mushrooms, spinach, butternut squash, sage

### NEW YORK STRIPLOIN

Oxford county beef striploin, garlic mashed potatoes,  
seasonal vegetables, and maître butter

### CHICKEN MARSALA

double breast skin-on chicken, caramelized onions,  
mushrooms, roasted garlic, spinach, fettuccine in port  
mushroom cream sauce

### BOAR GNOCCHI

herb and coffee rubbed slow braised boar shoulder, chef  
made sweet potato gnocchi, rapini, blistered  
tomatoes, creamy rose sauce topped with crispy shallots

### VENETIAN SALMON

8oz skin-on seared salmon, orzo pasta, parmesan cream  
sauce, spinach, rapini with marinated tomatoes,  
pistachio crumble

## DESSERTS

### TIRAMISU

ladyfingers dipped in espresso marsala with orange sabayon,  
dusted with cocoa powder

### CRÈME BRÛLÉE

sugar crusted vanilla bean custard

### NEW YORK CHEESECAKE

graham cracker crust, cherry jubilee

### COFFEE OR TEA

Three course dinner menu \$79.99 per person  
bread service with flavoured butter included

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