



HORS D'OEUVRES SELECTION

PRE-DINNER PACKAGE (3PCS PP): \$10 PER PERSON

(10 TO 20 GUESTS - 2 SELECTIONS / OVER 20 GUESTS = 4 SELECTIONS)

'BETWEEN MEALS' PACKAGE (5PCS PP) \$15 PER PERSON

(10 TO 20 GUESTS = 3 SELECTIONS / OVER 20 GUESTS = 5 SELECTIONS)

COCKTAIL PARTY MEAL PACKAGE (9PCS PP) \$25 PER PERSON

(10 TO 20 GUESTS = 5 SELECTIONS / OVER 20 GUESTS = 7 SELECTIONS)

BUTLERED CANAPES

CRISPY MAC & CHEESE CHEDDAR, FONTINA, PROVOLONE ROLLED UP WITH FRESH PASTA AND SERVED CRISP WITH WARM MARINARA SAUCE

MEATBALLS TOMATO SAUCE, CURRANTS, PINE NUT GREMOLATA

ARANCINI PORCINI AND TALLEGIO STUFFED RISOTTO BALLS WITH PARMIGIANO CREAM, PESTO AND SICILIAN SAUSAGE

MARGHERITA BITES FIOR DI LATTER, TOMATO, BASIL, OLIVE OIL

SPIDUCCI GRILLED CHICKEN AND BEEF SKEWERS MARINATED IN CHILI & FENNEL, ARUGULA, CUCUMBER YOGURT

BRUSCHETTA FRESH TOMATO, BASIL, TOSSED WITH AGED BALSAMIC AND COLD PRESSED OLIVE OIL, SERVED WITH GARLIC CROSTINI AND FETA CHEESE

PREPARED FOR MINIMUM 10 GUESTS

MEDITERRANEAN PLATTER HUMMUS AND TZATZIKI, NAAN BREAD, GARDEN CRUDITÉS AND PICKLES
\$4.75 PER PERSON

MEAT AND CHEESE BOARD * SELECTION OF LOCAL AND INTERNATIONAL CHEESES WITH DELS CURED MEATS
\$7.50 PER PERSON

SMALL PLATTERS SERVE 10 PEOPLE LARGE PLATTERS SERVE 25 PEOPLE

GARDEN CRUDITÉS *

LEMON AND FRESH HERB DIP
SMALL \$35 | LARGE \$75

FRESH FRUIT *

SLICED FRUIT
SMALL \$37.50 | LARGE \$85

DESSERT TRAY

CHEF ASSORTED SELECTION
SMALL \$40 | LARGE \$95

* = GLUTEN FREE (WE USE GF SOY SAUCE)

MANY OTHER ITEMS CAN BE EASILY MODIFIED TO BE GLUTEN FREE

PLEASE CONTACT OUR EVENT COORDINATOR AT MEREDITHR@CHARCOALGROUP.CA