



Festive Feasts

to start...

Served warm

- Vegetable spring rolls with dipping sauce
- Cocktail tarts, fig & brie, wild mushroom
- Petite cocktail pizzas - with assorted toppings
- Moroccan phyllo bundles, sweet curry dip
- Crab cakes with tequila honey glaze
- Stuffed mushroom italian
- Sea bass with miso, papaya, pink peppercorns
- Martini Chicken Satays, Lemon Vermouth bath
- Coconut Shrimp
- Mediterranean Roasted Shrimp, Pancetta, Roma
- Lobster Newburg Tarts
- Wonton Kebabs, Chicken, Spring Onion, Sesame, Ginger Plum Sauce

Served chilled

- Croutes with beef tenderloin & crème salsa
- Vegetable sushi & California rolls, soya, wasabi, gnarri
- Thai rice paper rolls, sweet & sour thai
- Peking duck crepes – mango hoi sin
- Thai shrimp crystal rolls peanut Sauce
- Tuna sashimi with pickled ginger on wonton planks
- Rosettes of smoked salmon on dark Rye

Priced from 1.75 per piece and up

Just a sample of our hot and cold hors d'oeuvres. Staff is required. Minimum 10 people.

the main event...

Salads - choose one:

- Classic Caesar • Romain lettuce with herbed croutons, grated regiano and home-made Caesar dressing
- Fresh Garden Greens • Served with a variety of garnishes and balsamic vinaigrette
- Greek Pasta Salad • Olives, Red Peppers, Feta, Cucumber and Onions in a creamy dressing

Entrées - choose one:

- Slow Roasted Herbed Leg of Lamb
- Slow Roasted Turkey with Cranberry Relish and Gravy
- Roasted Veal Loin in a Trio of Port Reduced Mushrooms

Sensational Sides- choose one:

- Roasted Garlic Mashed Potatoes and Leeks
- Brown and wild rice with Assorted Vegetables
- Mini Roasted Red and White Potatoes with Rosemary and Garlic

Accompanying Vegetables - choose one:

- Green beans with oven roasted cherry tomatoes
- Medley of oven roasted root vegetables: carrots, turnip, yams, pearl onion, pears and parsnip
- Assorted grilled vegetables

Sweet Treats - choose one:

- Assorted Fresh Baked Cookies: Chocolate Chunk, Shortbread, Orange Coconut, Cranberry Oatmeal and Lemon Currant
- Assorted Squares: Hello Dolly's, Rocky Road, Lemon Snow, Cherry Crumb, and Fudge Brownies
- Fresh Seasonal Fruit: A display of fresh, artfully garnished, seasonal fruit

\$30.50/per person. Minimum 10 people. Heating instructions included.

sandwich platters...

It's A Wrap – \$79.50/20 Pieces

- Grilled Chicken breast caesar wrap with romaine, croutons, parmesan cheese and Caesar dressing.
- Oriental wrap with julienne of carrots, cucumbers, red onions, cabbage, cilantro, baby spinach and hoisin sauce.
- Grilled Veggie wrap with mushrooms, onions, red peppers, spinach and herb feta cheese.
- Egg Salad wrap with lettuce, green onions and alfalfa sprouts.
- Tuna wrap with lettuce, cucumbers and gherkins.

Signature – \$89.50/20 Pieces

- Smoked Turkey Club with prosciutto, swiss cheese, red onion and chipotle mayonnaise.
- Grilled Chicken breast sandwich with assorted greens, grilled red peppers and fresh basil mayo.
- Italian Sub with salami, prosciutto, provolone cheese and a zesty italian dijon mayonnaise.
- Grilled Veggie wrap with mushrooms, onions, red peppers, spinach and herb feta cheese.
- Smoked Salmon wrap with slices of smoked salmon, cream cheese, capers, lettuce and red onion.

Executive – \$79.50/20 Pieces

- Pastrami with dill pickle, swiss cheese and tomato.
- Roast Beef with cheddar cheese, lettuce, tomato and grainy mustard.
- Mediterranean grilled vegetables with assorted greens, fresh basil and spicy hummus.
- Grilled Chicken breast caesar wrap with romaine, croutons, parmesan cheese and caesar dressing.
- Grilled Veggie wrap with mushrooms, onions, red peppers, spinach and herb feta cheese.

Classic – \$69.50/20 Pieces

- Smoked Turkey with assorted greens and caramelized carica chutney.
- Oriental wrap with julienne of carrots, cucumbers, red onions, cabbage, cilantro, baby spinach and hoisin sauce.
- Egg Salad wrap with lettuce, green onions and alfalfa sprouts.
- Tuna wrap with lettuce, cucumbers and gherkins.

a la carte platters... Serves 10-12

- Smoked Salmon: Sliced smoked salmon, cream cheese, lemon wedges, capers, red onions and assorted breads – \$100.00/per 1 kg
- Fresh Seasonal Fruit : A display of fresh, artfully garnished seasonal fruit – \$45.00
- Gourmet Cheese: Tastefully arranged selection of gourmet cheeses, fruit and assorted crackers – \$59.00
- Crudite: An array of assorted fresh vegetables served with yogurt dip – \$40.00
- Deli Meat: An assortment of deli meats garnished with pickles and mustard. Served with assorted breads and buns – \$65.00
- Grilled Vegetables: A variety of marinated and grilled vegetables drizzled with balsamic vinegar – \$59.00

We would be happy to customize a menu for your special event. Call at **416-636-9009** or email info@chapmanscatering.com