

Organic Reception Menu

Butler Passed Hors D'oeuvres

Pomegranate & Goat Cheese filled Belgium Endive with a balsamic reduction
Grain Fed Organic Beef Carpaccio with Honey Chipotle Drizzle
Fresh Spring Rolls with Thai Style vegetables, Cilantro & Chilies
Lime Marinated Grain Fed Chicken with a Fresh Avocado Dip

Hors D'oeuvres for Self-Service

Vegetarian California Rolls with Avocado, Carrot & Spring Onion
Wild Smoked Salmon Crostini with Marinated Purple Onion and Garlic Aioli
Portobello Mushroom and Blue Cheese Bruschetta
&
Roasted Asparagus and Parmesan Bruschetta
With Assorted Flat Breads

Feature (Action) Station

Organic Grain Fed Beef Carved Fresh Onsite by our Chef and Served on Fresh Baguettes with Condiments of Whole Grain Mustard, Horseradish, sliced red onion, gherkins and our own whiskey peppercorn mayonnaise

PRICING

GUESTS	Under 50	50-100	100-150	Over 150
	\$30.50	\$28.50	\$27.50	\$25.50

Plus service charge and gst

 Cateringinthecity.com 