



Cocktail Reception
'The Bistro'

Pass around hors d'oeuvres
(choose 7)

- Brasserie Meatballs plum tomato, chilies and basil
- Smoked Salmon Mousse chive crème fraîche, quick fried latke
- Tiger Prawn Satays Cajun dusted and grilled, plum chutney dip
- Chilpotle Mushrooms cremini mushroom caps, adobo and smoked jalapeno
- Battered Asparagus Pepperwood cream ale batter, cornichon mayonnaise
- Mini Fried Cod Bites quick fried with lemon and pickled lemon aioli
- Bruschetta plum tomato, basil and chevrai on baguette toasts
- Crispy Calamari cornmeal crusted and quick fried, pickled lemon aioli
- Asian Chicken Skewers sesame seeds, scallions, ginger and hoisin
- Mini Shrimp Caesar tomato cucumber gazpacho
- Brewhouse Slider 3 oz. certified Angus beef burger on toasted mini brioche bun

\$13.95 per person

Add stationary items:

- Seasonal Crudités Platter with Pepperwood dip \$2.95 (serves 35-40)
- Artisan and Domestic Cheese Platter with crackers and grapes \$4.95 per person
- Charcuterie Platter with cured, smoked and brined cheeses, meats and vegetables
\$4.95 per person

