



# CORPORATE SUITE MENU

# 2020

NAME: \_\_\_\_\_  
 DAY: \_\_\_\_\_  
 EVENT: \_\_\_\_\_  
 DATE: \_\_\_\_\_

FOOD TIME: \_\_\_\_\_  
 SUITE #: \_\_\_\_\_  
 INVOICE #: \_\_\_\_\_  
 # TICKETS: \_\_\_\_\_

## TAPAS PLATTERS PER DOZEN

- Mini Vegetable Spring Rolls **DF**
- Feta and Spinach Spanakopita
- Chicken Wings: Chipotle Mango BBQ **GF DF**
- Smokey Bacon Wrapped Scallops **GF DF**

LEGEND: **GF** Gluten Free **DF** Dairy Free

\_\_\_\_\_ \$12.85      \$ \_\_\_\_\_  
 \_\_\_\_\_ \$11.50      \$ \_\_\_\_\_  
 \_\_\_\_\_ \$16.10      \$ \_\_\_\_\_  
 \_\_\_\_\_ \$16.85      \$ \_\_\_\_\_

## SHARING PLATTERS

2-4 people      4-6 people

- Canadian Cheese Board**  
A variety of cheeses, crackers & baguette
- Vegetable Platter** **GF**  
Crisp fresh veggies served with chipotle ranch
- Antipasto Platter**  
Sliced meats & cheeses with olives, pickles & crackers
- Fruit Platter with Dip** **GF**  
Fresh cut fruit served with a sweet yogurt dip
- Guacamole / Salsa / Chip Platter**  
Guacamole, fire roasted salsa & tri-colour tortilla chips
- Ancho Shrimp Cocktail** **GF DF**  
Chilled shrimp served with a firey cocktail sauce
- Sweet Platter**  
Pastry Chef's choice of a variety of decadent treats
- Pumpkin Seed Crusted Herb & Cheese Ball**  
Served with Pita and Crackers

_____ \$10.90	_____ \$16.30	\$ _____
_____ \$8.30	_____ \$13.85	\$ _____
_____ \$15.85	_____ \$25.80	\$ _____
_____ \$11.65	_____ \$18.50	\$ _____
_____ \$8.15	_____ \$11.85	\$ _____
_____ \$9.75	_____ \$19.25	\$ _____
_____ \$8.95	_____ \$12.95	\$ _____
	_____ \$12.30	\$ _____
	_____ \$11.50	\$ _____

## Coffee Add On

Coffee Urn with Milk, Cream, Sugar

## BAR SERVICE REQUESTS

NAME: \_\_\_\_\_  
 BAR OPEN: \_\_\_\_\_ BAR CLOSED: \_\_\_\_\_  
 NOTES: \_\_\_\_\_  
 \_\_\_\_\_  
 SIGNATURE: \_\_\_\_\_

**Subtotal**      \$ \_\_\_\_\_  
**GST**      \$ \_\_\_\_\_  
**PST**      \$ \_\_\_\_\_  
**Total**      \$ \_\_\_\_\_