

BRIDAL SHOWER COCKTAIL PARTY

STATIONARY PLATTERS

CHEESE

Selection of 5 artisinal cheeses, imported and domestic camembert, boursin, applewood smoked cheddar, stilton, chevre with grapes, dried and fresh figs, dried apricots, olives, gherkins and sopprassata with variety of crackers and breadsticks

DESSERTS

Cannoli, cream horns, tiramisu bites, strawberry custard tarts, mini lemon meringue tarts, butter tarts, cookies, shortbread, brownies, Nanaimo bars, date squares, lemon curd bites

FRUIT

Variety of fresh fruits. Berries, melons, citrus, seasonal and imported, tropical and vibrant.

PASSED CANAPES

PROSCIUTTO WRAPPED ASPARAGUS italian prosciutto wrapped asparagus, lemon garlic aioli (gf)

SESAME BEEF SALAD

mini phyllo cup, bib lettuce, sesame ginger dressing, sesame seed garnish

SHRIMP SKEWER

lemon, herbs and garlic (gf, df)

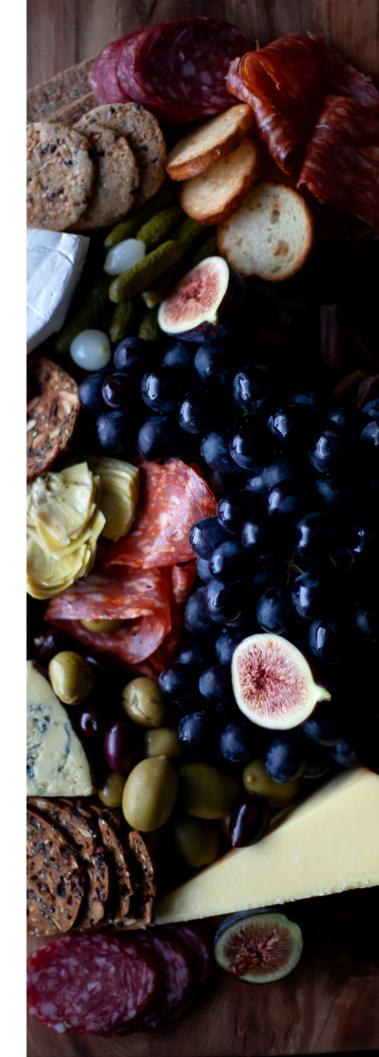
BRIE, DATE AND TOASTED WALNUT crostini with warmed brie, balsamic reduction and honey (v)

POTATO LATKES

mini potato and onion lightly fried, sour cream, granny smith apple shaving (v)

MINI QUICHE

lemon, leek and feta (v) mushroom, herb and goat cheese (v) caramelized onion, goat cheese, herb (v)



BRIDAL SHOWER HIGH TEA SAMPLE

PLATTERS

SCONES

Lemon and Thyme
Buttermilk
Blueberry
Fruit preserves, butter and devonshire cream

FINGER SANDWICHES

Coronation Chicken Salad Egg Salad with Scallion Tuna and Chive Smoked Salmon Pinwheels Cucumber Boursin

APPETIZERS

Brie, date and toasted walnut crostini with warmed brie, balsamic reduction and honey (v)

Pear Bruschetta

baked rosemary and honey pear, whipped goat cheese on mini toast (v)

FRUIT

Variety of fresh fruits. Berries, melons, citrus, seasonal and imported, tropical and vibrant

DESSERTS

Mini finger desserts, macrons and profiteroles with choclate sauce

BEVERAGES

VARIETY OF LOOSE LEAF TEAS

COFFEE, CREAM, MILK AND CANE SUGAR

TROPICAL PINEAPPLE AND ORANGE PUNCH

LEMON AND MINT INFUSED WATER

RASPBERRY INFUSED WATER

