

# 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

PROSGIUTTO 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 SANDWIGHES
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

