



RECEPTIONS

Prices below are in effect as of April 1, 2017 to July 31, 2018.

Prices subject to 13% HST and 18% administrative charge pursuant to your contractual agreement.

An administrative charge (18%) is added to your bill for this catered event / function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.

Prices subject to change without notice.

V Vegetarian
 NF Nut Friendly
 GF Gluten Friendly
 LF Lactose Friendly

Chef Stations / Platters

V NF GF	Selection of artisan cheeses (20 portions)	\$315.00
V NF GF	Chef's favourite local hand crafted cheese station (20 portions)	\$420.00
V GF	Seasonal market vegetables (20 portions) Selection of dips and spreads Select two: edamame hummus, roasted garlic & white navy bean fennel, buttermilk chive, charred red pepper aioli	\$160.00
V	Rustic bread display (20 portions) With selection of spreads, compotes & dips	\$85.00
V NF LF	Antipasto platter (20 portions) Grilled & marinated vegetables, kalamata olives	\$220.00
NF LF	Charcuterie platter (20 portions) Assorted salamis, cured meats, pickled vegetables & artisan breads	\$390.00
V	Gourmet snack bar Fresh kettle chips, chive & sour cream dip, roasted sea salt & Muskoka fireweed honey bar nuts, pretzel rods, wasabi peas	\$9.00 / person Minimum 20ppl

Chef Stations / Platters (continued)

The following includes Chef attendant for a maximum 2 hour service (minimum orders may apply):

NF	House smoked AAA beef brisket (20 portions) Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, bourbon BBQ sauce	\$295.00
	Slow roasted hand carved lamb, roasted lemon thyme potato wedges, Cabernet jus	
	Please select one of the following:	
NF GF LF	Mediterranean charred peppers, onions, garlic & sun-dried tomato stuffing or	\$270.00 / 20 portions
	Cashew & cumin spiced lamb saddle, orange & raisins couscous stuffing or	\$340.00 / 20 portions
NF	Roasted lamb rack, mustard & herb panko crust	\$96.00 / dozen
NF	MTCC brined & smoked Ontario Tom turkey Cranberry thyme scones, maple mustard, sage onion gravy	\$360.00 / 30 portions

Hors d'oeuvres - Cold Selections

\$56.00 / dozen

Minimum order is 3 dozen per item

V NF	Local blue cheese, roasted apple & onion confit, toasted focaccia
V NF	Marinated mushroom salad, charred vegetables, goat cheese, whole grain wasa
NF GF LF	Asian soft spring roll selection & futomaki
NF GF LF	Lobster & scallop salad, leek slaw, lemon vinaigrette
NF	Grilled asparagus, prosciutto, tomato, parmesan, Caesar crostini
NF	Mini open face Atlantic smoked salmon potato rösti, Boursin cheese
NF	Beef carpaccio, parmesan feather, truffle paste on crostini
V NF GF	Braised lentil & beets, Skyr yogurt, cumin dust
NF GF LF	Poached tiger shrimp, vodka tomato gazpacho shooter, celery stick swizzle
GF	Fresh figs, prosciutto cracklings, chocolate dipped walnuts, mascarpone cheese, and honey drizzle
NF	Smoked turkey, butternut squash hummus, apple treviso slaw, ficelle crostini

Hors d'oeuvres - Hot Selections

\$58.00 / dozen

Minimum order is 3 dozen per item

V NF	Mushroom rosemary scone, brie, tomato confit
NF	Braised short rib, leeks & smoked Gouda micro Yorkie, pepper scallion salsa
V NF	Mediterranean vegetable phyllo tarts, roasted vegetables & goat cheese, spinach
NF	Mini lamb sliders, charred tomato, feta, onion, tzatziki on brioche
	Roasted chicken shish taouk, cucumber tomato salsa, garlic sauce, pickled onions, mini flatbread
NF	Beef donair à la Halifax
NF	Slow roasted pulled pork on savoury cheddar cheese waffle, sticky bourbon BBQ sauce
V NF	Vegetarian spring rolls, Thai chili sauce

V Vegetarian

NF Nut Friendly

GF Gluten Friendly

LF Lactose Friendly

Hors d'oeuvres - Hot Selections (continued)

\$58.00 / dozen

Minimum order is 3 dozen per item

V Vegetable samosas, tamarind chutney

NF GF LF Duck spiducci, maple thyme glaze

NF Fried chicken slider, coleslaw

Trio of dim sum with sauces

V NF Vegetarian Brazilian coxinha – corn, leek & Boursin cheese

V NF Beer & aged cheddar croquettes, smoky tomato ketchup

V NF Red pepper & goat cheese polenta frits, smoky tomato jam

NF Spicy crab cake panko herb crust, roast pepper aioli