

## **COCKTAIL & PLATTER MENUS**

Prepared and served onsite or delivered, Sans Souci will make your occasion a special one.

### **COCKTAIL PARTIES**

(To add an additional item to one of the cocktail packages it is another \$2.75 per item)

**SEVEN OF EACH HOT & COLD OPTIONS (14 CHOICES) \$37.50/ person**

**FIVE OF EACH HOT & COLD OPTIONS (10 OPTIONS TOTAL) \$28.00/ person**

**THREE OF EACH HOT & COLD OPTIONS (6 CHOICES) \$18.25/ person**

**TWO OF EACH HOT & COLD OPTIONS (4 CHOICES) \$11.25/ person**

### **Cold Option Choices**

Tapas Puff Pastry - Rolled and filled puff pastry with Genoa salami, sun dried tomato, roasted red pepper & smoked gruyere cheese, Smoked meat Sans Souci Mustard Pickle & Cheddar and Chef Creations

Filo Medallions - Filled with either poached chicken with feta or seafood medley

Hummus & Pita - Garbanzo bean dip with pita bread.

Salmon, Gravlox or Smoked

Fresh cured salmon - Served on sliced french stick with lemon herb butter or rolled in a crepe with an asparagus spear and herb cream cheese.

Vegetable Crudites & Herb Dip

Crab Cakes

Mini Quiche - Varieties of Chef's creations served at room temperature.

Prosciutto Wrapped Fruit - Thinly sliced Italian ham wrapped around spears of asparagus, pears, apples or melons.

Mini Croissants w/ Cream Cheese & Cucumbers

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**COLD OPTIONS CONT'D**

Bruschetta Bread - Chunky tomato and basil in balsamic vinegar and extra virgin olive oil served as a topping for garlic toasted pita and baguette with fresh grated parmesan cheese.

Chilled Shrimp - Portuguese, Cocktail or Pickled

Poached Filets of Chicken - Wrapped in leaf lettuce and dill cream.

Marinated Sirloin - Carpachio style sirloin on a toasted baguette with brandy flamed portabella mushroom and fresh grated parmesan.

Tomato Boccocchini - Skewer with basil herb oil.

Caramelized Pear & Apple - With brie brandy glazed tart curry grilled pork loin with apple butter on toast points.

Steak Tartar on Rye Crostini

Red Wine Poached Pear - With brie cheese & wrapped in Montreal smoked meat

Bloody Mary Mussels- Vodka Cucumber Tomato Salsa on the 1/2 Shell

Devilled Eggs

**Hot Options**

Deep Fried Won Tons - Won ton wrappers filled with either a spicy chicken , pork, peking duck or seafood stuffing shaped and deep fried, served with Thai chili sauce

Chicken Wings - Cajun, Satay or Thai Sauces

Veal Croquet's - Balls of lean ground veal with lemon, garlic and basil, breaded in parmesan and served with a tomato dipping sauce

Samosas - Potato and peas with chilies and cumin filling in a dough pocket, fried golden

Kebabs of Pork, Chicken or Beef - Done with a choice of Sautee, Greek or Cajun Blackened styles (ask for a vegetarian version if desired)

Coconut Breaded Shrimp

Maple Glazed Sausage Rolls

Bacon Wrapped Italian Sausage or Water Chestnuts

*All prices are based on 45 people- if below it is subject to 10% surcharge. Prices quoted are guaranteed for 6 months*

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**HOT OPTIONS CONT'D**

Bacon Scallop Bites

Mini Tourtieres OR Chicken Pot Pie

Meatballs - BBQ, Sweet & Sour or Sauerbraten

Rosemary Lamb Puff Pastry Pillows

Ricky Ricardo Chicken - Drumsticks in a sweet soya garlic marinade, grilled and sprinkled with peanuts

Mini Hot Sandwiches & Burgers - Reubens, Melts, Philly Cheese Etc.

Bacon Wrapped Chicken Filet with Spicy Roast Pepper Glaze

**INDIVIDUAL SERVICE DISHES BY THE PLATTER**

**CHEESE CHARCUTERIE BOARD:**

Five kinds of cheese with fine cured meats accompanied by pickle varieties, fruit, and biscuits

10-15 People -	\$50.00
25-35 People -	\$102.00
50-65 People -	\$149.00
65-80 People -	\$195.00
90-120 People -	\$264.00
120-150 People -	\$350.00

**CANAPE TRAY:** Variety of chef's creation which can include but not limited to- Smoked Salmon, Shrimp & Meats on toast point & biscuits with flavoured cream cheeses, along with medallions of Tapas & Filo, mini quiches

20-30 People -	\$113.00
50-60 People -	\$191.00
80-100 People -	\$280.00
100-130 People -	\$348.00

**CRUDITES OF VEGETABLE WITH HERBAL DIP**

15-30 People -	\$32.00
35-50 People -	\$55.00
60-80 People -	\$81.00
90-120 -	\$104.00

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**INDIVIDUAL SERVICE DISHES BY THE PLATTER CONT'D**

<b>CHILLED SHRIMP</b>	25-30 people \$102.00
<b>POACHED SALMON</b>	Whole Decorate Salmon (8-10lbs) - \$162.00 While Filet (half salmon) - \$88.00
<b>SALMON GRAVLOX</b>	1/4 Side - \$53.00 1/2 Side - \$87.00 Side - \$119.00 Whole Fish ( 3 days notice required) - \$199.00
<b>STUFFED PUMPERNICKEL</b>	40 people \$46.00
<b>MINI QUICHES</b>	20 people \$32.50
<b>TAPAS &amp; FILO PLATE</b>	50-70 people \$84.00
<b>SWEETS &amp; PASTRIES</b>	12-20 people - \$33.00 20-40 people - \$66.00 40-60 people - \$99.00 80-100 people - \$159.00

**PARTIES BY THE PLATTER**

**THE GARDEN PARTY \$27.50**

Fine roasted meats & deli selections with appropriate condiments, Crudites of vegetables & dip, Hummus & Pita, Cheese & Pate Tray, Six choices of salad, Varieties of desserts, Fresh breads, Sweets, Fresh Fruit Salad (MINIMUM 45 PERSONS)

**THE LATE NIGHTER \$23.25**

Price is shown per person. Includes: Fine roasted meats & deli selection with appropriate condiments, Crudites of vegetable & dip, Hummus & Pita, Three choices of salad, Fresh breads, Sweets & Pastries

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**PARTIES BY THE PLATTER CONT'D**

**LIGHT LUNCH \$12.50**

Sandwich Points, Croissants & Wraps, Crudités of Vegetable & Dip, Sweets & Baked Goods

**LIGHT LUNCH PLUS \$14.95**

Sandwich Points, Croissants & Wraps, Crudités of Vegetable & Dip, Cheese & Fruit, Sweets & Baked Goods