



À LA CARTE MILLCROFT CATERING

HOT CANAPES (MINIMUM 2 DOZEN PER ITEM)

Vegetable Spring Roll	\$50/doz
Chicken Satay with Peanut Sauce	\$56/doz
Hoisin Glazed Beef Satay	\$62/doz
Mushroom Arancini	\$56/doz
Coconut Crusted Shrimp	\$56/doz
Mini Grilled Cheese	\$40/doz
Beef Sliders with Bacon and Cheese	\$5/each
Pulled Pork Sliders	\$5/each
Turkey and Brie Sliders	\$5/each
Chicken Parmesan Sliders	\$5/each
Maple Glazed Bacon Scallops	\$67/doz
Samosa with Mango Chutney	\$50/doz
Sausage Rolls with Grain Mustard	\$50/doz
Beef with Blue Cheese and Horseradish on Crostini	\$62/doz
Mushroom Caps with Gorgonzola Dip	\$56/doz



COLD CANAPES (MINIMUM 2 DOZEN PER ITEM)

Bruschetta	\$34/doz
Beef Tartar	\$56/doz
Smoked Salmon with Dill Cream Cheese	\$56/doz
Assorted Sushi	\$56/doz
Shrimp Cocktail	\$56/doz
Mango Chicken with Tropical Salsa	\$50/doz
Pear, Blue Cheese, and Candied Walnut Cup	\$50/doz
Strawberry and Goat Cheese Bruschetta	\$45/doz
Prosciutto on Crostini with Brie, Balsamic Reduction	\$50/doz
Hummus Popper with Roast Garlic	\$34/doz



PLATTERS (SERVES 25)

Vegetable Crudité and Dip	\$130
Fresh Fruit and Berries	\$140
Charcuterie Board	\$280
Hummus, Baba Ganoush, Spinach Dip	\$115
Shrimp Served with Cocktail Sauce and Lemon	\$170
Smoked Salmon with Red Onion, Capers and Lemon	\$200
A Variety of Local and Imported Cheeses Artfully presented with Grapes, Berries and Crackers	\$280

Passing Staff \$30 per hour if required
15% gratuity + HST