

## SELF SERVE (PER 10 PEOPLE)

BRUNCH BUFFET (GF) Mini Quiche, fresh pastries, yogurt parfaits With Berries & House Granola	120
SMOKED SALMON BOARD Smoked Salmon, Capers, Pickled Red Onion, Dill Cream Cheese & Mini Bagels	110
CHARCUTERIE TRAY CURED MEATS, CHEESES, PICKLE SELECTION, MARINATED OLIVES, CHUTNEY, MUSTARD, NUTS, FRUIT, CROSTINI'S & ARTISANAL CRACKERS	165
SANDIWCHES & WRAPS TRAY WITH A SELECTION OF VEGETARIAN & MEATS OPTIONS	95
SOUPS Two soups of your choice	75
GARDEN SALAD (GF/V) Mixed Greens, Chunky Veggies, Pickled Red Onion & House Vinaigrette	50
PASTA SALAD Greek pasta salad with veggies, olives, feta & greek dressing	55
DIP TRIO (GF/VG) Three seasonal dips with crudite & Pita	110

<sup>\*</sup>COFFEE, TEA & JUICE ALSO AVAILABLE

## THE FINE PRINT

- Substitutions can be made depending on the item and request
- OTHER OPTIONS SUCH AS VEGAN, KETO, GLUTEN FREE OR VEGETARIAN CAN BE ADDED
- HST and a 10% service fee will be added to the final total.
- -SERVERS CAN BE ADDED FOR A FEE
- A 25% NON REFUNDABLE RETAINER WILL BE REQUESTED TO HOLD YOUR DATE, THE REMINDER IS DUE 30 DAYS BEFORE. THE RETAINER IS TRANSFERABLE IF EVENT IS CANCELLED OR POSTPONED.

TO RECEIVE A QUOTE YOU WILL NEED TO FILL OUT THE CATERING REQUEST FORM TO THE BEST OF YOUR ABILITY.

THANK YOU,

THE CURED TEAM