



# CLEESE BY SHEN

CATERING

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EVENT MENU PACKAGE

# MEET THE CHEF

FOR OVER TWO DECADES, CHEF SHEN OUSMAND SERVED AS THE ESTEEMED EXECUTIVE CHEF FOR THE RENOWNED CELEBRITY CHEF MARK MCEWAN, LEAVING AN INDELIBLE MARK ON THE CULINARY WORLD. WITH UNWAVERING DEDICATION, HE OVERSAW MULTIPLE RESTAURANTS, CATERING, AND GROCERY, ELEVATING EACH CULINARY ENDEAVOR TO NEW HEIGHTS. UNDER HIS GUIDANCE, THE ESSENCE OF QUALITY INGREDIENTS AND A PASSION FOR FOOD BECAME THE HALLMARK OF EVERY DISH.

HAVING CULTIVATED A LEGACY OF EXCELLENCE, CHEF SHEN HAS NOW EMBARKED ON AN EXCITING NEW JOURNEY, BRINGING HIS CULINARY EXPERTISE TO THE FOREFRONT WITH CLEESE CATERING! AS A TRUE MAESTRO OF FLAVORS, HE CONTINUES TO CRAFT CULINARY MASTERPIECES THAT TANTALIZE TASTE BUDS AND INSPIRE THE SENSES.

HIS COMMITMENT TO SOURCING ONLY THE FINEST INGREDIENTS AND HIS UNYIELDING LOVE FOR THE ART OF COOKING CONTINUE TO SHINE BRIGHTLY IN EVERY CREATION, MAKING CHEF SHEN A NAME SYNONYMOUS WITH UNPARALLELED CULINARY EXPERIENCES. JOIN HIM ON THIS EXCITING NEW CHAPTER AND LET YOUR TASTE BUDS BE CAPTIVATED BY THE MAGIC HE CREATES.





# HORS D'OEUVRES

## SLIDERS & LARGE BITES

### CLEESE STREET BURGER

HOUSE MAC SAUCE,  
CARAMELIZED ONION CHUTNEY &  
PROVOLONE, (NF)

### BRAISED BEEF BAN-MI

GOCHUJANG UMAMI, JAPANESE  
SLAW. (NF)

### MINI SHORT RIB GRILLED CHEESE

PULLMAN LOAF, BRIE DE MEAUX,  
SPICY RED PEPPER CHUTNEY  
(NF)

### CHICKEN PARMESANS SLIDER

HOUSE MARINARA REGGIANO  
PARMIGIANO, SALSA VERDE  
(NF)

### CRISPY CHICKEN SLIDER

HABANERO AIOLI, CABBAGE  
SLAW (NF)

### MINI RUBEN PANINI SLIDERS

PASTRAMI, SWISS CHEESE,  
SOUP KROUT & THOUSAND  
ISLAND DRESSING  
(NF)

### MINI LAMB SLIDER

WHIPPED FETA, SHALLOTS,  
LETTUCE & LEMON MAYO. (NF)

### VEGAN BEEF BAO

SEASONAL FLAVORS  
(NF/DF/VEGAN)

### VEGAN VEGETABLE SLIDER

SEASONAL GRILLED  
VEGETABLES, HUMMUS &  
ARUGULA (NF/VEGAN)

### COCONUT SHRIMP PO BOY (NF/DF)

### TURKEY, CRANBERRY & SWISS PINWHEEL

CRANBERRY, MONTREAL  
SMOKED TURKEY, SWISS  
CHEESE & CARROT SLAW  
(NF)

### CRISPY CHICKEN BAO

HONG KONG BBQ SAUCE,  
KIMCHI CABBAGE, YUZU AIOLI  
(NF/DF)

### BBQ VEGAN BEEF WELLINGTON

WITH SWEET BBQ DILL  
SAUCE. (NF/DF/VEGAN)

### PULLED JACKFRUIT SLIDER

WITH GUACAMOLE &  
COLESLAW. (VEGAN/NF)

### CRISPY CHICKEN OR BEEF BAO

WITH KIMCHI SLAW, CUCUMBER  
& CITRUS MAYO





# HORS D'OEUVRES & PASSED APPS

## SEAFOOD

### COCONUT SHRIMP

WITH THAI CHILI SAUCE.  
(NF/DF)

### POACHED JUMBO SHRIMP

WITH HOUSE MADE COCKTAIL SAUCE, (GF/NF/DF)

### GRILLED HARISSA SHRIMP SKEWERS

WITH ALEPPO GARLIC SAUCE.  
(GF/NF/DF)

### ADOBO SHRIMP ENCHILADA

WITH JALAPENO MAYO, TEX MEX CHEESE & PICKLED JALAPENO  
(GF/NF/DF)

### THAI LEMONGRASS CRAB CAKE

WITH CHILI BBQ SAUCE. (NF/DF)

### CRAB & MASCARPONE STUFFED PORTOBELLO MUSHROOMS

(GF/NF)

### SMOKED SALMON CUCUMBER BITES

CAPERS, DILL, ONION, MUSTARD CREME FRAICHE (GF/NF)

### CURED TROUT TOSTONE

WITH AVOCADO PUREE & JALAPENO (NF/DF)

### TUNA TARTAR ON A WONTON CHIP

WITH PINEAPPLE SALASA, CITRUS SOY  
(NF/DF)

### MINI TUNA POKE BITES

CRISPY RICE CAKE, WASABI MAYO & SOY  
(GF/NF/DF)

### MINI SALMON SOUVLAKI

WITH TZATZIKI SAUCE. (GF/NF)

### SALTED COD DEVEILED EGG BITES

(GF/NF/DF/)

### GRILLED OCTOPUS BITE

GREEN OLIVE, CHARRED EGGPLANT PUREE (GF/NF)

### LOBSTER SPOON

(GF/NF/)

### SEA BASS CEVICHE

MANGO AVOCADÉ, CILANTRO LIME ON A TOSTADA (NF/DF)

### CHILI LIME SHRIMP OR FISH TACO

CABBAGE, GUAC, CHIPOTLE ROMESCO (GF/NF/DF)

### SHRIMP DUMPLINGS

WITH SWEET SOY DIP  
(NF/DF/)



DF= Dairy Free

NF= Nut Free

GF= Gluten Free

VE= Vegan



# HORS D'OEUVRES & PASSED APPS

## MEAT

### MINI LAMB SHISH

#### KABOB

WITH MINT YOGURT. (NF)

### LAMB SHOULDER

ON A POLENTA CAKE WITH GREEN OLIVE TAPENADE. (GF/NF/DF)

### LAMB KIBBEH NAYYEH

LEMON, MINT, ONION, CRISPY PITA. (LAMB TARTARE) (NF/DF)

### GRILLED BEEF ON A CROSTINI

WITH CONFIT SHALLOTS, SALSA VERDE (NF/DF)

### STEAK TARTAR

ON A CROSTINI (NF/DF)

### BEEF WELLINGTON

WITH SPICED TOMATO CHUTNEY (NF)

### KOREAN BBQ BEEF

#### SATAY

WITH YUZU UMAMI (NF/DF)

### THAI CHICKEN SATAY

WITH NO NUT PEANUT DIPPING SAUCE. (NF/DF/GF)

### FLAT BREADS

CHOICE OF SHORTRIB, CHICKEN OR LAMB

### MINI BEEF

#### QUESADILLAS

(NF)

### SALMON SOUVLAKI

WITH TZATZIKI SAUCE. (GF/NF)

### CHIMICHURRI STEAK TACO

PICO DE GALLO, AHI VERDE (NF)

### BRAISED BEEF

#### ARANCINI

WITH WHITE TRUFFLE CREMA. (NF)

### BEEF TATAKI

COCONUT RICE BOMB, GINGER TERIYAKI (NF/DF/GF)

### CHIPOTLE CHICKEN COLD ROLL

WITH CUCUMBER YOGURT. (NF/DF/GF)

### TANDOORI CHICKEN LOLLIPOP

WITH CILANTRO CHUTNEY (NF)

### MINI NEW ZEALAND LAMB CHOPS

WITH SHIRAZI MINT SALSA (NF/GF/DF)





# HORS D'OEUVRES & PASSED APPS

## VEGETARIAN/VEGAN

### TRUFFLE ARANCINI

WITH WHITE TRUFFLE CREMA  
& PARMIGIANA REGGIANO.  
(NF/VEGETARIAN)

### CRISPY ARTICHOKE HEARTS

WITH PESTO PARMESAN AIOLI.  
(GF/NF/VEGETARIAN)

### BUFFALO CAULIFLOWER BITES

WITH BLUE CHEESE RANCH  
(GF/NF/VEGETARIAN)

### APPLEWOOD CHEDDAR GRILLED CHEESE

WITH SPICY KETCHUP  
(NF/VEGETARIAN)

### HALLOUMI BITES

POMEGRANATE, DUKKAH, MINT (GF/NF)

### GOAT CHEESE MOUSSE

SUNDRIED TOMATO, CRISPY SAGE ON  
A CROSTINI (NF/VEGETARIAN)

### CAPRESE SKEWERS

WITH REDUCED AGED BALSAMIC.  
(GF/NF/VEGAN)

### FLATBREADS

TRUFFLE MUSHROOM, HEIRLOOM  
TOMATO FIOR DE LATTE, RAPINI  
RICOTTA

### FIG PRESERVES

ON A CROSTINI WITH  
GORGONZOLA MASCARPONE.  
(NF/VEGAN)

### VEGETABLE SPRING ROLLS

WITH GINGER PLUM SAUCE  
(NF/DF/VEGAN)

### ALOO & ZUCCHINI TIKKI

WITH COCONUT CILANTRO  
CHUTNEY. (GF/NF/DF/VEGAN)

### MINI PUMPKIN ENCHILADA

(NF/DF/VEGAN)

### PANI PURI

WITH CHEF SEASONAL  
FLAVORS (NF/DF/VEGAN)

### POLENTA BITES

WITH EGGPLANT CAPONATA.  
(GF/NF/DF/VEGAN)

### WOODLAND MUSHROOM DUXELLES

ON MINI POLENTA CAKE AND  
WHITE TRUFFLE CREMA.  
(NF/VEGAN)





# GRAZING STATIONS

## MIDDLE EASTERN DIP STATION

ASSORTMENT OF MARINATED SEASONAL GRILLED VEGETABLES, OLIVES, WITH BUMMUS BABA GHANOUSH, GRILLED FLATBREADS & CRACKERS

## HEIRLOOM VEGETABLE HARVEST STATION

SEASONAL LOCAL CRUNCH VEGETABLES WITH HOUSE VEGAN RANCH, EGGPLANT DIP & CHIPOTLE AIOLI

## CHEESE & CHARCUTERIE STATION

ASSORTMENT OF IMPORTED AND DOMESTIC CURED MEAT & CHEESE WITH HOUSE PRESERVED PICKLES, FRESH FRUITS, BREAD & CRACKERS

## DOMESTIC & IMPORTED CHEESE STATION

ASSORTMENT OF IMPORTED AND DOMESTIC & CHEESE WITH, FRESH FRUITS, HOUSE MIXED NUTS, IMPORTED HONEY AND SEASONAL HOUSE MADE JAMS BREAD & CRACKERS

## MINI TEA SANDWICH & SLIDER STATION

ASSORTMENT OF MINI TEA SANDWICHES, SLIDERS & PINWHEELS (INCLUDES CHICKEN BEEF, SEAFOOD, VEGAN, VEGETARIAN)

## ASSORTED SUSHI STATION

FEATURING AN ARRAY OF MAGURO, EBI, AND SAKE NIGIRI, ALONGSIDE ENTICING OPTIONS LIKE SPICY SALMON, SPICY VEGETARIAN, PURPLE RICE SALAD, AND CALIFORNIA MAKI. SERVED WITH PICKLED GINGER, WASABI, AND SOY SAUCE,





## AMUSE BOUCHE MEAT

### BEEF TARTARE

TOASTED BRIOCHE, PICKLED  
ONION

### CHICKEN LIVER MOUSSE

CIABATTA CROSTINI, ONION  
MARMELADE.

### KOREAN BBQ STEAK

MISO SWEET POTATO, CUCUMBER  
KIMCHI

### PEI PRIME RIB

DUCK FAT POTATO & A BERNAISE  
SAUCE.

## SEAFOOD

### TUNA SASHIMI

CITRUS SOY, SPIKED AVOCADO,  
& ASIAN SLAW

### SCALLOP CEVICHE

MAYA LEMON, BOTTARGA DE  
NERO

### POACHED LOBSTER

KIWI, SCALLION MAYO

### OYSTER ON A HALF SHELL

CUCUMBER, JALAPENO  
MIGNONETTE

### SHRIMP ON A SPOON

MANGO PUREE, AVOCADO  
SALSA.

### MOROCCAN SALMON TARTARE

ARABIC PITA, PICKLED RADISH

## VEGETARIAN

### WATERMELON 2 WAYS

COMPRESSED WATERMELON AND  
WITH PICKLED WATERMELON RIND,  
WHIPPED FETA, MINT & BALSAMIC

### MUSHROOM POLENTA

PAN SEARED POLENTA, WOODLAND  
MUSHROOMS WITH A WHITE TRUFFLE  
MAYO.

### TOMATO TARTARE

HARICOT VERT, DILL CREAM, & MICRO  
GREENS





# MINI PLATES

## **BEEF SHORT RIB**

FALL BUTTERNUT, SQUASH, AND ARTICHOKE RISOTTO, WITH HORSERADISH MUSTARD JUS, TOMATO CHUTNEY.

## **TERIYAKI FLAT IRON STEAK**

FERMENTED BLACK RICE, BOK CHOY, MISO SWEET POTATO

## **LAMB 2 WAYS**

LAMB RAGOUT, LAMB SHANK RAVIOLI, WILTED SPINACH, SMOKED TOMATO CHUTNEY

## **SWEET CHILI CHICKEN**

CHOW MEIN NOODLE STIR FRY

## **TANDOORI CHICKEN INVOLTINI**

RICE PULAO, BUTTERED NAAN, NUCUMBER RAITA

## **OPEN FACE CHICKEN SHAWARMA**

LETTUCE, PICKLE, TOUM, LEMON HARISSA.

## **CHICKEN JOLOF**

SMOKED TOMATO RICE, FRIED PLANTAIN, PINEAPPLE CHUTNEY.

## **BEEF BRISKET**

WITH LEEK & GARLIC BASH POTATO, ROOT VEGETABLE SUCCOTASH, & NATURAL JUS

## **HUNGARIAN VEAL GOULASH**

EGG NOODLES, MICRO GREENS

## **BLACK BEAN BEEF**

CHOW MEIN NOODLES, SAUTEED BOK CHOY

## **SMOKED DUCK BREAST**

LENTIL RAGOUT, PEACH MUSTADA, HORSERADISH CREME FRAICHE

## **LEMONGRASS CHICKEN**

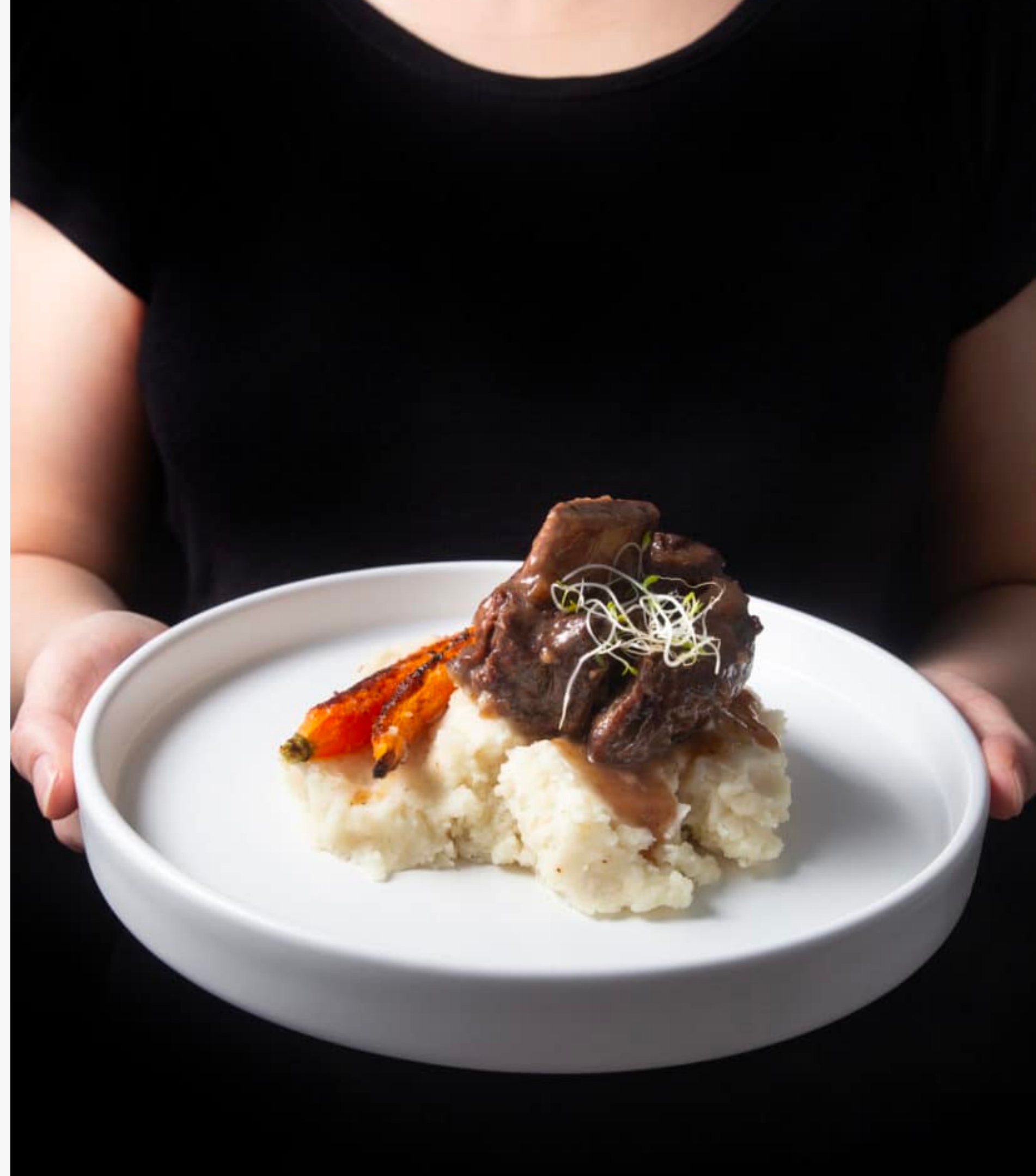
NASI GORENG, GREEN BEAN BELACAN

## **WARM CHICKEN POT PIE**

LEMON ARUGULA

## **CONFIT CHICKEN CARNITAS**

GUACAMOLE, PICO DE GALO, JALAPENO, TOSTADA WITH A CHIPOTLE CREMA





## MINI PLATES SEAFOOD

### MAPLE RAINBOW TROUT

VICHY CARROT, ENGLISH PEAS,  
CAPER MINT BUTTER.

### STEAL HEAD TROUT

ASIAN SLAW, AVOCADO PUREE, SOY  
LIME DRESSING.

### BUTTER POACHED LOBSTER

CHARRED LEEK HEARTS,  
FINGERLING POTATOES, ARTICHOKE  
& HEARTS OF PALM

### SOHO SALMON

HOT CURED SALMON, CITRUS FENNEL  
SALAD, SCALLION CREME FRAICHE.

### TUNA POKE

STICKY RICE, ASIAN GREENS, EDAMAME,  
RADISH, CITRUS SOY, GOCHUJANG  
UMAMI.

### LEMON HARISSA SHRIMP

MOROCCAN COUSE COUSE, LEMON  
TABULE.

### SALTED COD CAKE

CHIPOTLE TARTAR SAUCE, ROOT  
VEGETABLE SLAW

## MINI PLATES VEGETARIAN

### VEGAN SICHUAN BEEF

KORI RICE CAKE, JAPANESE  
CORN SUCCOTASH

### TRUFFLE MUSHROOM AGNOLOTTI

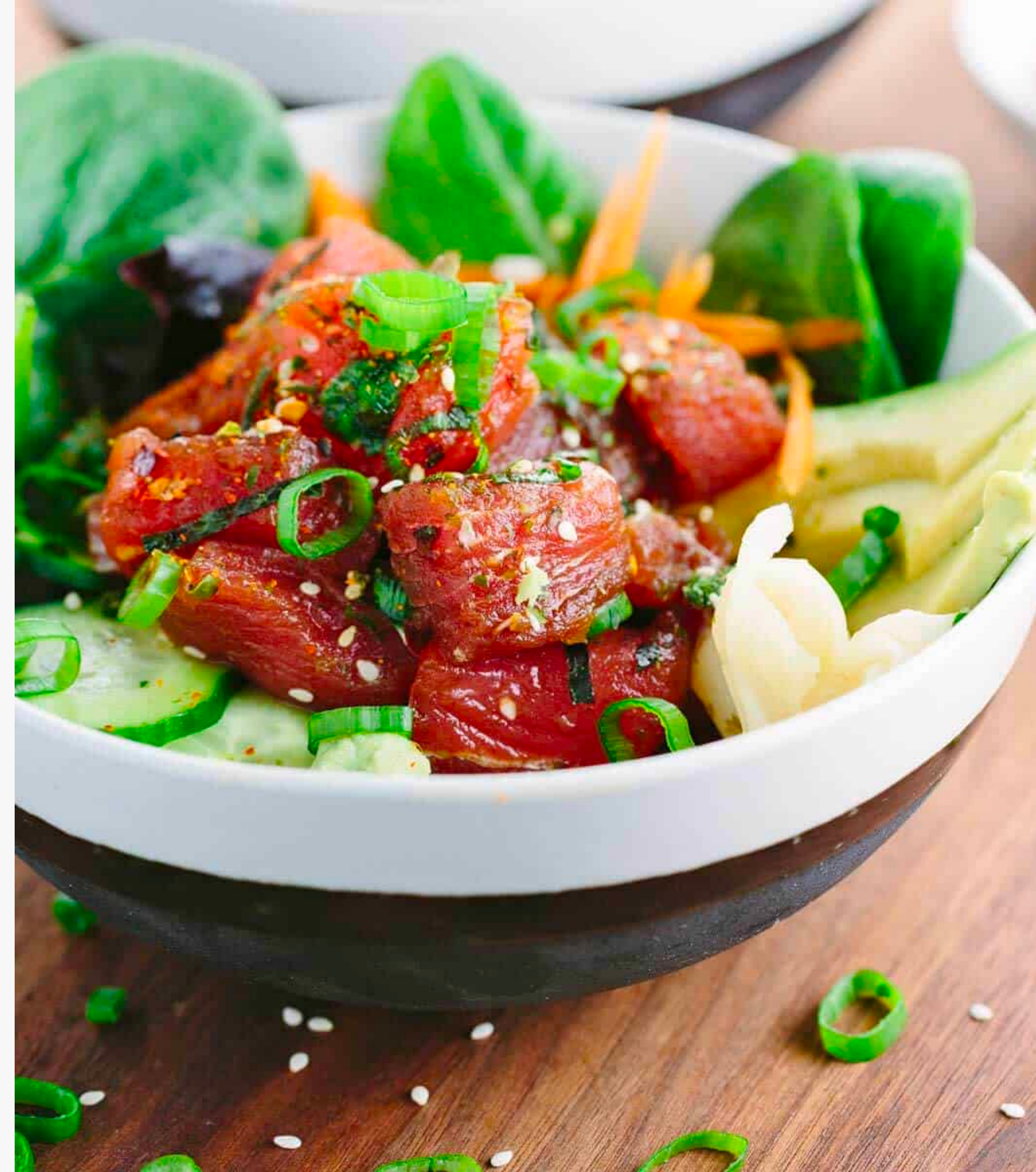
MUSHROOM TEMPURA, WALNUT  
PESTO & BROWN BUTTER

### VEGAN PULLED PORK TOSTADA

SPIKED AVOCADO, JACK DANIELS BBQ  
SAUCE, JALAPENO

### CHANNA MASALA

SCENTED BASMATI, CHARRED  
EGGPLANT RELISH, MANGO CHUTNEY.





## SIT DOWN DINNER MENU OPTIONS

### FIRST COURSE (SALAD).

#### **BUTTERNUT SQUASH & BURRATA SALAD**

FIGG BRULÉ, HONEY ROASTED PECANS, MICRO-GREENS FRISÉE,  
VINCOTTO WITH A RASPBERRY WINE DRESSING.

#### **CHARRED RADICCHIO SALAD**

CARAMELIZED PEAR, GORGONZOLA, SPICED WALNUTS,  
WATERCRESS WITH A BUTTERMILK CREME FRAICHE  
DRESSING

#### **BABY KALE & FENNEL SALAD**

NAVAL ORANGE, TOASTED ALMONDS IN AN ORANGE  
BALSAMIC DRESSING.

#### **GREEK BEET SALAD**

VARIEGATED BEET, WHIPPED GOAT FETA, BABY CUCUMBERS,  
PICKEL SHALLOTS WITH A LEMON GARLIC DRESSING.





**FIRST COURSE**  
**(NON SALAD).**

**TUNA CRUDO**

LEMON CAPERS, PEPPERONCINI, MICRO HERB SALAD.

**SHRIMP COCKTAIL**

AVOCADO, PINK GRAPEFRUIT, HEARTS OF PALM, AND MANGO PUREE.

**SCALLOP CARPACCIO**

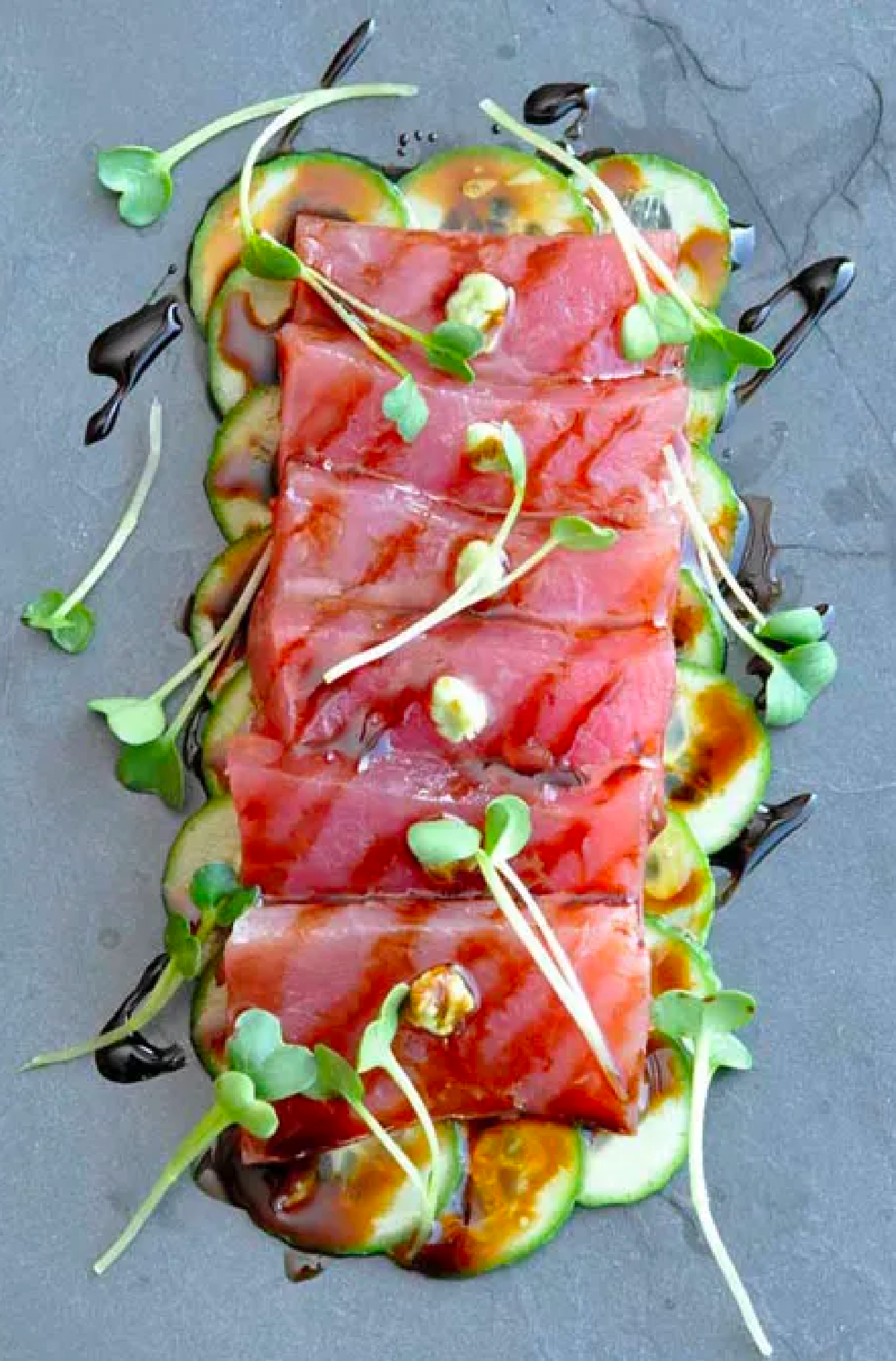
MAYA LEMON, BOTTEGA DE NERO

**BEEF CARPACCIO**

CURED EGG YOLK, BABY ARUGULA, SHAVED PARMESAN, LEMON OLIVE OIL

**LAMB TARTAR**

PRESERVED LEMON, MINT, SHALLOTS, SUMAC, ZAATAR, CRISPY LAVASH.





## SIT DOWN DINNER MENU OPTIONS

### HOT APPETIZERS/SOUPS

#### **MINISTRONE SOUP**

ACINI DE PÉPÉ, FALL VEGETABLES, PARMESAN, BASIL AND FOCACCIA CROUTONS.

#### **SWEET POTATO & APPLE PUREE**

WITH FRIED ARTICHOKE HEARTS & MAPLE BROWN BUTTER

#### **CREAM OF CAULIFLOWER PUREE**

WITH ALMOND THYME GREMOLATA

#### **CLASSIC FRENCH ONION SOUP**

WITH HONEY WHOLE WHEAT TOAST & GRUYERE

#### **PENNE ALA VODKA**

WITH REGGIANO PARMAGIANA

#### **TRUFFLE RISOTTO**

WITH MUSHROOM TEMPURA, GRANA PADANO

#### **SQUASH AGNOLOTTI**

WITH BROWN BUTTER SAGE & WALNUT PESTO





# SIT DOWN DINNER MENU OPTIONS

## MAIN COURSE OPTION 1 (FROM THE TURF)

### **SIRLOIN STEAK**

LEMON CORN PUREE, ROOT VEGETABLE SUCCOTASH,  
CILANTRO SOUR CREAM

### **SURF & TURF**

STRIPLOIN STEAK & BUTTER POACHED JUMBO SHRIMP WITH  
LEEK GARLIC MASH, GRILLED ASPARAGUS, CITRUS BUTTER &  
BEEF JUS.

### **PAN ROASTED CHICKEN SUPREME**

HORSE RADISH CARROT PUREE, GREEN LENTIL RAGOUT,  
CAJUN BRUSSEL SPROUTS

### **MOROCCAN CORNISH HEN**

LEBANESE RICE PILAF, ZUCCHINI, ZAATAR, EGGPLANT  
RELISH

### **BRAISED LAMB SHANK**

SOFT POLENTA, BRAISED CABBAGE SALAW, BLISTERED  
TOMATO, LAMB SHANK REDUCTION, ROSEMARY SEA SALT

### **AUSTRALIAN LAMB CHOP**

CHARRED EGGPLANT PUREE, TRI-COLOR QUINOA,  
POMEGRANETE, SHIRAZI SALSA

### **DUCK CONFIT**

BUTTERNUT SQUASH RISOTTO, CARAMELIZED PEAR  
MUSTADA, DUCK JUS





## SIT DOWN DINNER MENU OPTIONS

### MAIN COURSE OPTION (SEAFOOD)

#### ORANGE GLAZED ONTARIO STEAL HEAD TROUT

GREEN VEGETABLE CHOP SUEY, CHOW MAIN NOODLE,  
PICKLE DICON.

#### GRILLED BRANZINO (FILLET OR WHOLE)

WARM BABAY POTATO SALAD, WITH GREEN BEAN, SWEET  
PEA, ASPARAGUS, CHERRY TOMATO, PRESERVED LEMON  
SALSA.

#### FIVE SPICE HALIBUT

THAI VEGETABLE MEDLEY IN GREEN COCONUT LEMON GRASS  
BROTH,

#### ATLANTIC SALMON

TOSTED FREGOLA, GARLIC RAPINI, SAUCE PUTINESQUE.





## MAIN COURSE OPTION (VEGETARIAN)

### **DOLMEH (VEGAN)**

RICE AND LENTIL STUFFED PEPPERS, CITRUS TOMATO SAUCE, SAFFRON PEARL ONION.

### **BBQ CAULIFLOWER STEAK. (VEGAN)**

SWEET POTATO MASH, GARLIC SPINACH, BALSAMIC ONION.

### **TRUFFLE MUSHROOM CANNELLONI (VEGETARIAN)**

SMASHED PARMESAN BROCCOLI, BALSAMIC TOMATO, TRUFFLE CREAM SAUCE.

### **BEET ROOT FALAFEL (VEGETARIAN)**

BABA GHANOUSH, SAFFRON RICE PULAO, TABULE, GARIC SAUCE.





## SIT DOWN DINNER MENU OPTIONS

### DESSERT

#### APPLE CRUMBLE PIE

VANILA MEAN ICE CREAM SALTED CARAMEL SAUCE.

#### PAVLOVA

RASPBERRY COULIS, MIXED BERRIES & MINT

#### CHOCOLATE TORTE

BUTER SCOTCH ICE CREAM, DARK CHOCOLATE SAUCE.

#### VANILA PANNA COTTA

CARAMELIZED APPLE, HONEYCOMB, ORANGE SORBET.

### FRUIT & BERRY BOWL WITH SORBET





# LATE NIGHT STATIONS

## TACO STATION

CHOICES INCLUDE: ADOBO CHICKEN, CHILI LIME SHRIMP  
CHIMICHURRI GRILLED STEAK, WHITE FISH/JACK FRUIT  
CARNITAS & MANY MORE

## POUTINE STATION:

CLASSIC POUTINE, BRAISED SHORT RIB POUTINE,  
MOROCCAN STYLE POUTINE & MANY MORE

## LATE NIGHT SHAWARMA STATION

CHOICES INCLUDE CHICKEN, LAMB & VEGGIE SHAWARMA WITH ALL  
OF THE FIXENS

## FLAT BREAD STATION

INCLUDES CHEFS CURATED ASSORTMENT OF MEAT, SEAFOOD  
& VEGETARIAN FLAT BREADS

## MINI HOT DOG STATION

INCLUDES CLASSIC BEEF & CHICKEN, TURKEY SAUSAGE,  
DUCK SAUSAGE, CHILI DOGS & MANY MORE

## MIDDLE EASTERN MEZZEH STATION

INCLUDES ASSORTED FLAT BREAD, CRACKERS WITH BABA  
GHANOUSH, HUMUS, PICKLES, AND GRILLED VEGETABLE)  
STATION





## LATE NIGHT STATIONS CONT'D

### SLIDER STATION

INCLUDES SIRLOIN STEAK & AMERICAN CHEDDAR FRIED  
MCCHICKEN WITH BIG MAC HABANERO SAUCE. VEAL  
PARMESAN, LEBANESE LAMB KOFTA WITH WHIPPED FETA &  
MANY MORE

### GRILLED CHEESE STATION

APPLE CHEDDAR SMOKED GRILLED CHEESE, BRAISED SHORT  
RIB GRILLED CHEESE, MINI RUBEN PANINI, CARAMELIZED  
APPLE & BRIE/ MUSHROOM & MANY MORE)

### FRIED CHICKEN & WAFFLE STATION

### NACHO STATION

INCLUDES ASSORTED HOUSE FRIED NACHO CHIPS WITH  
SALSA, GUACAMOLE & BLACK BEAN DIP

### IMPORTED CHEESE DISPLAY

BEEEMSTER, CAMBOZOLA, OKA, CACIOCAVALLO SERVED WITH  
PUMPERNICKEL SQUARES, RAINCOAST CRISPS, CROSTINI,  
GRAPES & DRIED FRUITS

### DOMESTIC CHEESE DISPLAY

CANADIAN CHEDDAR, BRIE, SWISS AND JALAPENO HAVARTI.  
SERVED WITH CRACKERS, CROSTINI, GRAPES & DRIED FRUITS





# LATE NIGHT SWEET STATIONS

## SWEET TABLES

ASSORTMENT OF GOURMET PETIT FOURS AND TARTS WITH SEASONAL SLICED FRUITS & BERRIES.

## CHURROS STATION CLASSIC

CHURROS ON A SHOOTER GLASS WITH CHOCOLATE AND BOURBON CARAMEL SAUCE. (DEEP FRYER REQUIRED FOR BEST RESULT)

## CHOCOLATE DIP FRUITS SKEWER STATION

ASSORTMENT OF STRAWBERRY, BANANA, APPLE, AND KIWI)

## HOT CHOCOLATE & MILK SHAKE STATION

## DONUT STATION

## WARM GOURMET COOKIES AND SQUARES

## CREPE STATION

BOSTON CREAM PIE /APPLE CRUMBLE PIE /CLASSIC FRENCH CREPE SUZETTE/ HAPPY BERRY AND CREAM PIE. AND MANY MORE \$14.5 PER PERSON

