



SAGE
Bistro
AND
WINE LOUNGE

COCKTAIL RECEPTION MENU

Canapés and Appetizers

Priced per dozen, served buffet style. Butler service adds \$2/dzn. A minimum of 3 dozen of each selection is required. Gluten-free modifications available where possible at an additional \$2-\$4 per dozen.

Dijon-honey, truffle chicken wings \$20

Hoisin-Ginger chicken wings \$20

Garlic-sambal chicken wings \$20

Lemongrass-ginger prawn cocktail w/ Vietnamese dipping sauce \$36

Sun dried tomato, pine nut and Parmesan arancini risotto balls \$42

Fresh shucked PEI Malpeque oysters with lemon, tabasco and sherry-shallot mignonette \$52

Crab and avocado salad stuffed cucumber rounds with Tobiko \$34

Tartare of salmon, mango, cilantro and Spanish onion on roasted mushroom caps \$48

Seared pork belly, hoisin sauce, sweet & sour cucumbers on crostini \$38

Pulled duck confit, lingonberry compote, cornichon on crostini \$44

Roasted cherry tomato, bocconcini cheese, fresh basil on garlic crostini \$34

Shrimp and julienne vegetable Vietnamese rice paper roll, chili, lime and soy dipping sauce \$48

Bacon wrapped prawn w/ basil \$52

Chicken satays with a coconut-peanut sauce \$44

Vegetarian rice paper roll with a soy-peanut dipping sauce \$44

Crostini with eggplant relish, almond crusted goats' cheese and chili-tomato jam \$38

Beef flank steak satays with a chipotle aioli \$48

Petite quiche Lorraine with bacon, and Gruyere cheese \$40

Petite quiche with tomato, goat's cheese and spinach \$40
Beef & rosemary meatballs, tomato sauce, parmesan \$40
Moroccan lamb spiced meatballs with almond and raisins \$40
Cantaloupe wrapped in prosciutto di parma \$42
Smoked salmon on pumpernickel rounds with cream cheese, capers, lemon and scallions \$40
Lamb sliders with Dijon aioli, cheese, lettuce and tomato \$54
Devilled eggs with Dijon, chives and truffle oil \$24

Reception Specialties

Priced per guest in attendance unless otherwise noted. All items have a minimum order of 10 guests. Served family style on a platter buffet.

Assorted bar snack mix (serves approx. 15 guests) \$30
-Pretzels, cashews, corn kernels, Asian crackers, flax crisps, almonds
Bruschetta with garlic & basil served with crostini \$4/person
Hummus served with pita chips \$4/person
Potato gaufrettes served with red pepper aioli \$2.50/person
Domestic cheese selection with fruit accompaniments and crackers \$13/person
Artisan and Import premium cheese board with fig jam, fruit accompaniment
assorted nut selection and crackers \$16/person
Assorted Fruit Platter with a caramel dip \$8/person
Vegetable crudité with house dip \$6/person
Assorted local and international cold cuts, cured meats & pate with
accompaniments \$14/person
Selection of finger sandwiches and wraps \$15/person

Carvery Stations

Roasted beef tenderloin with petite buns, mustard, horseradish, and
accompaniments \$ 475 (serves approx. 20-25 guests)
Roasted whole turkey breast with cranberry-orange sauce, grainy mustard and
petite buns \$130 (serves approx. 10-15 guests)
Roasted pork loin with apple Dijon chutney, petite buns and carrot coleslaw \$140
(serves approx 20-25 guests)
Roasted leg of lamb, apricot chutney, served with petite buns \$180 (serves approx..
12-15 guests)