

2003 HORS D'OEUVRES MENU

Our executive Chef, Henry Marcan, can prepare any combination of the items below or can create a menu based on your preference and price range. Each combination of menu items will provide 4 - 6 pieces per person. To ensure availability of menu items, items should be selected 1-2 weeks prior to event.

MENUA:

Vegetable Platter with Dip
Assorted Domestic Cheese and Crackers
Fresh Fruit Platter
Assorted Pickle Platter
Petite Spring Rolls
Chicken Fingers with Plum Dipping Sauce
Chicken Balls with Sweet and Sour Dipping Sauce
Swedish Meatballs

MENUB:

Smoked Salmon on Pumpernickel Rounds
Assorted Petite Canapés
Spanopakitas
Samosas (Vegetarian, Beef, Chicken)
Barbecued Buffalo Wings
Tarragon Chicken in Phyllo Pastry
Stir Fried Garlic Shrimp
Cranberry Pecan Spirals

MENUC:

French Brie
Smoked Muskoka Trout
Petite Crab Cakes
Black Pepper and Ginger Honey Beef Tenderloin
Teriyaki Grilled Shrimp
Ginger Scallops
Lobster in Phyllo Pastry
Grilled Portobello Mushroom Mini Quiche
¾ oz Jumbo Grilled tiger Shrimp
Petite Charbroiled 2 oz Filet Mignon

MENUA

\$2.00/item

MENUB

\$3.50/item

MENUC

\$4.50/item



Clevelands House

MINETT • MUSKOKA • ONTARIO • CANADA

Each menu item is priced and prepared on a per person basis and is subject to service charge and taxes.

