



CANAPES

Served between 5pm - 9pm.
Duration of service is to not exceed 1 hour.
We recommend 4 - 5 pieces per person.

COLD SELECTIONS

Smoked salmon on a crostini with cream cheese, capers and dill - \$46 per dozen
Tomato & bocconcini skewers with basil and balsamic vinegar - \$42 per dozen
Chilled jumbo prawns with indochine dip - \$48 per dozen
Smoked chicken with pineapple salsa - \$36 per dozen
Artichoke bruschetta with kalamata olives, red onion and garlic on crostini - \$32 per dozen
Dips and pita bread - edamame hummus, red pepper chili and feta - \$38 per platter (25)
Sliced brie and strawberries - \$40 per dozen

HOT SELECTIONS

Goat cheese and leek mini quiche - \$34 per dozen
Mini beef wellington with mushroom duxelles - \$55 per dozen
Chicken satay with house made peanut satay sauce - \$38 per dozen
Teriyaki beef skewers - \$42 per dozen
Cajun crab cakes with chipotle aioli - \$80 per dozen
Deep fried pickles with a dill dip - \$26 per dozen
Mini flat bread with prosciutto, sundried tomato & pesto - \$36 per dozen
Mini vegetables samosas with mango chutney - \$50 per dozen
Herb crusted lamp chop lollipops - \$64 per dozen
Mushroom phyllo tart - \$52 per dozen
Smoked salmon and leek mini tarts - \$42 per dozen
Assorted dim sum with a sweet chili & soya dipping sauce - \$32 per dozen
Maple whiskey BBQ meatballs - \$36 per dozen

****Menu items and prices subject to change without notice. Taxes and an 18% taxable service charge will be added****

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

877-445-0231 x53200
conferences.bluemountain.ca