

# RECEPTION PLATTERS

Basket of grilled pita triangles with hummus and Kalamata olives.

*serves 20ppl \$85*

Open face sandwich trays with Black forest ham and Swiss cheese, Tuna salad, Egg salad, Grilled chicken, Shrimp salad, Grilled vegetables with feta cheese and Smoked turkey with cranberry mayo.

*serves 20ppl \$180*

Sliced Nova Scotia smoked salmon board with cream cheese, capers and red onions. Served with pumpernickel.

*serves 20ppl \$150*

Chilled jumbo shrimp presented on crushed ice, served with a zesty seafood sauce.

*100 shrimp \$375*

Steamed Indian Point Mussels simmered in white wine with house made chorizo sausage, fresh herbs and fried onions.

*serves 20ppl \$60*

International and Domestic cheese tray with fresh fruit garnish.

Served with assorted crackers.

*\$5.50 per person*

Market fresh vegetable presentation. Served with your choice of Lightly curried dip, Sour cream and herb dip, or Chili cream cheese dip.

*\$5.00 per person*

Fresh seasonal fruit tray with a honey yogurt dip.

*serves 20ppl \$85*

Assorted cold meat tray with thinly sliced roast beef, smoked turkey, salami and prosciutto. Served with assorted artisan breads and condiments.

*serves 20ppl \$180*

All menus are subject to change, harmonized sales tax and 17% gratuities will be added.



**RYAN | DUFFY'S**

