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## SPECIALTY SCAPE TABLES

### BREADS AND SPREADS SCAPE TABLE

An array of specialty breads including baguette, foccacia, dark and light rye, olive bread, pitas, sourdough facelles and more. Assorted spreads including hummus, white bean and cilantro, curried bean dip, baba ghanoush, roasted artichoke and parmesan and sundried tomato pesto as well as smoked salmon pâté, Grand Marnier pepper pâté and other house specialties.

\$9.95 per person, Minimum 50 guests

### LANDSCAPE TABLE

A presentation of fresh vegetables, domestic and imported cheeses and fruit. Accompanied by spreads of hummus and roasted eggplant, dips of sundried tomato cream cheese.

Served with biscuits, plenty of sliced baguette and corn chips.

\$9.95 per person, Minimum 50 guests

### SCOTIASCAPE TABLE

A display of Maplewood smoked salmon presented as coronets, rosettes and slices on slate slabs and wood tablets. Accompanied by lemon dill cream cheese, honey mustard sauce, capers, lemon slices and finely diced onion. Served with sliced baguette and grainy bread.

\$12.50 per person , Minimum 50 guests

### COUNTRY SCAPE

A presentation of fresh vegetable cosmopolitan crudités with dips

Our salsa collection of hummus, roasted artichoke and red pepper salsa, black olive and tomato salsa and black bean salsa

Poached shrimp with chilli lime sauce

Sliced peppered beef tenderloin with honey mustard sauce

A market grill platter of grilled vegetable platters with marinated bocconcini cheese, grilled hot and sweet sausages

Planked maple sugared braided side of fresh Canadian salmon

Cheese and fruit presentation with caramelized wheel of brie, all served with a selection of breads, baguette, corn chips and biscuits

\$27.50 per person, Minimum 25 guests

