

The Corporate Gourmet

Corporate Catering & Consulting — www.thecorporategourmet.com

The Corporate Gourmet is proud to offer pre designed or custom Cocktail menus. Our creative team is sure to make your next event special. Ask about our cocktail stations or other alternatives to make your next event special.

Cocktail Reception I

A Selection of The Corporate Gourmet Hors D'oeuvres served to your Guests. Your Selection is:

Beef Brochettes with Green Peppercorn Sauce

Chicken Satay in a Spicy Peanut Sauce

Tuxedo Jumbo Shrimps Wrapped in Prosciutto

International Wraps

Tortilla Wraps with Pataks Curried Chicken

Thai Beef Salad,

Seafood Medley Marie Rose,

Vegetarian - Grilled Vegetables with a Low Salt Teriyaki Glaze

The Corporate Gourmet will set-up a Stationary Food Display

for you and your Guests to enjoy

Harvest Fresh Vegetable Crudite with Cucumber Dill Dip

Crostini Combo- Danish Style Open Faced Sandwiches

Brie Cheese with Rosemary Peppered Honey,

Shaved Prime Rib with Beet Flavored Horseradish and Dijon Mustard,

Smoked Ham and Swiss,

Cinnamon Rubbed **Pork Tenderloin** with Jalapeno Jelly Served on Thin Sliced Baguette, Lightly Grilled with Olive Oil

Deluxe Cheese Board Display with assorted Canadian and Imported Cheeses with Gourmet Crackers

Cocktail Reception II

A Selection of The Corporate Gourmet Hors D'oeuvres served to your Guests. Your Selection is:

Sesame & Ginger **Chicken Skewers**

Thai Coconut Jumbo Shrimps

Spanokopita Phyllo Triangles

Filled with Spinach, Feta Cheese, Ricotta Cheese, Herbs and Spices

Hickory Barbecue **Meatballs**

Basted with our Original Barbecue Sauce and a Hint of Hickory

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for you and your Guests to enjoy

International Wraps

Tortilla Wraps with Pataks Curried Chicken,

Thai Beef Salad

Seafood Medley Marie Rose,

Vegetarian - Grilled Vegetables with a Low Salt Teriyaki Glaze

European Cocktail Buns

Shaved **Sirloin of Beef,**

Smoked Salmon,

French **Brie Cheese,**

Black Forest **Ham and Swiss**

Vegetarian,

Smoked Turkey***

Harvest Fresh Vegetable Crudite with Cucumber Dill Dip

Canadian Cheeses and Fresh Fruit garnish with **Gourmet Crackers**

Some other suggestions!

Mashed Potato Martini Bar

Asian Station

Sushi Station

Walking Cocktail Table

Food Demo station

Flare Bartending

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Baked Brie

A wheel of the finest French Brie topped with your choice of fresh fruit and wrapped in our all butter puff pastry served warm with cranberry compote and orange zest accompanied by a selection of cocktail breads

The Sea Platter

Jumbo shrimp, steamed kiwi mussels, snow crab claws, marinated calamari and oysters on the ½ shell garnished with cocktail sauce and lemon wedges

Cheese Board

A selection of the finest cheeses from around the globe. Your selection may include spiced Gouda, French brie, Canadian camembert, English Cheshire and double Gloucester with stilton, Swiss and Canadian aged cheddars. Our cheese board is displayed with fresh breads and crackers and accompanied by a selection of Branston, chutneys and coulis and accented with fresh grapes and herbs

Mediterranean Basket

An elegantly presented basket of fresh vegetable crudité's including baby carrots, celery, broccoli and cauliflower and cherry tomatoes accompanied by our own traditional hummus, baba ganouj and tzatziki sauces and served with a selection of seasoned pitas and Armenian flatbreads.

Jumbo Shrimp Platter

Our finest (16/20) jumbo shrimp poached in our own chardonnay blend and arranged in your choice of a shrimp tree, platter or mirror presentation and accompanied by our fireworks cocktail sauce.

Mexicali Basket

A selection of guacamole, herb sour cream and spicy salsa, mild salsa and traditional Mexican salsa (coriander, chopped tomatoes, jalapeños and secret Mexican herbs) surrounded by white, yellow and blue corn nachos and tree flavours of tortillas for dipping

Deluxe Aioli Vegetable Platter

Miniature corn, marinated cauliflower, cherry tomatoes, artichoke halves, red pepper crudité's and stuffed new baby potatoes served with our aioli garlic dip, sundried tomato dip and curried mayonnaise dip

9 Layers of Fiesta Dip

9 layers of deli style cream cheese, sour cream, salsa, chopped red and green peppers, purple onions, tomatoes, shallots and shredded cheddar. Served with an assortment of jumbo tortilla chips

California Sushi Rolls

Traditional Japanese vegetarian sushi including assorted vegetable and cucumber rolls, 4 varieties, all served with pickled ginger, Japanese soy and wasabi. Traditional seafood sushi is available.

Ask about our Charitable program!

**Making Barrie Stronger...
One Bite at a Time!**