

THE BAUER KITCHEN

Hors D'oeuvres

Pre-Dinner Package (3 pcs pp):

(10 to 20 guests = 2 selections / over 20 guests = 4 selections)

\$12 per person

'Between Meals' Package (5 pcs pp):

(10 to 20 guests = 3 selections / over 20 guests = 5 selections)

\$18 per person

Cocktail Party Meal Package (9 pcs pp):

(10 to 20 guests = 5 selections / over 20 guests = 7 selections)

\$30 per person

COLD

- prosciutto, arugula, heirloom tomato & olive relish, grana Padano, focaccia crisp
 - shaved roast beef, tomato jam, baby arugula, chipotle aioli, Yukon chip
- sesame & soy tuna, pickled ginger, avocado, cilantro, scallion, crispy sesame flatbread
 - classic tomato bruschetta, fresh basil & olive oil
- beef tartar with capers, cornichon, grilled focaccia, black garlic, grainy mustard

HOT

- fior di latte fritter with charred tomato salsa, pesto, balsamic reduction
 - roasted chicken tostada with avocado, salsa, duro blando
 - umami glazed duck wings, sesame, cilantro
- tempura California roll with sweet potato, pickled vegetables, chili aioli
 - Bauer Burger slider – beef patty, cheddar & bacon, tomato jam, garlic aioli

This menu is customizable!

Contact Stephanie Steinberg at 519.722.0790 or stephanies@charcoalgroup.ca!

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PLATTERS (15 – 20 guests)

Garden Crudité seasonal vegetables & mustard scallion dip	\$50
Fresh Fruit seasonal fruit selection & strawberry basil yogurt	\$65
Bauer Bakery Sweets & Treats assortment of cookies, squares, cakes	\$60
Bauer Bakery Pastries croissants, pain au chocolate, assorted muffins	\$45
Assorted Cheese Platter Chef's choice	\$90
Antipasto pingue prosciutto, lonza, sopressata, grilled vegetables, house-made preserves & marinated olives	\$80
Bauer Bakery Sandwiches (10 gourmet sandwiches cut in half) chicken waldorf, ham & cheese, BLT , grilled vegetable	\$70

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