

THE BAUER KITCHEN

Hors D'oeuvres

Pre-Dinner Package (3 pcs pp):

\$12 per person

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

'Between Meals' Package (5 pcs pp):

\$18 per person

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

Cocktail Party Meal Package (9 pcs pp):

\$30 per person

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

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 blanco
 - 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 (8 – 10 guests)

<i>Garden Crudité</i> fresh seasonal vegetables & hummus dip	\$40
<i>Fresh Fruit</i> seasonal fruit, melon and berries	\$40
<i>Cheese Platter</i> assortment of local and international cheese with traditional garnish and artisan crackers	\$48
<i>Antipasto</i> selection of artisan sliced meats, grilled vegetables, house-made pickles and marinated olives	\$44
<i>Dessert Platter</i> house baked mini cookies, carrot cake, brownies and cheesecake	\$24
<i>Bauer Bakery Pastries</i> fresh baked croissants, pain au chocolate, mini muffins and scones	\$24
<i>Bauer Bakery Sandwiches</i> (8 gourmet sandwiches cut in half)	\$64
<ul style="list-style-type: none">• roasted chicken breast – arugula, pesto aioli, tomato, avocado, Monterey jack, artisan bun• shaved roast beef – horseradish aioli, arugula, cheddar cheese, pickled onion, artisan bun• BLT – double smoked bacon, peameal, iceberg, mustard remoulade, tomato jam, sourdough bread• plant based taaza wrap – roasted chick'n, hummus, assorted grains, savoy cabbage, carrot, cucumber, fresh herbs, lemon vinaigrette	

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