

CATERING BY LUIGI

SIMPLY ELEGANT

8 – 10 HORS D'OEUVRES PER PERSON

We have designed this menu for cocktail receptions and parties. It is designed for 2 hours of service, as the service requirements increase, so should your menu. No matter what the occasion, this menu is a proven crowd pleaser.

PASSED HORS D'OEUVRES:

CHICKEN BOUCHÉES ~ freshly made in our kitchen and cooked till golden brown and served with plum sauce for dipping.

STUFFED MUSHROOM CAPS ~ Specially made by Luigi himself. A definite crowd pleaser.

SCALLOPS WRAPPED IN BACON ~ bite size portions of scallops wrapped in bacon and tooth picked. Baked to perfection and served with our tangy seafood sauce.

SPANAKOPITA ~ flaky phylo pastry stuffed with feta cheese and spinach will keep them coming back for more.

STATIONARY HORS D'OEUVRES:

CHEESE & CRACKERS ~ Artfully arranged selection of imported & domestic cheese garnished with grapes.

VEGETABLE ODYSSEY ~ An array of fresh vegetables consisting of broccoli, cauliflower, cucumber, celery, carrots and pickles arranged on a bed of romaine accompanied by our specialty dip.

PASTRIES ~ A variety of mini pastries in doilies consisting of canolis, cream puffs, fruit squares, nanaimo bars, tarts and more.

COFFEE & TEA

PACKAGE PARTICULARS ~ Catering by Luigi will provide you with professionally trained/dressed staff to set up, service and clean up for the duration of the event. Catering by Luigi will provide white disposable napkins to be passed along side the hors d'oeuvres. China hors d'oeuvres plate, china cups/sauces and teaspoons. All appropriate condiments and equipment. Also we will drape a presentation table to display all the cold food items, coffee and tea so it will be available to you and your guests at your convenience.

PACKAGE PRICE PER PERSON: \$26.99 (applicable to HST)

Minimum of 50 adult guests. Hall rental applies.

For further menu/prices and services, please do not hesitate to contact us any time.