



ENTERTAINING COMPANY

Up Market Catering

A WEDDING COCKTAIL PARTY

BEVERAGE SERVICE

Champagne

Pomegranate Martinis

Peach Bellinis

Classic Martinis

World Red and White wine selection

Sparkling Water

WAITER-PASSED HORS D'OEUVRES

First Hour

Sweet Potato Pancakes with lingonberry orange compote

Smoked Salmon on crispy waffle chips with crème fraîche and caviar

Beef Tenderloin ruffled on garlic crostini with arugula sauce

Smoked Chicken on Asian pear with guacamole

Glazed Apricots wrapped with pancetta and stuffed gorgonzola

Second Hour

Falafel topped with Jerusalem salad

Vegetarian Samosas with bbq sauce

Beggar's Purse of woodland wild mushroom

Sesame Shrimp with dipping sauces

Tandoori Chicken Skewer with yogurt raita

Miniature Chicken Vesuvio on garlic crostini

Fish Cakes Indian-style tomato-ginger sauce

Third Hour

Seared Tuna on sliced jicama with wasabi cream

Lacquered Duck on sesame wonton with mango relish

Roasted Salmon Cake with maple butter drizzle

Thai Green Curry Crab Cakes with minted cucumber salsa

Bubbling Mini Pot Pies with flaky crust

Stilton Tartlet with cranberry chutney

Pear and Brie Quesadillas with fruit chutney

STATIONARY COCKTAIL STATIONS

Lamb Chop Station

Chef-carved baby lamb chops:

Roasted with Dijon mustard, garlic and herbs

Napped with warm cognac green peppercorn sauce

Moo Shu Station

Chef-carved Peking duck:

Scallion crepes, light plum sauce and frizzled leeks

Makki Collection Station

California Rolls with fresh crabmeat, avocado, cucumber, fish eggs and sesame seeds

Spicy Tuna Rolls with tuna, chili sauce and sesame seeds

Asparagus Rolls (vegetarian) asparagus, avocado, cucumber, mayo and sesame seeds

Chicken Makki with bbq cherry sauce

Soup Collection Station accompanied by Entertaining Company freshly baked breads

Woodland Mushroom Soup with roasted shiitake garnish

Silky Butternut Squash scented with caramelized apples and brie

Harvest Corn and Potato Chowder

Chilled Tomato Soup with basil chiffonade

Lentil with caramelized onions and pancetta

Action Dessert Station

Action Crepe Station with fresh fruit, chocolate crepes, chocolate sauce, caramel sauce and powdered sugars

Action Donut Bar donut "holes" freshly made on site with vanilla and chocolate for slathering, powdered sugar, sprinkles, and cinnamon and sugar shakers

The Entertaining Company Candy Trolley

Candies and bags for guests

Petite Sweet Station

Decadent Chocolate Brownies

Gold Coast Tea Cookies

Miniature Finger Eclairs

Sachertorte Squares

Old Fashioned Apricot Bites

Rugalach

Chocolate Milkshakes served in iced vodka glasses

Tiramisu served from sake cups with demi spoons

Miniature Banana Mousse and Chocolate Tartlets

Old Fashioned Apricot Tarts

Coffee Station

Regular & Decaffeinated