

# COCKTAIL PARTY MENU

Planning your next cocktail party just became easier, with Busy Day Chefs. We welcome you to browse our unique cocktail party menu. The items below were designed to incorporate the diverse local flavours of our region. Please select the custom menu you would like to feature at your next event.

## *- Social Appetizers -*

	<b>Estimated Price Per Piece</b>
<b>Pita Crisps with Select Spreads</b> – Hand cut lightly season pita crisps served with your choice of dips from our selection: * Hummus * Roasted Red Pepper * Lemon Feta Tzatziki * Spinach Dip ~Cold * Roasted Garlic & Olive Oil * Pico De Gallo * Guacamole * Parmigiano Sundried Tomato Dip.	1.5
<b>Antipasto Arrangement:</b> Imported charcuterie including dried coppa, prosciutto, and genoa salami served with roasted red peppers, dried cherries, and baguette crisps.	1.75
<b>Marinated Vegetables</b> – Crisp marinated carrots; bell peppers; young corn; mushrooms; asparagus; cherry tomatoes; kalamata olives; green olives; paired with local Gouda & Havarti cheese from Armadale Farms, Roachville NB.	2.0
<b>Cheese Board:</b> An assortment of local and imported cheeses served with baguette crisps and fresh herbs	2.25
<b>Seafood Arrangement</b> – Locally sourced seafood from North Market Seafood. Your Seafood arrangement includes shrimp with a homemade seafood sauce, cold smoked salmon and candied smoked salmon with lemon dill cream cheese with crostini.	2.75
<b>Charcuterie Boards</b> - A blend of local and imported cheeses, served with local pate from Adolf & Elke Solte, imported charcuterie including dried coppa, prosciutto, and genoa salami with fresh breads, rosemary focaccia crisps, salt & pepper cashews, fresh & dried fruit with sundried tomato olive tapenade.	3.5

## *- Hot Hors d'Oeuvres -*

<b>Quiche Tartlets:</b> A variety of mini quiche tarts served hot or cold. Possible selections include Quiche Lorraine, Quiche Florentine (V), Ham & Swiss, Broccoli & Cheddar, and other varieties.	1.5
<b>Chicken Apple &amp; Cheese Mini Empanadas:</b> A delicious chicken and apple mixture wrapped with flaky butter puff pastry.	1.75

We welcome you to make suggestions based on your custom tastes & vision.



<b>Meatball Trio:</b> 3 varieties of meatballs served together including; Lamb in Mango Curry Sauce, Pork in Sweet & Sour Sauce, Beef in Chili Grape. (Select All or One)	1.5
<b>Stuffed Baby Bella's:</b> Bite sized baby Portobello mushrooms stuffed with pesto, chopped spinach, walnuts, and goat cheese with a balsamic glaze.	1.75
<b>Flat Bread Pizza:</b> Crispy slices of flatbread pizza in your choice of flavors including: Tuscan Chicken (Marinara, Sliced Chicken Breast, Roasted Garlic & Mushrooms, Caramelized Onion, chopped Spinach & Cheese), Vegetarian (Pesto, Spinach, Roasted Red Pepper, Artichoke Hearts, and Goat Cheese).	2.0
<b>Stuffed Figs:</b> Calimyrna figs stuffed with blue cheese and wrapped in thick cut bacon.	2.00
<b>Stuffed Dates:</b> Bite-sized medjool stuffed with a bacon orange blue cheese stuffing.	2.00
<b>Mini Crab Cake:</b> Flakes of crab seasoned lightly with aromatic herbs and a crispy coating served with a delicious lemon herb sauce.	2.50
<b>Bacon Wrapped Sweet Potatoes:</b> Bite size pieces of sweet potato coated in delicious slice of candied bacon.	2.5
<b>Bacon Wrapped Scallops:</b> Digby scallops wrapped in thick cut bacon and caramelized with a sweet chili glaze.	2.75
<b>Spanakopita Phyllo Wraps:</b> Flaky phyllo pastry triangles wrapped around a creamed spinach and feta mixture.	3.25
<b>Chicken and Beef Satays with Thai Peanut Sauce:</b> Seasoned Chicken and Beef served with a mild Thai peanut sauce.	3.25
<b>Custom Appetizer:</b> Looking for something special? Busy Day Chefs would love to work with you to help create your favorite appetizer!	

### *- Cold Hors d'Oeuvres -*

<b>Prosciutto Melon Balls:</b> Cantaloupe melon balls drapes with prosciutto and fresh mint.	1.25
<b>Bruschetta:</b> Fresh diced tomatoes combined with fresh basil, and garlic on a toasted baguette.	1.5
<b>Apricot Pistachio Crostini:</b> Toasted baguette topped with goat cheese, apricot preserve, chopped pistachios, and fresh chopped mint.	1.5
<b>Prosciutto &amp; Asparagus on Pumpernickel:</b> Thinly sliced prosciutto with an asparagus spear on rosemary-infused cream cheese on pumpernickel rye.	1.75
<b>Thai Crab Salad Phyllo Cups:</b> A delicious Thai crab mixture served in a crisp phyllo cups.	1.75
<b>Cranberry Pomegranate Bruschetta:</b> A colorful cranberry pomegranate relish topped on lightly toasted crostini and garnished with fresh basil.	1.75

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- Sundried Tomato Oliva Tapenade Crostini:** A delicious combination of olives and sundried tomatoes served on a lightly toasted crostini with fresh basil. 1.75
- Smoked Salmon Gravlax:** Cold Smoked Salmon seasoned with dill served on thin pumpernickel rye with a cream cheese. 1.75
- Walnut Pear Crostini:** Preserved pear and toasted walnuts on a lightly toasted crostini with ricotta cheese. 1.75
- Mediterranean Skewers:** Pitted Kalamata Olives, Roasted Red Peppers, Marinated Artichoke Hearts, with herbed Bocconcini. 2.0
- Custom Appetizer:** Looking for something special? Busy Day Chefs would love to work with you to help create your favorite appetizer!

### *- Sweets & Treats -*

- Decadent Fudge Brownies:** Rich chocolate brownies topped with chocolate frosting, and toasted walnuts. (nuts optional) 1.75
- Heirloom Carrot Cake:** This family recipe has been passed through generations as one of our **Busy Day Best Ever** selections. Moist pieces of bite sized carrot cake served with decadent cream cheese icing and toasted walnuts. (Nuts Optional) 2
- Coconut/ Lemon Tarts:** Homemade lemon and coconut custard in a flaky tartlet shell. These delicious tarts are served with toasted meringue caps. 2
- Pecan Pie Bars:** Delicious shortbread topped with a rich caramel sauce and whole pecans. 2.5
- Cheesecake Bites:** A flaky graham cracker crust with decadent New York style Cheesecake and served with local berry preserves. 3
- Custom Dessert:** Looking for something special? Busy Day Chefs would love to work with you to help create your favorite dessert.

### *- On-site Chef -*

Group Size:	Chefs Required:	Service Price:
10-30	1-2	\$ 250
30-60	2-3	\$ 375
> 60	Determined with Host	Determined with Host

### *- Tasting Notes -*

Please note the price per person is an estimate, actual prices may vary.

**On-Site Chef service fee is based on  
Wait Staff & Beverage Services Available Upon Request.**

**Service is subject to HST & Gratuity**

**We look forward to serving you!**

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