

Stand up Reception Menu - The Wooden Monkey

Cheese Plate \$50

Assorted cheeses (3), grapes, crackers, dried berries, roasted nuts

Vegetable Platter with Dip \$40

medley of vegetables, pita and corn chips, crostini with various dips
(hummus, red pepper dip, dip of the day)

Spicy Nappa Tacos (\$4 per – minimum of 6)

Nappa wrapped spicy sundried tomato walnut mushroom ‘meat’,
fresh salsa, cashew ‘sour cream’, guacamole

Hors D’Oeuvres (per dozen – 2 dozen minimum)

Bacon wrapped scallops with propeller root beer reduction \$28

Ginger marinated striploin with orange cilantro glaze \$26

Mushroom risotto balls stuffed with mozzarella, herbed tomato sauce \$25

Lobster and whipped maple cream cheese on spelt crostini \$22

Fishcakes with green onion, lemon and dulse aioli \$22

Minted goat cheese and caramelized onion on spelt crostini \$20

Greek salad skewers (kalamata, cherry tomato, cucumber, haloomi) \$20
Cucumber cup with creamy blue cheese & toasted almonds \$20

Chocolate Tofu Pie Bites

Vegan dairy free chocolate with organic silken tofu on an almond & walnut crust \$15

12” Pizzas \$19-\$21

3 Cheese

Vegetarian

Meat Lovers

BBQ Chicken

9” Vegan Gluten Free

Coffee/Tea

\$2.75 per person as a self serve station

Non Alcoholic Punch \$18

Organic Orange Juice, Organic Lemonade, Propeller Ginger Beer,
Terra Beata Cranberry Juice, White Grape Juice, Soda Water

~ Self Serve water station is set up with every stand up reception ~

Gratuity – 16% of final bill

