

***The Wooden Monkey Dartmouth  
Stand up reception menu***

***Cheese Plate \$55***

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

***Vegetable Platter with Dip \$45***

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

***Korean Tacos (\$4 per – minimum of 6)***

Chili marinated pork or tofu, kimchi, sesame crema, plum compote, on organic wheat  
tortilla (or gluten free on nappa cabbage) – vegan option available

***Hors D'Oeuvres (per dozen – 2 dozen minimum)***

Bacon wrapped scallops with propeller root beer reduction **\$36**

Ginger marinated striploin with orange cilantro glaze **\$29**

Mushroom risotto balls stuffed with mozzarella, herbed tomato sauce **\$26**

Lobster and whipped maple cream cheese on spelt crostini **\$24**

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**

Bruschetta with olive oil, tomato, garlic, onions, feta, parm, balsamic reduction **\$22**

***12" Pizzas \$19-\$21***

3 Cheese - Garlic Fingers - Vegetarian - Meat Lovers

BBQ Chicken - Chorizo Sausage- 9" Vegan Gluten Free

***Chocolate Tofu Pie Bites***

Vegan dairy free chocolate with organic silken tofu on an almond & walnut crust **\$14/  
doz**

***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 ~

*16% gratuity added to final total*