

# Reception Trays

**V** Vegetarian friendly menu items

**H** Halal friendly menu items

**N** Vegan friendly menu items

**GF** Gluten free

## Cheese Platter

A selection of local and imported cheese including Brie, chevre, aged cheddar, smoked gouda, bleu served with crackers, sliced fruit, jam, sharp mustard and grapes **V**

**\$8.49 per person**

Minimum of 25

## Crudités Platter

A selection of garden vegetables with hummus and white bean dip **V GF**

**\$6.99 per person**

Minimum of 25

## Finger Sandwiches

(cut into quarters)

Assorted sandwiches on a variety of breads including:

Roast beef with horseradish aioli and crisp lettuce,

Egg salad with cornichon, lemon and dill,

Hummus, chickpea and cucumber with sumac,

parsley and lemon on a whole wheat wrap, **N**

Tuna salad with red onion, capers and dijon

**\$49.99 per tray of 40 pieces**

## Sliced Fresh Fruit Platter

Sliced fresh fruit with vanilla yogurt dip **V**

**\$6.99 per person**

Minimum of 25

## Sushi

(combination of rolls or one kind)

Served with pickled ginger and soy sauce. 8 pieces

California roll, 8 pieces veggie roll, 8 pieces salmon

roll, 24 pieces per tray

Minimum order of three trays

**\$49.99 per tray**

Available only Monday to Friday

## Hot Hors d'oeuvres

Minimum order of three dozen each for hors d'oeuvres. Choose up to 7 hors d'oeuvres, all hot, all cold or a combination of each.

Piri piri chicken skewers with olive oil, lemon and parsley **GF**

**\$34.99 per dozen**

Italian meatballs with roasted garlic, parmesan and tomato sauce

**\$34.99 per dozen**

Vegetarian samosas with lemon-cilantro yogurt

**\$27.99 per dozen V**

Coconut shrimp with chili sauce

**\$32.99 per dozen**

Chimichurri steak sliders with herb mayo on an Ace bun

**\$37.99 per dozen**

Vegetarian spring rolls with plum sauce

**\$27.99 per dozen V**

Polenta fries with lemon, thyme and parmesan

**\$32.99 per dozen V GF**

Thai beef skewers with sesame, honey, lime and chili glaze

**\$34.99 per dozen**

## Cold Hors d'oeuvres

Minimum order of three dozen each for hors d'oeuvres. Choose up to 7 hors d'oeuvres, all hot, all cold or a combination of each.

Cape Breton shrimp roll (shrimp salad with dill, green apple and citrus mayo in a mini brioche bun

**\$36.99 per dozen**

Goat's cheese and tomato salad with sweet scallion emulsion (served in a spoon)

**\$29.99 per dozen V GF**

Basil, melon and feta skewer with sea salt, olive oil and Cubanelle pepper

**\$29.99 per dozen V GF**

Bruschetta: plum tomato, basil and herb crostini **V N**

**\$27.99 per dozen**

Roasted mushroom and pine nut pâté on a herb crostini with shaved fennel, lemon and parsley **V**

**\$29.99 per dozen**

Melon and prosciutto skewer with reduced balsamic and olive oil **GF**

**\$32.99 per dozen**



### Booking and Inquiries

For further information, bookings and inquiries, please contact our Conference Coordinator:

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