

# Reception Menus

## ST. JACOBS CATERING Benjamin's • Stone Crock • Vidalia's

### **International Cheese & Fruit Display**

Large (serves 40 ppl)  
Standard (serves 20 ppl)

### **Seasonal Vegetable Tray & Dip**

(serves 20 ppl)

### **Fresh Fruit Display**

(Serves 20 ppl)

### **Cream Cheese & Salsa Antijetos**

(Serves 20 ppl)

### **Stone Crock Sourdough & Pumpernickel**

Spinach Dip  
(Serves 15 ppl)

### **Jumbo Shrimp**

with a zesty cocktail sauce  
(Variety of sizes)  
Market price

### **Sandwich Tray**

Assorted sandwiches on a variety of breads  
(40 quarters/tray)

### **Cold Deli Presentation**

Sliced smoked & traditional meats, sliced  
Canadian cheeses, condiments  
& fresh breads

### **Mediterranean Platter**

Hummus, Baba Ghanoush, Roasted Red  
Pepper Dip. Served with pita points  
(serves 15 ppl)

### **Assorted Cold Canapes & Hot Hors d'oeuvre**

#### **Standard Tray**

(choose 4)

- Smoked Salmon Pinwheels
- Cherry Tomato stuffed with tarragon cream cheese
  - Spring Rolls
  - Spanakopita
- Morrocan Chicken
- Asian Meatballs in teriyaki sauce  
(70 pieces)

#### **Premium Tray**

(choose 5)

- Curried Chicken & Walnut Salad served in mini potato cups
- Bocconcini & Cherry Tomato skewers
- Blackened Beef on crostini with creamed horseradish
- Forest Mushroom & Goat Cheese Tart
  - Crab Stuffed Mushroom Caps
  - Smoked Duck Breast & Asian Slaw on crostini
  - Mini Brie Bundles  
(70 pieces)

### **Baked Brie Wheel in Phyllo**

Served with a fruit compote or  
Maple Walnut baked Brie in phyllo  
(min 10 ppl)

### **Antipasto Platter**

Assorted grilled and marinated vegetables, cheese and meat.