

Vegetarian ⊘***®

Falafel Bites | Cucumber & Tomato Salsa, tzatziki \$33/dozen 🔊 🛞

Bocconcini Skewers | Heirloom Cherry Tomatoes | Fresh Basil | Reduced Balsamic | \$33/dozen (1)

Spring Rolls | Sweet Chili lime Dip | \$25/dozen 🚱

Arancini | Panko Crusted | Mozzarella | Basil | Tomato Chutney | \$26/dozen

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze | \$26/dozen 🕲 🕮

Chicken Satays | Herb Marinated | Tzatziki | \$36/dozen 🖲

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger | Garlic Green Onions | \$48/dozen (1)

From the Water

Shrimp Cocktail | Cocktail Sauce \$35/dozen (18)

Oysters | Lemon Segments | Fresh Horseradish | Mignonette | Cocktail Sauce | Market Price/dozen (1967)

Coconut Shrimp | Sweet Chili Dip | \$26/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton | Chipotle Aioli | Scented Soy | \$36/dozen 🚳

Smoked Salmon | Cucumber Rounds | Capers | Dill Sour Cream Red Onion | \$28/dozen (18)



RECEPTION Hors d'oenvres

25 People — 2 Selections 26-50 People — 4 Selections 51 + People — 6 Selections Minimum 2 Dozen per selection



Please be advised that menu items and prices may change without prior notice. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge.

RECEPTION | Menus

Classic Menu \$21/person

- Flavoured Water Station
- Two Bite Sandwiches

(Egg Salad, Tuna Salad, Ham & Swiss, Chicken Salad)

- Crudité Platter
- Assortment of Cookies and Squares

Deluxe Menu \$26/person

- Flavoured Water Station
- Dipping Platter

(Fresh Crudité, Hummus, Ranch Dressing, Tzatziki, Fried Falafels, Warm Spinach and Artichoke Dip, Crostini's, Flatbreads)

• Two Bite Sandwiches

(Smoked Salmon & Cream Cheese Pinwheel, Caprese, Turkey & Swiss, Reubens)

- Seasonal Fruit Platter
- Assortment of Cookies and Squares

Minimum 25 People

Premium Menu \$30/person

- Flavoured Water Station
- Dipping Platter

(Fresh Crudité, Hummus, Ranch Dressing, Tzatziki, Fried Falafels, Warm Spinach and Artichoke Dip, Crostini's, Flatbreads)

Two Bite Sandwiches

(Egg Salad, Prime Rib & Cheddar, Smoked Salmon & Cream Cheese Pinwheel, Caprese, Turkey & Swiss, Reubens)

- Seasonal Fruit Platter
- Assortment of Cookies and Squares

Choice of:

- Bruschetta Flatbread
- Grilled Vegetable Flatbread

All the menus comes with Coffee & Tea

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RECEPTION | Enhancements

Available only in addition to the Reception Menu Choices

CHILLED SEAFOOD (Market Price)

Freshly Shucked Oysters | Prawns | Ceviche | Smoked Salmon | Poached Crab Claws | Ahi Tuna | Fresh Horseradish | Mignonettes | Cocktail Sauce | Lemons

OYSTER STATION (Market Price, Chef Manned Station)

Fresh Horseradish | Tequila Lime Mignonette | Cocktail Sauce | Lemons (1)

CHARCUTERIE \$10/person

Assorted Cheeses and Cured meats | Cornichons | Fruits Assorted Nuts | Kalamata & Stuffed Olives | Variety of Chutneys & Compotes | Pickled Vegetables | French Baguette & Assorted Crackers

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DRINK | Menus

BOTTLED DOMESTIC

\$7.50 each
Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

IMPORTED BEER \$8.50 each

Corona Heineken Stella Artois

CRAFT BEER \$9.00 each

Muskoka Brewery Collingwood Brewery Black Bellows White

CIDER \$9.00 each Ardiel

Strongbow

SPIRITS \$7.25/10z

Polar Ice Vodka Wiser's Whiskey Beefeater Gin Ballantine's Scotch Lamb's White Rum

NUTRL Vodka

PREMIUM SPIRITS \$8.50/1 oz

Ketel One Vodka Crown Royal Whiskey Tanqueray Gin Appleton Rum Johnnie Walker Red Label

CAESAR \$8.50/1oz



WINE

Seasons Lakeview Cellars

Cabernet Merlot | \$8.50/Glass | \$36/Bottle Pinot Grigio | \$8.50/Glass | \$36/Bottle

Leaping Horse

Cabernet Sauvignon, California | \$52/Bottle Chardonnay California | \$52/Bottle

Riondo Garda Spumante, Italy | \$48/Bottle

For the full wine list, contact our Event Coordinator

SIGNATURE DRINK ENHANCEMENTS \$9.50/per drink

Elevate your event and treat your guests to a signature drink!

CUCUMBER LEMONADE | Beefeater Gin | Cucumber | Lemon Juice | Simple Syrup

MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup

RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit | Orange Juice | Soda

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish

^{**13%} HST and 18% Administration Fees are not Included; Taxes and administration fees are subject to change with out notice.

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