

CROSSROADS PLATTERS & DIY CATERING

appetizers

CHEESE & CHARCUTERIE BOX 130
A large box of curated artisanal preserves, fresh made in house pate, Quebec & Ontario cheeses, a variety of cured meats, fresh bread & a perfectly selected bottle of red wine

ARTISANAL GREEN OR CAESAR SALAD 40
Served in a large black dome with house made dressings

TRIO OF ASSORTED DIPS 45
With flatbread, baguette, crostini & olives

CRISP VEGGIE PLATTER 35
Assorted crisp vegetables with house made ranch dip

TUNA TARTARE PLATTER 110
Hand-cut fresh tuna, avocado, mango & cucumber salad with pickled ginger, sesame & soya sauce served with tortilla chips

cocktail kits

CLASSIC MARGARITA 55
Blanco Tequila, shaken with fresh lime, Cointreau liqueur, Agave syrup, & flakey sea salt for garnish

BLACK CHERRY BOURBON SOUR 55
Crossroads Favourite, shaken with Bulleit Bourbon, fresh lemon juice, egg whites & imported Italian cherries

entrées

6pc GRILLED CHICKEN BREAST 75
With fresh mango & red pepper salsa

15pc GRILLED SHRIMP 75
With house made cocktail sauce

6pc ATLANTIC SALMON 85
Choice of poached or grilled with (some type of sauce or topping)

6pc GRILLED STRIPLOIN 125
8oz with peppercorn sauce

side dishes

PASTA OR POTATO SALAD 50
Mediterranean pasta salad with peppers, onion & olives or German style potato salad with bacon & fresh dill

GRILLED VEGETABLE PLATTER 60
Eggplant, peppers, onions, zucchini, asparagus & Portobello mushrooms served chilled

10X12 PAN RICE PILAF 42

10X12 PAN ROASTED VEGETABLES 42

10X12 PAN ROASTED POTATOES 42

10X12 PAN MASHED POTATOES 60

FRESH SLICED FRUIT PLATTER 50

side dishes serve 8-10 people

dessert

JULIE'S FAMOUS CARROT CAKE 55

FLOURLESS CHOCOLATE CAKE 45

CARAMEL & CHOCOLATE PECAN CHEESECAKE 45