



## *Appetizer Selections*

*The following options are available as an addition to your package before dinner or as a late-night snack*

### **Harvest Vegetable Crudité**

*A medley of fresh crisp field vegetables served with Herbes de Provence-infused Aioli  
\$95 (serves 35)*

### **Assorted Cold Canapés**

*\$48 per dozen*

*Smoked Duck, Provolone & Naan crisp drizzled with a Muskoka cranberry compote*

*Herb-crusted Striploin, Salsa Verde & Pico de Gallo on a crispy herbed baguette*

*Roast hummus-charred sweet pepper boats with pea shoot garnish*

*Wild-caught Smoked Salmon cucumber boats with Green Goddess Aioli and Dill Sprig*

*Venison Sausage & Avocado mince topped with Sweet Potato crisps*

*Wild Game & Shellfish options available  
Subject to market price. Please inquire.*

### **A platter of locally handcrafted Tarts, Cookies & Squares**

*\$105 (serves 35)*

### **Artisanal Cheese Board featuring Local & International Cheeses**

*Hand-crafted charcuterie served with herbed crustini & flatbreads, spiced olives & gherkins  
\$160 (serves 40)*

### **Mackenzie Inn Sandwich Boards**

*A hearty mixture of crafted cold cuts, Ontario cheeses and milled bread with  
grilled vegetables, roasted hummus and micro lettuces  
\$8 per person*