



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