



Speak to our chef who will advise accordingly and happily put together the perfect menu for you. To help you with planning your own menu, we have listed a few considerations below.

Amount of food required – Full Cocktail Party up to 12-14 pieces / Pre-Dinner Reception up to 6 pieces

Event Type – Casual or more of a Stylish Cocktail Reception.

Guest Type – Is there a prominent gender and / or age group?

Service Style– Buffet, Served or a combination of both.

Resources - Although a selection of hot and cold appetizers is normally preferred, consideration of onsite resources and length of service is essential when hot food is required.

Sample Menu

The menu below would work well for a minimum of 60 people requiring a full “meal” reception. It would be suitable for a fairly casual event set up as buffet style, or a combination of food stations and walk around service. Price starts from \$19.50 per person plus tax. Additional charges may be applicable (servers, gratuity, chaffing dishes and delivery)

Hot

Chicken Wings

Teriyaki Meatballs

Baby Cheddar Perogies with Sausage

Asian Appetizer Mix with Dips

Flavoured Chicken Skewers

Cold

Antipasto Skewers

(Watermelon Feta and Mint, Caprese, Meat Cheese and Olives)

Bruschetta Crostini

Assorted Gourmet Canapés

Sushi

Mini Tortilla Cups with Fresh Salsa and Sour Cream

Finger Wraps

Assorted Savoury Pastries

Fruit Tray

Vegetable Crudities with Dip

111-1889 Springfield Road

Kelowna BC V1Y 5V5

T: 250 860 8880

E: chef@delicitycatering.ca

www.delicitycatering.ca