

Catamaran Catering Choices : Chef Jen

Option One - \$28.50 per person

Toasts and dips: Choose 3

Roasted grapes, ricotta, orange honey
Minted pea, lemon, pecorino
Local tomato bruschetta
Mushroom, brie, blueberry, thyme
Radish, white bean, olive oil, pink peppercorn
Prosciutto, asparagus, lemon, asiago
Smoked trout, lingonberry, pickled onion
Dill shrimp, cream cheese, lemon salt

Sandwiches : Choose 2

Crab, avocado, citrus, paprika
Banh mi, pork, pickled veg, lemongrass mayo
Brioche grilled cheese w/ local arugula
Cubans, pork, ham, cheese, house mustard
Beef steaks, peppers, gouda, onions

Salads : Choose 1

Roasted beet, goat cheese, walnuts, buckwheat honey
Peaches, salami, pecans, ricotta, pepper
Green tomato, yogurt dijon dressing, cilantro, crispy onion

Smores bar - \$10.00 per person

Graham crackers
Chocolate Strawberries and fruit
Caramel Marshmallows

Sail Superior Hotdog Stand - \$18.50 per person

Local hotdogs and sausages
Northern hemisphere condiment and topping bar
Side salad
Tater tot poutine
Veggie available

Smorgasbord - \$15.00 per person

House cured viking salmon
Rye
Pickled onion
Caraway grain mustard
Capers fennel / apple
Radish

Nordic cheese

Egg

Portside - \$22.00 per person

Ontario burrata w/ sunflower pesto and fig

Debruins tomato salad

Oregano garlic sumac chicken

Paprika shrimp

Harissa hummus w/ pita