

# *Chatterpaul's*

## *(Cocktail-Style Appetizers)*

**\*Minimum 10 pieces per item**

**\*\*All orders must be placed and confirmed no less than 5 business days prior to your event**

***\*Menus and menu prices subject to change without notice\****

### **SOUPS/SALADS**

*Caesar Salad Mini \$4*

*Mini Mixed Greens \$4*

*Chef's Soup of the Day Shooter \$1.50*

### **WRAPS \$4**

*\* all wraps are prepared with caramelized onions, lettuce, tomato, fruit salsa and mixed cheese*

*Beef*

*Chicken*

*Shrimp*

*Seafood (seasonal)*

*Curried Lamb*

*Jerk Chicken*

### **MINI SLIDERS \$5.50**

*Pulled Pork with a red currant brandy reduction*

*Gorgonzola Stuffed Lamb*

*Beef*

*Fish Cake with a chipotle aioli*

*Blackened Salmon with cucumber dill and red pepper aioli*

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***January 2020***

# *Chatterpaul's*

## **ASSORTED PHYLLOS \$3.50**

*Escargot & Basil Pesto*

*Roasted Red Pepper*

*Goat cheese & Spinach*

*Mixed Veg & Shrimp*

*Curried Vegetable*

*Cranberry & Brie*

*Spinach & Feta*

## **FINGER FOODS**

*Pork Ribs smothered in hoisin lemongrass BBQ sauce \$5*

*Coconut Shrimp \$4*

*Lobster Spring Rolls \$4.50*

*Veggie Spring Rolls – Hot or Cold \$4*

*Bruschetta \$2.50*

*Garlic Bread, Cheese Bread or Garlic / Cheese Bread \$2.50*

*Shrimp and Pork Dumplings \$2.50*

## **CHICKEN**

*Chicken Satay skewers \$3.50*

*Drumstick Lollipops \$3.50*

*(Jerk, Lemon Pepper, Curry)*

## **BEEF**

*Hoisin Beef Satay skewers \$3.50*

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# *Chatterpaul's*

## **SEAFOOD**

*Maple-infused bacon wrapped scallops in chili-cilantro marinade \$6*

*Mini Sushi cakes – topped with smoked salmon & wasabi ginger aioli \$4*

*Seafood-stuffed Jumbo Shrimp – lobster, crab, salmon with Pernod, lobster cream \$8.50*

*Crab and Shrimp Cake with chipotle ginger aioli \$4.50*

*Fish cake (no shellfish) with tomato lemon aioli \$4.50*

*Wild berry –glazed Salmon on asparagus skewers \$4*

## **MINI DISHES**

*Squash Ravioli \$5*

*Lobster Ravioli \$5.50*

*Mini Seafood Risotto \$6*

*Mini Veggie Risotto \$4.50*

*Shepherd's Pie \$7*

## **SHARING PLATTERS**

*Cedar Planked Brie with Fried Tortilla Chips \$17.95*

*Flash Fried Calamari \$17.50*

## **DESSERTS**

*Crème Brule Mini \$5.50*

*Chocolate Tart \$5.50*

*Mini Apple Crumble \$5.50*

*\*Cheese and charcuterie board available upon request\**

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*January 2020*

# *Chatterpaul's*

## *Set Lunch Menu*

**\*\*add cocktail hour starter platter \$12 per person\*\*  
(1 bruschetta, 1 beef satay, 1 spring roll)**

### *Appetizer*

***Asian style Pork & Shrimp Dumplings***  
*with a soya ginger aioli*

*or*

### ***Bruschetta***

*topped with grilled vegetables, fig, plantain, tomato, and three cheeses*

*or*

### ***"Chatterlicious" Salad***

*Poached pear, caramelized onion, goat cheese,  
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

### *Mains*

#### ***Chicken Parmesan***

*sun-dried tomato, basil & goat cheese-infused marinara, black olives,  
and roasted red peppers, over pasta topped with three cheeses*

*or*

#### ***"Chatter Rib"***

*beef back rib, braised in Moroccan spices over mash with vegetables*

*or*

#### ***Oven Roasted Atlantic Salmon***

*over stuffed pasta in lemon, lobster infused dill cream sauce*

*or*

#### ***Vegetarian Ravioli***

### *Dessert*

*Chef's Sweet of the Day or House Made Mini Crème Brule  
Coffee or Tea*

**\$32.95+ HST**

*(Available upon request Saturday or Sunday \$35.95)*

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# *Chatterpaul's*

## *Set Dinner - Diamond*

**\*\*add cocktail hour starter platter \$12 per person\*\***  
*(1 bruschetta, 1 beef satay, 1 spring roll)*

### *Appetizer*

#### *Asian style Pork & Shrimp Dumplings*

*with a soya ginger aioli*

*or*

#### *Crab Cake & Coconut Shrimp*

*served with a chipotle aioli*

*or*

#### *“Chatterlicious” Salad*

*Poached pear, caramelized onion, goat cheese,  
chili-candied nuts on a bed of greens with orange, maple vinaigrette*

### *Mains*

#### *Chicken Parmesan*

*sun-dried tomato, basil & goat cheese-infused marinara, black olives,  
and roasted red peppers, over pasta topped with three cheeses*

*or*

#### *“Chatter Rib”*

*beef back rib, braised in Moroccan spices over mash with vegetables*

*or*

#### *Salmon Filet*

*pan seared and oven roasted, served atop basmati rice with herb lemon cream sauce*

*or*

#### *Vegetarian Ravioli*

### *Dessert*

*Chef's Sweet of the Day or House Made Mini Crème Brule*

*Coffee or Tea*

**\$44.95+ HST**

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# *Chatterpaul's*

## *Set Dinner - Platinum*

**\*\*add cocktail hour starter platter \$12 per person\*\***  
*(1 bruschetta, 1 beef satay, 1 spring roll)*

### *Appetizers*

#### *Tropical Arugula Salad*

*with mango, tangerine, radish, fig, and papaya  
served with a maple, orange vinaigrette*

*or*

#### *Seafood Vol au Vent*

*escargot, shrimp, and tender lobster meat  
in a crispy pastry, with a rich curry coconut cream sauce*

### *Mains*

#### *Surf and Turf*

*6oz NY striploin topped with black tiger shrimp  
over tarragon-mascarpone mash potatoes & fresh vegetables  
with a wild berry peppercorn reduction*

*or*

#### *Atlantic Salmon*

*rubbed with roasted red peppers, atop mushroom ravioli  
with a lobster dill cream sauce*

*or*

#### *Lemon Curry Jerk Chicken*

*mounded on tropical rice with a red Thai coconut cream sauce*

*or*

#### *Vegetarian Ravioli*

### *Dessert*

*Chef's Sweet of the Day or House Made Mini Crème Brulee*

*Coffee or Tea*

**\$49.95+ HST**

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# *Chatterpaul's*

## *Set Dinner - Crystal*

**\*\*add cocktail hour starter platter \$12 per person\*\***  
*(1 bruschetta, 1 beef satay, 1 spring roll)*

### *Appetizers*

#### ***Chatterpaul's Arugula Salad***

*with mango, tangerine, radish, fig, and papaya  
served with a maple, orange vinaigrette*

*or*

#### ***Lobster Spring Rolls (2pc)***

*Filled with grilled lobster and vegetables, roasted jalapeno,  
roasted red pepper and five cheeses accompanied by an orange ginger aioli*

### *Mains*

#### ***Steak & Shrimp***

*10 NY Striploin topped with black tiger shrimp  
over tarragon-mascarpone mash potatoes & fresh vegetables  
with a wild berry peppercorn reduction*

*or*

#### ***Seafood Linguine***

*Salmon, mussels, shrimp, & squid served in a tarragon dill  
cream sauce over fresh pasta*

*or*

#### ***Stuffed Chicken Supreme***

*Stuffed with asiago, jalapeno jack, roasted red peppers and asparagus,  
perched on caramelized onions & garlic infused mini potatoes  
accompanied by a kahlua herb cream*

*or*

#### ***Vegan Squash***

*Acorn squash stuffed with cilantro-infused dahl  
and chipotle primavera vegetables*

### *Dessert*

*Chef's Sweet of the Day or House Made Crème Brulee  
Coffee or Tea*

**\$59.95+ HST**

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