

Phone (705) 728-1111 – info@ascentlounge.net

Ascent Lounge Stationed Hors D'oeurves Menu

Smoke Salmon Platter – Capers, Cream Cheese Toasties (serves 25 ppl)	\$140
Crab Cakes – Chipotle Aioli (30 Pieces)	\$130
Phyllo Wrapped Beef Wellington – Horseradish Mayo (30 Pieces)	\$130
Chicken Satays – Basil Aioli (25 Pieces)	\$130
Tequila Lime Jumbo Shrimp — Crispy Chorizo (1.5 Lb)	\$130
Crispy Breaded Chicken Bites (36 Pieces)	\$120
Baron of Beef Sliders – Swiss Cheese, Horseradish Mayo (30 Pieces)	\$120
Loaded Potato Skins filled with Smoked Bacon and Cheese (24 Pieces)	\$110
Crispy Vegetarian Spring Rolls (36 Pieces)	\$110
Savory Meatballs – 40 Creek Whiskey BBQ Sauce (30 Pieces)	\$110
Mozza Sticks – Marinara Sauce (25 Pieces)	\$100
Vegetables Samosas – Chutney Mango (36 Pieces)	\$100
Jacked Up Mushroom Caps filled with our famous Jack Daniels Dip (20 Pieces)	\$95
Salad Bowls (Caesar, Greek or Garden)	\$75
Antipasto Platter – Cured Meats – Olives – Red Peppers – Mushroom – Pickled Beets (per person)	\$11
Artisan Cheese Platter – Assorted Crackers and Candied Nuts (per person)	\$10
Seasonal Fruit Platter (per person)	\$6.99
Vegetable Crudite Platter with Ranch Dip (per person)	\$5.99
Wings Packages	
100 Wings	\$200
50 Wings	\$100

One wing sauce per every 50 wings order. Ranch or Blue Cheese for Dipping.

Custom appetizers can be created upon request.

Please let us know if you have any special requirements regarding your menu. We will happily tailor a menu to suit your needs.

(Minimum 20 People – Cost Per Person Plus Applicable Taxes)

13% Tax and Gratuity of 18% will be added for catered parties. Prices subject to change without notice.