

Appetizers

Hand-crafted appetizers | Recommend 4-5 per person | 3 dozen minimum order per item | \$39/dozen, service extra

Garlic Toasted Crostini *With toppings*

- Whipped goat cheese & cranberry (V)
- Triple-cream brie, prosciutto & fig
- Pickled mushroom, garlic confit & whipped goat cheese (V)
- Bruschetta & goat cheese (V)

Manchego Stuffed Dates

Prosciutto-wrapped medjool dates stuffed with manchego cheese (GF)

Mini Yorkshire Pudding

Montreal smoked beef & caramelized onions

Chicken Caesar Salad Cups

In crispy parmesan cups

Caprese Skewers

Bocconcini, heirloom tomatoes, basil, balsamic & dehydrated olive crumble (V)

Red Wine-Poached Pear

Topped with mascarpone & toasted pumpkin seeds (V)

Mini Blini with Smoked Salmon

Topped with crème fraîche & arugula

Smoked Duck & Mango Skewer

Fresh mango wrapped in thin slices of duck (GF/DF)

Rice Paper Vegetable Roll

Sweet chili dipping sauce (Vegan/GF)

Warm Appetizers

Cocktail Meatballs

Beef meatballs served with tomato basil sauce or house BBQ glaze

Crispy Coconut Shrimp

Spicy plum dipping sauce (DF)

Pork & Apple Sausage Rolls

Dijon aioli

Artisan Croquettes

Duck confit or cheddar & leek

Porcini Mushroom Arancini Balls

Risotto, mushrooms & mozzarella served with tomato basil sauce or nut-free pesto (V)

Mini Quiche

Cheddar & bacon or swiss & spinach

Vegetable Spring Rolls

Sweet chili dipping sauce (V/DF)

Luxury Appetizers

(\$*) Supplement applies, ask for price

Tataki Tuna & Mango

Sesame-seared tuna, mango & soy-citrus vinaigrette (GF/DF)

Bacon-Wrapped Sea Scallops

Pan-seared Nova Scotian scallops wrapped in bacon (GF/DF)

Jumbo Shrimp & Chorizo Skewers

Grilled jumbo shrimp & Spanish chorizo (GF/DF)

Lamb Chop Lollipops

Garlic, rosemary & redcurrant glaze (GF/DF)



All menu items are prepared fresh, and may be adjusted to accommodate special diets:
Vegetarian, vegan, gluten free, dairy free, nut free