

# Appetizers

## Tataki Tuna & Mango

Lightly seared tuna with fresh mango & soy-citrus vinaigrette (GF/DF)

## Crostini Various toppings

- Whipped goat cheese & cranberry (V)
- Brie, prosciutto & fig
- Pickled mushroom, garlic confit & whipped goat cheese (V)

## Stuffed Dates

Bacon wrapped & stuffed with Manchego cheese (GF)

## Mini Yorkshire Pudding

With beef & caramelized onions

## Chicken Caesar Salad Cups

In a crispy parmesan cup

## Caprese Skewers

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

## Red Wine-Poached Mini Pear

Topped with mascarpone & toasted pumpkin seeds (V)

## Mini Blini

With smoked salmon, crème fraîche & arugula



# Warm Appetizers

## Cocktail Meatballs

Beef meatballs served with tomato basil sauce (GF/DF)

## Bacon-Wrapped Scallops

Seared scallops wrapped in bacon (GF/DF)

## Jumbo Shrimp Skewers

Grilled jumbo shrimp & Spanish chorizo (GF/DF)

## Stuffed Mushroom Caps

Cremini mushrooms stuffed with goat cheese, garlic & fresh herb crumbs (V)

## Lamb Chop Lollipops \*Supplement applies

Seared with garlic, rosemary & redcurrant jam (GF/DF)

## Coconut Shrimp Skewers

Served with spicy plum sauce (DF)

## Pork & Apple Sausage Rolls

Served with dijon aioli

## Croquettes

Duck or Cheddar & Leek

## Arancini Balls

Served with tomato basil sauce (V)



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