

HORS D'OEUVRES *1-2 bites*

Whether at your office, at home, or in another stunning venue, we provide delivery and full-service options for conferences, client receptions, staff parties, or any gathering and celebration. We will create a customized menu and execute a tailored experience embodying your style & brand. Additionally, our chefs can prepare food on-site, served by our skilled service team.

*Delivered at room temperature/ ready to serve / min 12pc per item

*No staff required /for delivery

Beef Burger Slider	\$4.75
lettuce, pickles, Roma tomato, sliced and smoked bacon jam	
Cheeseburger Slider	\$5.5
lettuce, Roma tomato, pickles, white aged cheddar and garlic aioli	
Steak Slider	\$5
sliced roast beef, arugula, crispy onions and horseradish aioli	
Mini Shepherd's Pie	\$5
puff pastry, ground beef, carrots, and green peas, topped with mashed potatoes	
Beef Skewer GF	\$5
chimichurri marinated AAA beef striploin and chimichurri aioli	
Pulled Brisket Slider	\$4.75
brisket mixed with house aioli and coleslaw	
Kilted Soldier	\$3
classic cocktail beef sausages in dough served with ketchup and mustard	
Banh Mi Chicken Slider	\$5
Hoisin chicken, pickled carrots, cucumber, cilantro and garlic mayo	
Mini Waffle Fried Chicken	\$5
garnished with maple syrup aioli and coleslaw	
Chicken Skewer GF	\$4.75
with sweet chilli or peanut dipping sauce	
Salmon Skewer GF	\$5.5
marinated salmon served with a chermoula salsa	
Grilled Shrimp GF	\$5.5
marinated jumbo shrimp served with a lime aioli	
Shrimp Summer Roll	\$3.5
crispy shell, fried shrimp roll served with sweet chilli sauce	
Lobster Roll	\$6
house-made mini roll, lobster salad, chives	
Mini Grilled Cheese	\$3.50
with aged white cheddar on our house mini brioche sliced bread	
Mini Mushroom Grilled Cheese	\$3.75

with white cheddar, caramelized onions, and roasted mushrooms

Grilled Portobello Slider Veg **\$4.5**

truffle aioli, arugula, brie, and crispy onions

Mushroom Arancini Veg **\$4**

with truffle aioli

Torta de Papa GF **\$4.5**

sliced potatoes with onions, egg, and Jamon Serrano

Spring Rolls Veg **\$3**

served with plum sauce

Vegetarian Samosas Veg **\$3**

served with peach chutney

Rice Paper Cold Rolls V Veg GF **\$3**

a colourful display of mixed vegetables, rice noodles, mint, basil, and pickled carrots served with a sweet chilli sauce

Mini Quiche Veg **\$3.5**

three-inch mini quiche, choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese

Vegan Tourtiere V Veg **\$3.95**

lentils, onions, eggplant, mushrooms and spices

Caprese Skewers Veg **\$2.5**

with basil sauce

Grilled Vegetables Skewer Veg **\$2.5**

Charcuterie Skewer **\$3.50**

cheese, cured meat, craker/crostini, seasonal vegetable and fruit

Desserts

Gourmet Chocolate truffles **\$2.95**

a selection of our gourmet chocolate truffles

Mini Gourmet Cookies **\$2.95**

an assorted selection of our gourmet soft cookies

Delightful Bite-size **\$2.95**

A selection of decadent & creamy dessert bite-size squares (may contain nuts)

Mini Macaron **\$3.95**

our house-made almond-meringue pastry cookie "sandwiches" with a delicious filling

Mini Cupcakes **\$3**

assorted bite-sized cupcakes innovatively decorated

Mini Cream Tartlets **\$2.75**

pastry cream, lemon or coconut

Mini Berry Crumble or Mini Apple Pie **\$3.75**

Mini Shooters **\$4.75**

an assorted of dessert shooters (personalized to your event or theme)
may include tiramisu, chocolate mousse, panna cotta, etc
Fruit Skewers \$5
seasonal fruit may include pineapple, melons, strawberries, and grapes,
served on a skewer

...

Staff required / Not for delivery

BEEF, VEAL & LAMB

Veal tenderloin \$4.5
seared and sliced with mushroom marsala sauce served on a spoon
Beef & Veal Meatballs \$3.5
tomato sauce, basil, olive oil, and Parmesan cheese
Beef Carpaccio \$3.5
served with a caper puree and parmesan cheese on a crostini
Pulled Brisket & Potato Croquette \$4.5
served with spiced aioli
Pulled Brisket 2-inch Taco \$3.25
radish, lime, white onion, pickled purple cabbage, cilantro
Croque Monsieur \$4.25
mini grilled cheese with black forest ham or deli turkey, and more
cheese gratin on top
Lamb Crostini \$6
herb-dusted and sous vide lamb tenderloin on a crostini, pickled red
onion, and mint pesto
Lamb Lollipop \$9
mustard and rosemary crust, mint and herb chimichurri

DUCK, POULTRY

Pulled Duck 2-inch Taco \$5
pickled carrots, orange slaw, cilantro, spiced aioli
Smoked Duck Breast \$6.5
wonton chip, blueberry compote
Seared Duck breast \$5.5
served with duck jus on a crostini
Croque Madame \$6
croque monsieur topped with a quail egg

FISH & SEAFOOD

Seared Argentinian shrimp \$4
lime aioli on a crostini

Shrimp slider \$5.5
lettuce, caper, lemon aioli
Jumbo Shrimp Cocktail \$5.5
lemon herb grilled shrimp in a horseradish tomato sauce
Shrimp Summer Roll \$3.5
crispy shell, fried shrimp roll served with sweet chilli sauce
Sous Vide Lobster Tail \$6.5
lobster medallion, beurre blanc and chives
Lobster Roll \$6.5
house-made mini squid ink bun, lobster salad, chives
Lobster Grilled Cheese \$6
aged white cheddar cheese
Seared branzino \$4.5
on a sushi rice crostini with a lemon aioli
Branzino Ceviche \$4.75
micro salsa with peppers, lemon, cilantro, red onion, served on an Asian
spoon
Smoked Salmon \$4
served on a wonton crostini topped with balsamic spheres
Grilled Ahi Tuna \$5.25
sliced ahi tuna served on a wonton chip, topped with red pepper and
smoked paprika sauce
Tuna Tartare \$4.5
served in a wonton cup, avocado, and spiced aioli
Sesame Pan Seared Tuna \$4.5
wasabi soy lime sauce pipette with a spiced aioli

VEGETARIAN

Wild Mushroom Crostini \$3.5
goat cheese mousse, thyme, and olive oil
Hummus Crudités Shooter \$4.5
served with seasonal vegetable batons
Falafel \$5
quinoa tabouli, pickled red cabbage, and tahini sauce served on a mini
pita crostini
Mini Pizza \$3.5
house dough, tomato sauce, fiore di latte, and basil
Mini Pizza \$4
house dough, brie fondue, wild mushrooms, and truffle aioli
Seared Polenta with roasted tomato \$4
cherry tomatoes, ricotta salata, and arugula pesto