

PASSED HORS D'OEUVRES

MENU 1 \$19pp

please select 5 from the following, based on 5 pieces per person

VEGETARIAN OPTIONS

Pear Tart with honey-roasted pear, goat cheese and thyme tartlet
Mini White Pizza with mixed mushrooms, fontina, truffle oil and thyme
Truffle Mac 'n' Cheese with truffled grana padano cream sauce, garnished with a Parm Crisp, served in a tasting spoon
Grape Tomato and mini bocconcini skewer with basil marinade
Zucchini and Ricotta Fritters with lemon sour cream served on a sampler platter with bamboo skewers

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VEGAN OPTIONS

Vegetarian Salad Rolls with vermicelli noodles, daikon, carrot, snow pea, purple cabbage, with sweet chilli sauce
Avocado Toast house-made mini brioche toast with smooth avocado, oven-cured cherry tomatoes and microgreens
Mini Tomato Bruschetta with fresh basil on an olive oil crostini
Caprese salad cherry tomato stuffed with herb-whipped tofu, topped with a kale chip

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SEAFOOD OPTIONS

Branzino Crudo with avocado, red peppers, lime, evoo and maldon sea salt served on a tasting spoon
Smoked Salmon on mini potato latkes with sour cream and chives
Salmon Skewer with miso dipping sauce
Mini Crab Cake topped with chipotle aioli, micro sprout garnish
Coconut Breaded Shrimp with honey jalapeno dipping sauce

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POULTRY OPTIONS

Mini Turkey Burger with brie, cranberry aioli and arugula on a brioche bun held together with a skewer
Southern Fried Chicken with a beer shooter
Duck Confit and Brie risotto ball with sour cherry aioli
Rice Paper Rolls with duck confit julienne of mango, carrot, snow pea, scallions, cilantro, vermicelli noodles and orange hoisin dipping sauce

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MEAT OPTIONS

Blt fresh roll with strips of bacon, tomato julienne, and romaine lettuce in a rice wrapper
served with avocado aioli

Mini Meatball Sub on an oval brioche sub bun with mini beef meatballs, tomato sauce and shaved parmesan
Mini Reuben Sandwich with corned beef, sauerkraut, swiss cheese and Russian dressing on mini brioche loaf slices, garnished with half Gerkin

HORS D'OEUVRES - MENU 2 \$22.00pp

please select 5 from the following, based on 5 pieces per person

VEGETARIAN OPTIONS

Asparagus Arancini fontina cube centre with lemon aioli dip
Mini Grilled Cheese with aged white cheddar and chopped caramelized onions on mini brioche loaf slices
Pink Heirloom Beet wedge with goat cheese mousse, garnished with pea sprouts
Petite Greek Salad in a cucumber barrel with oregano dressing, topped with feta
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VEGAN OPTIONS

King Oyster Mushroom "scallop" with sweet pea and mint purée, micro sprout garnish, served in a cocktail spoon
Golden and Red beet tartare with avocado, and white miso dressing, on a taro crisp, topped with wasabi peas
Steamed Vegetable Dumplings with soya sauce served on Chinese spoons
Cucumber Barrel filled with tri-coloured tabouli quinoa salad with fresh mint and lemon dressing
Caprese Salad cherry tomato stuffed with herb whipped tofu, topped with kale chip
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SEAFOOD OPTIONS

Fish and Battered Halibut, tartar sauce on a Yukon gold potato gaufrette, chive garnish
Smoked Salmon on a mini potato gaufrette with crème fraîche and dill
Tuna tartare in a mini wonton bowl with sesame oil, lime, cubed avocado and spicy mayo
Seared Tuna with wasabi aioli and napa cabbage slaw on wonton crostini
Mini Fish Taco with crispy halibut, papaya and cilantro slaw, lime aioli in a crispy mini tortilla, garnished with pea sprout
Argentinian Shrimp served with chilli mayo and chives,
Seared Scallops with béarnaise aioli and micro seedlings served on a spoon
Mini Lobster roll in a black brioche hot dog bun, pea sprout garnish

Mini Crab Cake topped with chipotle aioli, micro sprout garnish

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POULTRY OPTIONS

Chicken Breast with honey garlic sauce in a wonton bowl, topped with crispy onion

Southern Fried Chicken tenders in a mini waffle with maple syrup aioli and chives

Mini Turkey Club with shaved roasted turkey breast, cherry tomato, lettuce, Chipotle mayo and crisp bacon on a mini brioche loaf

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MEAT OPTIONS

Mini Beef Burger with gruyère, sautéed mushrooms, Pommery aioli on a brioche bun held together with a bamboo knot skewer

Rare Filet of Beef with truffle aioli and micro sprouts on crostini

Chipotle Beef Short Ribs in a taro bowl with purple cabbage and heirloom carrot slaw, guacamole and cilantro



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