

HORS D'OEUVRES

* 1-2 bites - No staff required/ delivered at room temperature/ for delivery & ready to serve / min 12pc per item

Beef

- Burger Slider** 5.5
lettuce, pickles, Roma tomato, sliced and smoked bacon jam
- Cheeseburger Slider** 5.95
lettuce, Roma tomato, pickles, white aged cheddar and garlic aioli
- Beef Skewer** GF 5
Marinated in & served with chimichurri sauce
- Steak Slider** 5.75
sliced roast beef, arugula, crispy onions and horseradish aioli
- Mini Shepherd's Pie** 5.5
ground beef, carrots, and green peas, topped with mashed potatoes
- Pulled Brisket Slider** 5.75
brisket mixed with house aioli and coleslaw
- Brisket & Potato Croquette** 4.5
served with spiced aioli
- Kilted Soldier** 3.5
Classic cocktail beef sausages in dough served with ketchup and mustard
- Torta de Papa** GF 4.95
sliced potatoes with onions, egg, and Jamon Serrano
- Charcuterie Skewer** 4.5
cheese, cured meat, pickled vegetables/ vegetable crudite, grape

Poultry

- Banh Mi Chicken Slider** 5.5
Hoisin chicken, pickled carrots, cucumber, cilantro and garlic mayo
- Chicken Skewer** GF 4.95
with sweet chilli
- Duck Rice Paper Rolls** 4.95
Duck confit, julienne of mango, carrot, snow pea, scallions, cilantro, vermicelli noodles and orange hoisin dipping sauce
- Duck Confit and Brie arancini** 4.5
with sour cherry aioli

Seafood

- Salmon Skewer** GF 5.5
with marinated salmon served with a chermoula salsa
- Grilled Shrimp** GF 5.5
with marinated jumbo shrimp served with a lime aioli
- Cold Shrimp Rolls** 3.95
steamed shrimp, mixed vegetables, rice noodles, cilantro, pickled carrots, served with a sweet chilli sauce
- Shrimp slider** 6.25
lettuce, caper, lemon aioli
- Jumbo Shrimp Cocktail** 5.95
lemon herb grilled shrimp in a horseradish tomato sauce
- Coconut Breaded Shrimp** 6.25
Jumbo shrimp with Honey Jalapeno Dipping Sauce
- Lobster Roll** 6.5
house-made mini roll, lobster salad & chives

Vegetarian/ Vegan

- Mini Grilled Cheese** 3.50
with aged white cheddar on our house mini brioche sliced bread
- Mini Mushroom Grilled Cheese** 3.95
with white cheddar, caramelized onions, and roasted mushrooms
- Grilled Portobello Slider** Veg 4.75
truffle aioli, arugula, brie, and caramelized onions
- Mushroom Arancini** Veg 4
with truffle aioli
- Mini Spring Rolls** Veg 3
with plum sauce
- Mini Vegetarian Samosas** Veg 3
served with peach chutney
- Rice Paper Cold Rolls** V Veg GF 3.25
a colourful display of mixed vegetables, rice noodles, mint, basil, and pickled carrots served with a sweet chilli sauce
- Mini Quiche** Veg 3.75
Three-inch mini quiche, choose from Wild mushroom spinach & brie or grilled vegetables & aged cheddar cheese
- Vegan Tourtière** V Veg 3.95
lentils, onions, eggplant, mushrooms and spices

Caprese Skewers Veg **3.95**

cherry tomato and bocconcini with basil sauce

Grilled Vegetables Skewer Veg **4**

Eggplant, zucchini, onion, peppers, sweet potatoes and mushrooms

Hummus Crudités Shooter V Veg **4.5**

served with seasonal vegetable batons

Sweet Ending

Chocolate truffles GF **3.25**

a selection of our gourmet chocolate truffles

Mini Gourmet Cookies **2.95/ 3.95 GF**

an assorted selection of our gourmet soft cookies

Mini Gourmet Cookies **4.95/ 5.95 GF**

2pc/pp and individually packaged

Delightful Bites **3**

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

Mini Macaron **3.25**

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

Mini Cupcakes **3.75**

assorted bite-sized cupcakes innovatively decorated

Mini Tartlets **3**

With pastry cream, choose from lemon meringue, coconut cream

Or Fruit Filling (ie apple)

3" Berry Crumble or Mini Apple Pie **3.75**

Mini Shooters **4.25**

an assortment of dessert shooters (personalized to your event or theme), for example, tiramisu, chocolate mousse, or panna cotta, etc

Fruit Skewers **5**

with fresh fruit, may include pineapple, melons, strawberries, and grapes, served on a skewer

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HORS D'OEUVRES

1-2 bites & Staff required / Not for delivery/ Require preparation on site and rentals

Beef, Veal & Lamb

Cantaloupe & Prosciutto **4**

with whipped ricotta

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 **4**

served with a caper puree and Parmesan cheese on a crostini

Pulled Brisket 2-inch Taco **4.5**

radish, lime, white onion, pickled purple cabbage, cilantro

Croque Monsieur **4.25**

mini grilled cheese with black forest ham or deli turkey & topped with more cheese gratin

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

Chicken Parm Slider **5**

Fried breaded chicken breast drenched in tomato sauce, topped with mozzarella cheese & served in a house bun

Mini Waffle Fried Chicken **5**

garnished with maple syrup aioli and coleslaw

Pulled Duck 2-inch Taco **6**

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
a croque monsieur topped with a quail egg

FISH & SEAFOOD

Seared Argentinian shrimp Roulade 4

lime aioli on a crostini

Sous Vide Lobster Tail 6.5

lobster medallion, beurre blanc and 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

Burrata Corstini 4

with grilled peach with balsamic reduction

Wild Mushroom Crostini 3.5

goat cheese mousse, thyme, and olive oil

Mini Falafel Bowl 5

filled with quinoa tabouli, pickled red cabbage, and tahini sauce

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 & Roasted tomato 4

cherry tomato, ricotta salata, and arugula pesto

Watermelon cup V GF DF 3 (summer)

with whipped tofu & mint cream and pickled onion

Petite Greek Salad 3.5

in a cucumber barrel with oregano dressing, topped with feta

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Plated Hors D'Oeuvres

*3-4 bites / *more substantial, beautifully displayed for guests to enjoy, and served on their own or in mini-plated options*

*Staff required, some rentals or disposables are needed at an additional cost *

BEEF

Beef Skewer 10.5

Chimichurri marinated AAA beef striploin with peppers, onions, and mini potato served with a chimichurri aioli

Charcuterie cup 14

a playful display may include imported and domestic cheese, cured meats, pickled and fresh vegetables, olives, fresh fruit, dried fruits, crostinis, and crackers

Pulled Beef Short Rib Parfait 11

braised short rib, garlic potato mash, pickled red onion, and microgreens, served in a jar

Hand-made Gnocchi 12

tossed in a beef and veal Bolognese, topped with micro basil

POULTRY

Chicken Skewer 9.75

chicken breast with peppers, onions, and zucchini served with peanut dipping sauce or sweet chilli

Southern Fried Chicken 9.75

tenders in a mini waffle with maple syrup aioli and chives

FISH

Salmon Skewer 10.5

with marinated salmon with lemon slices, zucchini, and peppers served with a chermoula salsa

Salmon Poke **11.5**

with sesame forbidden rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing

Fish 4-inch Taco **7**

with fried haddock, carrot slaw, cilantro, lime créma

Tuna Poke **12.5**

with marinated forbidden rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing

Lobster Mac and Cheese **14.5**

with creamy cheese, lobster meat and Parmesan breadcrumbs

VEGETARIAN / VEGAN

Vegan Skewer **9.5**

chimichurri marinated Tofu, peppers, onions, zucchini, eggplant, and served with a balsamic reduction

Ricotta Spinach Agnolotti Veg **13**

with a rosé sauce and sautéed leeks

Grilled King Oyster Mushrooms Veg **11**

with white bean puree, grilled red cabbage, and chilli garlic rapini.

Eggplant Involtni Veg V **12.5**

tofu cheese, angel pasta, tomato sauce, basil, panko