

## HORS D'OEUVRES

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

### Beef

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

### Poultry

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

### Seafood

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

### Vegetarian/ Vegan

<b>Mini Grilled Cheese</b>	<b>3.50</b>	<b>Rice Paper Cold Rolls</b> V Veg GF	<b>3.25</b>
with aged white cheddar on our house mini brioche sliced bread		a colourful display of mixed vegetables, rice noodles, mint, basil, and pickled carrots served with a sweet chilli sauce	
<b>Mini Mushroom Grilled Cheese</b>	<b>3.95</b>	<b>Mini Quiche</b> Veg	<b>3.75</b>
with white cheddar, caramelized onions, and roasted mushrooms		3" mini quiche, choose from Wild mushroom, spinach & brie or Grilled vegetables & aged cheddar cheese	
<b>Grilled Portobello Slider</b> Veg	<b>4.75</b>	<b>Caprese Skewers</b> Veg GF	<b>3.95</b>
truffle aioli, arugula, brie, and caramelized onions		cherry tomato and bocconcini with basil sauce	
<b>Mushroom Arancini</b> Veg	<b>4</b>	<b>Grilled Vegetables Skewer</b> GF Veg	<b>4</b>
with truffle aioli		Eggplant, zucchini, onion, peppers, sweet potatoes and mushrooms	
<b>Mini Spring Rolls</b> Veg	<b>3</b>	<b>Hummus Crudités Shooter</b> V Veg GF	<b>4.5</b>
with plum sauce		served with seasonal vegetable batons	
<b>Mini Vegetarian Samosas</b> Veg	<b>3</b>	<b>Guacamole &amp; Tortilla Chips Shooter</b> V Veg GF	<b>4.5</b>
served with peach chutney			
<b>Vegan Tourtière</b> V Veg	<b>3.95</b>		
lentils, onions, eggplant, mushrooms and spices			

### Sweet Ending

<b>Chocolate truffles</b> GF	<b>3.25</b>	<b>Mini Cupcakes</b>	<b>3.75</b>
a selection of our gourmet chocolate truffles		assorted bite-sized cupcakes innovatively decorated	
<b>Mini Gourmet Cookies</b> 2.95/ 3.95 GF		<b>Mini Tartlets</b>	<b>3</b>
an assorted selection of our gourmet soft cookies		With pastry cream, choose from lemon meringue, coconut cream Or Fruit Filling (ie apple)	
<b>Mini Gourmet Cookies</b> 4.95/ 5.95 GF		<b>3" Berry Crumble or Mini Apple Pie</b>	<b>3.75</b>
2pc/pp and individually packaged		<b>Mini Shooters</b>	<b>4.25</b>
<b>Delightful Bites</b>	<b>3</b>	an assortment of dessert shooters (personalized to your event or theme), for example, tiramisu, chocolate mousse, or panna cotta, etc	
A selection of seasonal decadent & creamy dessert bite-sized squares (may contain nuts/1pp)		<b>Fruit Skewers</b> V GF	<b>5</b>
<b>Mini Macaron</b> GF	<b>3.25</b>	with fresh fruit, may include pineapple, melons, strawberries, and grapes, served on a skewer	
our house-made almond-meringue pastry cookie "sandwiches" with a delicious filling			

## HORS D'OEUVRES

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

### Beef, Veal & Lamb

<b>Cantaloupe &amp; Prosciutto</b> GF	<b>4</b>	<b>Croque Monsieur</b>	<b>4.25</b>
with whipped ricotta		mini grilled cheese with black forest ham or deli turkey & topped with more cheese gratin	
<b>Veal tenderloin</b> GF	<b>4.5</b>	<b>Lamb Crostini</b> GF	<b>6</b>
seared and sliced with mushroom marsala sauce served on a spoon		herb-dusted and sous vide lamb tenderloin on a crostini, pickled red onion, and mint pesto	
<b>Beef &amp; Veal Meatballs</b>	<b>3.5</b>	<b>Lamb Lollipop</b> GF	<b>9</b>
tomato sauce, basil, olive oil, and Parmesan cheese		mustard and rosemary crust, mint and herb chimichurri	
<b>Beef Carpaccio</b>	<b>4</b>		
served with a caper puree and Parmesan cheese on a crostini			
<b>Pulled Brisket 2-inch Taco</b>	<b>4.5</b>		
radish, lime, white onion, pickled purple cabbage, cilantro			

### DUCK, POULTRY

<b>Chicken Parm Slider</b>	<b>5</b>	<b>Pulled Duck 2-inch Taco</b>	<b>6</b>
Fried breaded chicken breast, drenched in tomato sauce, topped with mozzarella cheese & served in a house bun		pickled carrots, orange slaw, cilantro, spiced aioli	
<b>Mini Waffle Fried Chicken</b>	<b>5</b>	<b>Smoked Duck Breast</b>	<b>6.5</b>
garnished with maple syrup aioli and coleslaw		wonton chip, blueberry compote	
		<b>Seared Duck breast</b>	<b>5.5</b>
		served with duck jus on a crostini	
		<b>Croque Madame</b>	<b>6</b>
		a croque monsieur topped with a quail egg	

### FISH & SEAFOOD

<b>Seared Argentinian shrimp Roulade</b>	<b>4</b>	<b>Seared branzino</b> GF	<b>4.5</b>
lime aioli on a crostini		on a sushi rice crostini with a lemon aioli	
<b>Sous Vide Lobster Tail</b> GF	<b>6.5</b>	<b>Branzino Ceviche</b> GF	<b>4.75</b>
lobster medallion, beurre blanc and chives		micro salsa with peppers, lemon, cilantro, red onion, served on an Asian spoon	
<b>Lobster Grilled Cheese</b>	<b>6</b>		
aged white cheddar cheese			

<b>Smoked Salmon</b>	<b>4</b>	<b>Tuna Tartare</b>	<b>4.5</b>
served on a wonton crostini topped with balsamic spheres		served in a wonton cup, avocado, and spiced aioli	
<b>Grilled Ahi Tuna</b>	<b>5.25</b>	<b>Sesame Pan Seared Tuna</b>	<b>4.5</b>
sliced ahi tuna served on a wonton chip, topped with red pepper and smoked paprika sauce		wasabi soy lime sauce pipette with a spiced aioli	

### VEGETARIAN

<b>Burrata Corstini</b>	<b>4</b>	<b>Mini Pizza</b>	<b>4</b>
with grilled peach with balsamic reduction		house dough, brie fondue, wild mushrooms, and truffle aioli	
<b>Wild Mushroom Crostini</b>	<b>3.5</b>	<b>Seared Polenta &amp; Roasted tomato</b>	<b>4</b>
goat cheese mousse, thyme, and olive oil		cherry tomato, ricotta salata, and arugula pesto	
<b>Mini Falafel Bowl</b> GF	<b>5</b>	<b>Watermelon cup</b> Veg GF	<b>3</b>
filled with quinoa tabouli, pickled red cabbage, and tahini sauce		(summer) with whipped tofu & mint cream and pickled onion	
<b>Mini Pizza</b>	<b>3.5</b>	<b>Petite Greek Salad</b> GF Veg	<b>3.5</b>
house dough, tomato sauce, fiore di latte, and basil		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

<b>Beef Skewer</b> GF	<b>10.5</b>	<b>Charcuterie cup</b>	<b>14</b>
Chimichurri marinated AAA beef striploin with peppers, onions, and mini potatoes served with a chimichurri aioli		a playful display may include imported and domestic cheese, cured meats, pickled and fresh vegetables, olives, fresh fruit, dried fruits, crostinis, and crackers	
<b>Pulled Beef Short Rib Parfait</b>	<b>11</b>	<b>Hand-made Gnocchi</b>	<b>12</b>
braised short rib, garlic potato mash, pickled red onion, and microgreens, served in a jar		tossed in a beef and veal Bolognese, topped with micro basil	

### POULTRY

<b>Chicken Skewer</b> GF	<b>9.75</b>	<b>Southern Fried Chicken</b>	<b>9.75</b>
chicken breast with peppers, onions, and zucchini served with peanut dipping sauce or sweet chilli		tenders in a mini waffle with maple syrup aioli and chives	

### FISH

<b>Salmon Skewer</b> GF	<b>10.5</b>	<b>Fish 4-inch Taco</b>	<b>7</b>
with marinated salmon with lemon slices, zucchini, and peppers served with a chermoula salsa		with fried haddock, carrot slaw, cilantro, lime créma	
<b>Salmon Poke</b>	<b>11.5</b>	<b>Tuna Poke</b>	<b>12.5</b>
with sesame forbidden rice, edamame, cucumber, purple cabbage, scallions, seaweed, spiced aioli with ponzu dressing		with marinated forbidden rice, ponzu, purple cabbage, scallions, edamame, cucumber, seaweed, spiced aioli, mango, sesame soy dressing	
		<b>Lobster Mac and Cheese</b>	<b>14.5</b>
		with creamy cheese, lobster meat and Parmesan breadcrumbs	

### VEGETARIAN / VEGAN

<b>Vegan Skewer</b> GF	<b>9.5</b>	<b>Grilled King Oyster Mushrooms</b>	
chimichurri marinated Tofu, peppers, onions, zucchini, eggplant, and served with a balsamic reduction		Veg GF <b>11</b>	
<b>Ricotta Spinach Agnolotti</b> Veg	<b>13</b>	with white-bean puree, grilled red cabbage, and chilli-garlic rapini.	
with a rosé sauce and sautéed leeks		<b>Eggplant Involtini</b> Veg V	<b>2.5</b>
		tofu cheese, angel pasta, tomato sauce, basil, panko	