HORS D'OEUVRES

Our hors-d'œuvre or amuse-bouches are *1-2 bites - No staff required/ delivered at room temperature/ for delivery & ready to serve / min 12 pc per item*

Beef

Burger Slider **5.5**
lettuce, pickles, Roma tomato, and smoked bacon jam

Cheeseburger Slider **5.95**
lettuce, Roma tomato, pickles, white aged cheddar and garlic aioli

Beef Skewer GF **5**
Miso marinated & served with lemon aioli

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

Spanish Tapa Torta GF **4.95**
sliced potatoes with onions, egg & topped with prosciutto and balsamic vinegar reduction

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 chili

Duck Confit and Brie arancini **4.5**
with sour cherry aioli

Duck Rice Paper Rolls GF **4.95**
Duck confit, julienne of mango, carrot, snow pea, scallions, cilantro, vermicelli noodles and orange hoisin dipping sauce

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 GF **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

Vegan Tourtière V Veg **3.95**
lentils, onions, eggplant, mushrooms and spices

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**
3" mini quiche, choose from Wild mushroom, spinach & brie or Grilled vegetables & aged cheddar cheese

Caprese Skewers Veg GF **3.95**
Cherry tomato and bocconcini with basil sauce

Grilled Vegetables Skewer GF Veg **4**
Eggplant, zucchini, onion, peppers, sweet potatoes and mushrooms

Hummus Crudités Shooter V Veg **4.5**
served with seasonal vegetable batons

Guacamole & Tortilla Chips Shooter
V Veg GF **4.5**

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 & packaged

Delightful Bites **3**
A selection of seasonal decadent & creamy dessert bite-sized squares (may contain nuts/1pp)

Mini Macaron GF **3.25**
our house-made almond-meringue pastry cookie "sandwiches" with a delicious filling

Mini Cannoli **2.5**
filled with ricotta, cherry, orange zest and chocolate chips

Mini Cupcakes NF **2.5/3.75**
assorted bite-sized cupcakes decorated with themed frosting

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 V GF **5**
with fresh fruit, may include pineapple, melons, strawberries, and grapes, served on a skewer

Openfields
OPFOODS.CA

HORS D'OEUVRES

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

Beef, Veal & Lamb

Cantaloupe & Prosciutto GF **4**
with whipped ricotta

Veal tenderloin GF **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 GF **6**
herb-dusted and sous vide lamb tenderloin on a crostini, pickled red onion, and mint pesto

Lamb Lollipop GF **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 GF **6.5**
lobster medallion, beurre blanc and chives

Lobster Grilled Cheese **6**
aged white cheddar cheese

Seared branzino GF **4.5**
on a sushi rice crostini with a lemon aioli

Branzino Ceviche GF **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 Crostini **4**
with grilled peach with balsamic reduction

Wild Mushroom Crostini **3.5**
goat cheese mousse, thyme, and olive oil

Mini Falafel Bowl GF **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 Veg GF **3**
(summer)
with whipped creamy tofu or feta, mint & pickled onion

Petite Greek Salad GF Veg **3.5**
in a cucumber barrel with oregano dressing, topped with feta

...

Openfields
OPFOODS.CA

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

BEEF

Beef Skewer GF **14.5**
Chimichurri-marinated AAA beef striploin with peppers, onions, and mini potatoes served with a chimichurri aioli

Pulled Beef Short Rib Parfait **11.75**
braised short rib, garlic potato mash, pickled red onion, and microgreens, served in a jar

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

Mini Charcuterie Cup **7**

Hand-made Gnocchi **12**
tossed in a beef and veal Bolognese, topped with micro basil

POULTRY

Chicken Skewer GF **11.75**
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 GF **12.5**
with marinated salmon with lemon slices, zucchini, and peppers served with a chermoula salsa

Salmon Poke **14.5**
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 GF **10.75**
chimichurri-marinated tofu, peppers, onions, zucchini, eggplant, and served with a balsamic reduction

Ricotta Spinach Agnolotti Veg **14**
with a rosé sauce and sautéed leeks

Grilled King Oyster Mushrooms
Veg GF **12**
with white-bean puree, grilled red cabbage, and chilli-garlic rapini.

Eggplant Involtini Veg V **14.5**
tofu cheese, angel pasta, tomato sauce, basil, panko

Openfields
OPFOODS.CA