



# Maisie Socials

Crafted for connection and celebration

## Canapés (priced per 12 pieces)

Confit Duck Tart, sour cherry chutney	\$60.00
Spicy Beef Tartare, squid ink tapioca crisp, radish, dill; <i>gf</i>	\$60.00
Togarashi Seared Tuna, pickled vegetable salad, sweet & spicy soy dressing; <i>gf</i>	\$60.00
Marinated Chilli Prawns, mango chutney; <i>gf</i>	\$54.00
Green Mango and Papaya Rice Cracker, peanut satay, yuzu dressing; <i>gf, veg</i>	\$54.00
Beet and Goats' Cheese, lemon, dill, almond crumble; <i>gf, veg</i>	\$52.00
Beef Carpaccio, herbs, radishes, black vinegar; <i>gf</i>	\$60.00
Prosciutto and Melon, extra virgin olive oil; <i>gf</i>	\$54.00
Wild Mushroom Tarts, double cream Brie, vinegar, dill; <i>veg</i>	\$52.00
Vegetarian Spring Rolls, mint, chilli honey mustard; <i>gf</i>	\$52.00
Beef Sliders, cheddar, pickles, burger sauce	\$62.00
Chicken Satay, yogurt marinade, peanut satay, pickled cucumbers; <i>gf</i>	\$58.00
Beef Short Rib Pot Pie, scallion pommé purée	\$62.00
Rosemary Potato Croquettes, crème fraiche, Romesco sauce; <i>veg</i>	\$54.00
Tomato Bruschetta, toast, pickled chilies; <i>df, veg</i>	\$54.00

## Platters (priced per 25 guests)

Assorted cured meats, selection of cheese, crackers, pickles, preserves	\$225.00
Vegetables, dips, spreads, assorted chips, toasts & breads	\$175.00
Assorted sushi; <i>veg/vegan sushi also available by request</i>	\$325.00
Assorted mini desserts	\$185.00

## Chef stations (priced per 50 guests)

Taco bar: beef, chicken, seasonal vegetables, corn tortillas, condiments; <i>gf</i>	\$525.00
Carvery bar: prime rib <b>OR</b> turkey breast, house sauces	\$1,075.00/\$675.00
Poutine bar: fries, gravy, cheese curds, green onions	\$450.00

All prices subject to 20% gratuity and 5% GST

Bring a little Maisie magic to your event!

Let's plan something special

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