

Appetizers - Vegetarian

COLD VEGETARIAN

FRUIT SKEWERS sliced fresh seasonal fruit.

CAPRESE SALAD KABOBS grape tomatoes, mozzarella pearls, cucumber and basil on a skewer drizzled in olive oil & balsamic.

TAPENADE ON CROSTINI olive provençale topped on a toasted crostini.

DEVILED EGGS hard boiled eggs filled with a creamy garlic yolk.

CUCUMBER CUPS with a dill cream cheese center.

HUMMUS CROSTINI fresh hummus with roasted garlic on a focaccia crostini.

HOT VEGETARIAN

CAULIFLOWER WINGS panko breaded golden fried served with a creamy ranch.

VEGETARIAN QUICHE tomato, onion and gruyere cheese in a puff pastry

GRILLED CHEESE mozza, cheddar, & Swiss on sourdough cut into ¼ 's.

GRANNY GRILLED CHEESE aged white cheddar & sliced granny smith apple with an onion jam served on sourdough cut into ¼ 's.

PEROGIE SKEWERS fried potato & cheese Perogies on a skewer served with sour cream.

TOFU SKEWERS fried tofu skewered with peppers and Greek seasoning.

CRISPY TOFU TACO fried tofu with sticky rice & sriracha aioli in a crispy wonton taco shell.

MAC & CHEESE BALLS crispy fried panko breaded mac & cheese balls served with sriracha ketchup.

ARANCINI creamy Italian rice with parmesan cheese, panko breaded & crispy fried served with marinara sauce.

AVOCADO TOAST toasted baguette with avocado spread, pickled radish, alfalfa sprouts, pumpkin seeds, & citrus zest.

FIG & GOAT CHEESE TART red wine stewed figs, caramelized onion puree, & goat cheese in a savoury pastry.

Appetizers - Savoury

COLD SAVOURY

STUFFED CHICKEN WONTON SHELLS crispy

handmade wonton stuffed with diced Bombay chicken or garlic pesto chicken.

CHARCUTERIE SKEWERS sliced salami, cheese,

salty olives, & cherry tomatoes.

OPEN FACED BAGUETTES sliced fresh deli slices

on a baguette with fresh garnishes.

PROSCIUTTO BAGUETTE cured smoked ham on a

toasted baguette, finished with a balsamic glaze.

HOT SAVOURY

MINI YORKIES slow roasted beef sliced & stuffed

in a fresh yorkie finished with a demi & onion relish.

SWEET CHILI OR HAWAIIAN CHICKEN SATAY

chicken satay with honey siracha chili & lime with toasted sesame seeds or diced chicken breast in a ginger teriyaki skewered with fresh pineapple.

MEATBALL PUFF SKEWERS fresh puff pastry

weaved with traditional garlic meatballs served with marinara sauce.

BBQ BEEF, CHICKEN, OR PORK SLIDERS your

choice of shaved sirloin roast beef, diced chicken or BBQ pulled pork stacked on a mini slider with sauteed onions & mozza cheese.

SPICY ASIAN PORK MEATBALLS pork meatballs

covered in a spicy Asian glaze.

BACON WRAPPED DATES dried dates wrapped in

maple bacon.

SALMON LOX ON RYE served with cream cheese,

dill, red onion, & capers on rye.

STUFFED SEAFOOD WONTON SHELLS crispy

handmade wonton stuffed with shrimp & crab salad in a Bombay dressing or garlic pesto.

POACHED PRAWNS & PEA POD fresh cooked

tiger prawn wrapped in a fresh pea pod.

SPICY TUNA SUSHI TACO diced ahi tuna mixed

with a sriracha aioli in a crispy wonton taco shell.

BACON BRUSSELS maple bacon wrapped Brussel

sprouts served with a balsamic aioli. **seasonal**

MINI BBQ RIBS frenched baby back ribs with a

zesty BBQ sauce.

PRAWNS & SCALLOP SKEWERS fresh prawns &

scallops grilled with tomato, garlic, capers, & butter topped with fresh herbs & lemon.

STUFFED SEAFOOD MUSHROOM CAPS stuffed

mushrooms with crab, shrimp, cream cheese & fresh herbs topped with parmesan cheese.

CHILI LIME PRAWNS black tiger prawns pan fried

in a chili lime butter served on a toasted foccacia crostini with guacamole.

TORPEDO PRAWNS large tiger prawns panko

breaded & served with a Thai chili dip.