

# Appetizers - Savoury

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## COLD SAVOURY

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### 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

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### 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.