

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.