



**All prices are per item and do not include tax or gratuity**

**CANAPÉS**

**Minimum order 18 of one type**

Caprese Skewers / \$1.50

Sundried Tomato Pesto Garlic Bites / \$2

Potato skin bites with chives, bacon, aged cheddar / \$2.50

Garlic Goat Cheese Mousse, Phyllo Cup, Sweet Roasted Beet and Pumpkin seed cracker / \$3

Cold Smoked Lox, Whipped Caper Spread and Ginger Pickled Shallot / \$3

Tuna and avocado tartar with cucumber / \$3

Grilled zucchini bruschetta – balsamic, grana padano (Vegan option) / \$3

Manchego Stuffed Veal Meatballs with Marinara / \$3

Garlic Mushrooms on Crostini / \$3

Schinkenspeck Wrapped Warmed Danish Blue Dates with Black Truffle / \$3.25

Glazed Short Rib Bites with Crispy Polenta and leek / \$4

10 hour smoked pulled pork taquitos, roasted poblano and gouda / \$3.75

Chicken drums – maple soy glaze, sesame / \$4

Seared Steak, roasted potato, port glazed mushroom and corn succotash / \$4

Mushroom Arancini with maple bacon aioli / \$4.25

Sliders – Fried chicken, garlic aioli, tangy slaw and sweet pickle on a fresh brioche bun / \$5

Sliders – ground chuck, tamarind BBQ sauce, pork belly, crispy leek, ginger turmeric pickle, green curry remoulade, fresh brioche bun / \$5

## **PLATTERS**

Fried cauliflower with spicy sweet chili soy / \$25

Assorted Crackers & Crostini / \$49

Assorted Fruit Platter with Grand Marnier Yogurt Dip / \$79

Crudite Platter with Housemade Buttermilk Ranch or Roasted Red Pepper Hummus / \$79

Seasonal Meat and Cheese Platter / \$169

Chilled Seafood Platter with crab, prawn, oysters, scallop ceviche, mignonette, gin cocktail sauce, horseradish, lemon / \$224

## **FLATBREADS**

### **Minimum order 4 of one type**

Das Haus / \$23

tomato sauce, schinkenspeck, caramelized shallot, arugula

Smokehouse Chicken / \$23

chicken, bacon, bbq sauce, peppers, shallot

The Okanagan / \$23

caramelized pear with brie, spiced walnuts and fig balsamic

The Big White / \$23

white sauce, confit garlic, pickled fennel, local pork sausage