



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

## **CANAPÉS**

***Minimum order 18 of one type***

**CAPRESE SKEWERS / \$1.75**

**GARLIC BITES *sundried tomato, pesto, phyllo cup / \$2***

**POTATO SKIN BITES *chives, bacon, aged cheddar / \$2.50***

**MUSHROOM CROSTINI *garlic butter, port glaze / \$2.50***

**GOAT CHEESE MOUSSE *phyllo cup, sweet roasted beet, pumpkin seed cracker / \$3***

**GRILLED ZUCCHINI BRUSCHETTA *balsamic, grana padano (Vegan option) / \$3***

**DANISH BLUE DATES *schinkenspeck wrapped, black truffle / \$3***

**FRIED CAULIFLOWER *spicy sweet chili soy / \$3***

**MUSHROOM ARANCINI *maple bacon aioli / \$4***

**COLD SMOKED LOX *whipped caper cheese, ginger pickled shallot / \$4***

**TUNA TARTAR *avocado, Belgian endive, sesame / \$4***

**STUFFED MEATBALLS *veal, Manchego, house marinara / \$4***

**CHEESE TOTS *chilli con carne / \$4***

**RICOTTA GNOCCHI *beurre noisette, sage, pine nuts / \$4***

**CHICKEN PARM *garlic crostini, house marinara, reggiano / \$4***

**GLAZED SHORT RIB *crispy polenta, leek hay / \$5***

**TOFU CORN FRITTER *pickled jalapeno, chipotle mayo / \$5***

**10 HOUR SMOKED PORK SHOULDER TAQUITOS *roasted poblano, gouda, chili crema / \$5***

**CHICKEN DRUMS** *maple soy glaze, sesame* / \$5

**BAO BUNS** *pickled carrot, spicy mayo, choose between 5 spice pork belly or wild shrimp* / \$6

**FRIED CHICKEN SLIDERS** *garlic aioli, tangy slaw sweet pickle, house brioche* / \$6

**SMASH BURGER SLIDERS** *beef patty, balsamic maple sautéed onions, lettuce, tomato, American cheese, burger sauce, house brioche* / \$6

**LOBSTER ROLL** *iceberg, dill, house brioche* / \$8

**LAMB LOLLIPOP** *mustard and fine herb crust* / \$9

## **PLATTERS**

Assorted Crackers & Crostini / \$49

Assorted Fruit Platter with Grand Marnier Yogurt Dip / \$95

Crudite Platter with Housemade Buttermilk Ranch and Roasted Red Pepper Hummus / \$85

House made salt & pepper dry ribs – 5lbs / \$95

Greek Chicken skewers x 36, with pita and house made tzatziki / \$110

Seasonal Meat and Cheese Platter / \$189

Chilled Seafood Platter with crab, prawn, oysters, scallop ceviche, mignonette, gin cocktail sauce, horseradish, lemon / \$249