



## **Small Bites**

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

### **CANAPÉS**

Herbed Goat Cheese on Endive Spoons / \$1.50

Summer Melon with Schinkenspeck / \$1.50

Caprese Skewers / \$1.50

Sundried Tomato Pesto Garlic Bites / \$2

Danish Blue Dates with Truffle (Cashew butter- vegan) / \$2.25

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

Taquitos with pulled pork and gouda / \$2.50

Beet and Goat Cheese Bites / \$2.75

Char Sui Steak Bites with Roasted Yam (Char Sui Tofu – vegan) / \$3

Smoked Salmon with Caper Spread and Pickled Shallot / \$3

Tuna and avocado tartar with cucumber / \$3

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

Schinkenspeck wrapped halibut with curried carrot puree / \$3

Manchego Meatballs / \$3

Glazed Short Rib Bites with Crispy Polenta / \$3.25

Crispy Pork Belly with Pickled Parsnip and Apple Gel / \$3.50

Bacon Stack – house made brioche, chili roasted squash, sweet cuke, candied peel / \$3.50

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

Cassoulet bites – white beans, lamb stew, duck, local sausage / \$4

Pork Medallions with fennel apple jam and roasted red pepper quinoa fritter / \$4.25

Sliders – ground chuck, tamarind BBQ sauce, pork belly, crispy leek, ginger turmeric pickle, green curry remoulade, fresh mini Kaiser / \$5.00

Arancini Options: / \$3

- Grana Padano with pistachio pesto
- Spiced duck stock, local squash, grainy jus
- Mushroom, maple bacon aioli

### **PLATTERS**

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 / \$149

Chilled Seafood Platter with crab, prawn, oysters, scallop ceviche, mignonette, gin cocktail sauce, horseradish, lemon / \$199

### **FLATBREADS**

Das Haus / \$19

tomato sauce, schinkenspeck, caramelized shallot, arugula

Smokehouse Chicken / \$19

chicken, bacon, bbq sauce, peppers, shallot

The Okanagan / \$19

caramelized pear with brie, spiced walnuts and fig balsamic

The Big White / \$19

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

