



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

REVERSE SEARED STRIPLOIN *roasted potato, port glazed mushroom, corn succotash* / \$4.50

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

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

BEEF SLIDERS *tamarind BBQ sauce, pork belly, crispy leek, ginger turmeric pickle, green curry remoulade, house brioche* / \$6

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

PLATTERS

Assorted Crackers & Crostini / \$49

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

Crudite Platter with Housemade Buttermilk Ranch and 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