

# APPETIZER MENU

*Minimum order of 3 dozen each.*

## Fish and Seafood (Served Hot)

- Panko encrusted fresh fanny bay oysters with chipotle lime dipping sauce (\$36.00/dz)
- Fresh fanny bay oysters wrapped in double smoked bacon; served warm spinach & parmesan sauce, kissed with pernod (\$36.00/dz)
- Pan seared pancetta wrapped sea scallops served with fresh citrus aioli (\$36.00/dz)
- Double smoked bacon wrapped sea scallops served with rosé cocktail sauce (\$36.00/dz)
- Panko encrusted jumbo prawns served with classic cocktail sauce (\$36.00/dz)
- Coconut encrusted jumbo prawns served with mango & fresh lime dipping sauce (\$36.00/dz)
- Petit crab cakes topped with fresh dill & lemon sauce (\$42.00/dz)
- Smoked salmon, crème fraiche, caviar and fresh dill on warm potato latkes (\$36.00/dz)
- Mini fish tacos with local wild cod, cabbage slaw, salsa fresco, and lime yoghurt sauce; served on corn tortillas (48.00/dz)
- Wild sockeye salmon rolls baked in flakey pastry and served with lemon dill sauce (\$30.00/dz)
- Mini baked potatoes with crème fraiche, chives and caviar (\$36.00/dz)

## Fish & Seafood (Served Cold)

- Smoked salmon, dijon cream, capers, red onion, and fresh dill; served on petit blini (\$36.00/dz)
- Jumbo prawns wrapped with Asian snow peas; served with creamy ginger dipping sauce (\$36.00/dz)
- Sesame encrusted tuna with seaweed salad, ginger sauce, and green onions; served on cucumber rounds (\$36.00/dz)
- Sea scallop and mango ceviche with avocado cream; served in crisp tortilla cups (\$36.00/dz)
- Mini prawn cocktails served in shot glasses (2 prawns on a bamboo skewer) (\$60.00/dz)

## Poultry & Meats (Served Hot)

- Crispy pork & chive potstickers with sweet & spicy dipping sauce (\$30.00/dz)
- Grilled chipotle lime chicken skewers served with creamy avocado and lime sauce (Spicy) (\$33.00/dz)
- Thai chicken satay served on bamboo skewers with creamy peanut and coconut milk sauce (Spicy) (\$33.00/dz)
- Chinese 5 spice and soy marinated chicken (boneless thigh meat); served on bamboo skewers (\$33.00/dz)

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## Minimum order of 3 dozen each.

- Little beef wellingtons with pâté bake in puff pastry and served with Madera wine demi glaze (\$36.00/dz)
- Baby Yorkshire pudding with medium rare beef tenderloin & horseradish demi glaze. (\$36.00/dz)
- Petit lamb chops (cut off the rack) served with fresh mint and black current dipping sauce (\$60.00/dz)
- Grilled herb marinated lamb skewers; served with feta and fresh mint tzatziki (\$36.00/dz)
- Turkey & Italian sausage meatballs served with warm tomato and fresh basil dipping sauce (\$30.00/dz)
- Cremini mushrooms baked with sweet Italian sausage and fresh mozzarella cheese (\$30.00/dz)
- Buttermilk fried chicken (boneless strips) with spicy aioli; served in parchment cones (\$48.00/dz)
- Mini cheeseburger sliders with caramelized red onions and butter lettuce (\$48.00/dz)
- Italian sausage rolls with fennel, baked in flaky pastry and served with creamy mustard dipping sauce (\$24.00/dz)

## Poultry & Meats (Served Cold)

- Seared beef tenderloin carpaccio with fresh arugula, fried capers, dijon cream, and shaved parmesan on crostini (\$36.00/dz)
- Peppercorn encrusted rare beef tenderloin with horseradish cream and artisan greens on crostini (\$36.00/dz)
- Chicken and apple salad with fresh tarragon dressing and roasted almonds served on endive petals (\$30.00/dz)

## Vegetarian (Served Hot)

- Cremini mushrooms baked with creamy goat's cheese and braised leeks \$24.00/dz)
- Cremini mushrooms baked with spinach, artichokes, and three cheeses (\$24.00/dz)
- Spinach and feta pies with fresh mint; served with tzatziki (\$30.00/dz)
- Vine ripened tomato & bocconcini bruschetta with fresh basil and balsamic syrup (\$30.00/ dz)
- French brie and cranberry compote phyllo pies (\$30.00/dz)
- Curried potato and chickpea samosas served with mango lime dipping sauce (\$30.00/dz)
- Caramelized red onion and gorgonzola pizzettes with fresh thyme (\$24.00/dz)
- Local and exotic mushrooms with fresh thyme and a hint of cream; served on crispy polenta (\$30.00/dz)
- Mini baked potatoes with crème fraiche, cheddar, and chives (\$30.00/dz)
- Little grilled cheese sandwiches (\$30.00/dz) [Add demitasse cups of tomato basil soup, \$2.50 each]

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*Minimum order of 3 dozen each.*

## *Vegetarian (Served Cold)*

- Vine ripened tomato, fresh basil, Kalamata olive, capers, and goat's cheese bruschetta (\$30.00/dz)
- Roasted beet, goat's cheese, and candied pecans; served in endive petals (\$36.00/dz)
- Pear, gorgonzola, and roasted walnuts; served in endive petals (\$36.00/dz)
- Classic deviled eggs with fresh dill; made with local "Farmer Ben's" eggs (\$24.00/dz)
- Devilled eggs with a hint of curry & fresh chives; made with local "Farmer Ben's" eggs (\$24.00/dz)

## *English style tea sandwiches (Please let us know if you have a preference for the variety, or leave it up to our chefs)*

- House roast beef with horseradish cream
- Rosemary ham and Havarti with dijon
- Roasted chicken breast with cranberry compote
- Smoked salmon & lemon dill cream cheese rolls
- Egg salad with fresh dill
- Poached asparagus and tarragon cream cheese rolls (seasonal)
- English cucumber and fresh mint butter

*Served on thinly sliced whole wheat & white bread, crusts removed*

**\$24.00 per dozen pieces**