

# APPETIZER MENU

Items marked full service are items that contain both hot and cold elements and must be prepared onsite by catering staff. Onsite banquet attendants can be added to your event at checkout.

Items priced by each piece or portion must meet minimum order of 2 dozen per flavour.

Minimum order for delivery \$350.

**FS** FULL SERVICE **GF** GLUTEN FREE

## VEGETARIAN \$3.75/PC

Whipped goat cheese with honey, pistachios & rose petals served with grilled naan & lavash crackers

Ricotta stuffed arancini (deep fried rice balls) with sundried tomato pesto & Parmesan petals

Flatbread triangles (6) with sundried tomato pesto, feta, toasted walnuts, mozzarella **FS**

Sweet corn fritters with lemony ricotta & hot honey **FS**

Crispy breaded cheese stuffed ravioli with sweet & spicy tomato coulis & pesto drizzle

Greek style quinoa cucumber cups with grape tomato (can be vegan without feta) **GF**

Fig & brie puff tartlets with balsamic glaze

Fresh heirloom tomato bruschetta with shaved Parmesan and house made crostini

Spanakopita triangles with tzatziki

## VEGAN \$3.75/PC

Samosas with mint tamarind chutney

Asian tofu slider with unagi sauce & citrus slaw **FS**

Thai spring salad rolls with mint, peanut or sweet chili sauce **GF**

Pakorras (deep fried indian vegetable fritters) with tamarind mint chutney

## POULTRY \$4.25/PC

Butter chicken naan bites with pickled red cabbage & cilantro **FS**

Mini ham & Swiss quiche with chives

Coconut & panko breaded chicken skewers with sweet chili

Smoked chicken sliders with mango jalapeño salsa & chipotle crema **FS**

Moroccan chicken chermoula skewers: herbs, paprika, lemon, harissa, and cucumber yoghurt sauce **GF**

Mini chicken & waffle bite with hot honey drizzle

## BEEF \$4.50/PC

Mini bacon cheeseburger sliders with signature burger sauce and pickle

Smoked brisket sliders with house bbq sauce, cheddar and slaw **FS**

Cumin scented moroccan meatballs with pomegranate glaze

Roast beef crostini with horseradish, red onion relish and greens

## PORK \$4.50/PC

Asian pork belly skewer with pickled radish

Prosciutto wrapped asparagus **GF**

Cranberry, brie and prosciutto crostini with balsamic glaze

Pork gyoza dumplings with unagi sauce, fresh lime, green onions, cilantro

Tart de soleil (sun shaped tart) puff pastry pull apart twists with herb butter, gouda, bacon, chives (12 pieces per tart)

## FISH & SEAFOOD \$4.75/PC

Goong sarong -thai style deep-fried shrimp wrapped in crispy noodles served with sweet chili sauce

Cocktail prawns with brandy lemon cream & cocktail sauce (3 per portion) **GF**

Smoked salmon crostini with lemon dill crème fraiche

Mini fish tacos with battered cod, lime slaw, chipotle mayo, and mango jalapeño salsa **FS**

PLATTERS	PRICED PER PERSON	MINI DESSERTS	\$4.50/PC
Cheese, fruit & candied nut display with crostinis, hot honey, crackers, sourdough chips	\$8/pp	Strawberry mousse cups	
Charcuterie display with local & imported meats, cheeses, fruit, chocolate, flowers, dips, pickles	\$14/pp	Chocolate mousse cups	
Vegetable platter with goddess dip (tahini lemon ginger dip) or ranch	\$3.99/pp	Chocolate truffle cups with nutella & hazelnuts <b>GF</b>	
Fruit display <b>GF</b>	\$4.99/pp	White chocolate truffle cups with rose & pistachio <b>GF</b>	
Dessert Platter: squares & mini desserts and tarts	\$4.50/pp	Mini lemon meringue tarts	
Fruit & dessert platter	\$4.99/pp	Chocolate dipped cannoli with whipped cream	

