



## CANAPÉS

EXECUTIVE CHEF: JAMES BUDER

For a one hour Cocktail Reception, we recommend 4 -6 pieces per person  
Minimum 2 dozen order per selection  
Maximum of 6 selections recommended

**\$39.00 per dozen**

### COLD CANAPÉS

Shrimp & Avocado Parfait – *On a Spiked Cucumber Round*

Caprese – *Pesto Marinated Bocconcini & Tomato Skewer* ✓

Wild Mushroom Tart – *Truffle Crème Fraîche* ✓

Salmon Poké - *Sesame Tuille, Ponzu Dressing, Salmon Roe*

Lobster Salad - *Lemon Tarragon Dressing, Smoked Tomato, Herb Crostini*

Grilled Shrimp – *Lime Brandy Cocktail Sauce*

Bruschetta – *Feta, Tomato, Scallion, Crostini* ✓

### HOT CANAPÉS

Grilled Beef Skewer – *Chimichurri*

Crab Cakes – *Sriracha Aioli*

Spanikopita – *Cucumber Riata Sauce* ✓

Chicken Satays – *Tandoori Aioli*

Caramelized Onion Tart – *Stilton, Chive Crème Fraîche* ✓

Vegetarian Spring Rolls – *Red Chili, Coriander & Orange Glaze* ✓

Sous Vide Striploin - *Brioche Roll, Shaved Gherkin, Horseradish Aioli*

(✓ *Vegetarian Options*)