



CANAPES

EXECUTIVE CHEF • CHRIS SMYTHE

For a one hour Cocktail Reception, we recommend 4 pieces per person

Minimum 2 dozen per selection

VEGETARIAN SELECTIONS **Minimum 2 dozen per selection**

Basil Pesto Marinated Caprese Salad (cold)
Triple Cream Brie Tarts with Cranberry Chutney (hot)
Vegetable Spring Rolls with Sweet Chili Dipping Sauce (hot)
Belgium Endive Spears and Black Bean Corn Salsa (cold)
Sour Dough Crostini, Toasted Walnuts and Ermite Blue Cheese (hot)
Mini Exotic Mushroom Quiche with French Tarragon (hot)

\$34 per dozen

MEAT SELECTIONS **Minimum 2 dozen per selection**

Prosciutto & Melon, Sweet Basil Roulade (cold)
Moroccan Spiced Beef Satays (hot)
Tamarind Glazed Chicken Satay (hot)
Crispy Chicken Wing Lollipop with Sriracha Honey (hot)
Crispy Pork Wontons with Smoked Mustard Salt (hot)
Ontario Lamb Shank Poutine with Cheddar Curds (hot)
Smoked Duck "Croque Monsieur" Provolone Cheese (hot)

\$36 per dozen

SEAFOOD SELECTIONS **Minimum 2 dozen per selection**

Chilled Asian Barbeque Shrimp with Wasabi Aioli (cold)
Smoked Trout Rillete on Rustic Crostini (cold)
PEI Marinated Mussels with Pico de Gallo (cold)
Tuna Tartare with Sesame, Cucumber & Sweet Soy (cold)
Sea Scallops Wrapped in Applewood Smoked Bacon (hot)
Mini Crab Cake with Cajun Mayo (hot)
Chilled Fresh Oysters with Fresh Horseradish (cold)

\$38 per dozen

**All prices are subject to taxes and gratuities.
Prices in effect from April 1, 2018.**