



The
MILLCROFT INN & SPA
The Definitive Country Retreat

Canapés

We recommend three to five pieces per person for a pre-dinner cocktail reception.

Cold Canapé Selection

Goat Cheese and Vegetable Terrine with Fig Compote	Fresh Shucked Malpeque Oysters
Air cured Tenderloin Wrapped Mizuna with Artisinal Olive Oil	Seared Duck with Orange Fennel Slaw
Smoked Salmon And Cream Cheese Pinwheels	Tuna Niçoise Sushi Roll
Fresh Figs Wrapped in Prosciutto with Lemon Mascarpone	Lobster Salad On Endive Leaf
Pomegranate Glazed Quail Breast with Pear Compote	Spicy Grilled Shrimp with Melon Yoghurt
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\$32 per Dozen	\$38 per dozen

Hot Canapé Selection

Nine Vegetable Spring Roll	Feta Filled Beef Meatballs with Coriander Glaze
Cherry Tomato Filled with Olive Tapenade and Goats Cheese	Cod Brandade with Millcroft Tartare Sauce
Forest Mushroom and Asiago Tart	Pork Tenderloin and Apricot Strudel
Herbed Goat Cheese and Caramelized Onion Turnovers	Ginger and Lemongrass Glazed Boneless Chicken Wings
Roasted Plums with Woolwich Goat Cheese	Mini Crab Cakes with Pepper Dipping Sauce
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\$32 per Dozen	\$38 per Dozen

All prices are subject to applicable taxes and gratuities.