



CANAPÉS - HORS D'OEUVRES

EXECUTIVE CHEF • CHRIS SMYTHE

For a 1-hour Cocktail Reception, we recommend 4 pieces per person

VEGETARIAN

Minimum 2 dozen per each selection below

- Basil Pesto Marinated Caprese Salad (cold)
- Triple Cream Brie Tarts with Cranberry Chutney (hot)
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce (hot)
- Curried Vegetable Samosa, Grilled Peach Chutney (hot)
- Sour Dough Crostini, Toasted Walnuts and Ermite Blue Cheese (hot)
- Mini Exotic Mushroom Quiche with French Tarragon (hot)

\$34++ per dozen

MEAT

Minimum 2 dozen per each selection below

- Salumi, Fior de Latte Cheese, Green Olive Pesto (cold)
- Moroccan Spiced Beef Satays (hot)
- Tandori Glazed Chicken Satays, Peanut Sauce (hot)
- Crispy Chicken Wing Lollipop with Sriracha Honey (hot)
- Crispy Pork & Coriander Wontons (hot)
- Ontario Lamb Shank Poutine (hot)
- Smoked Duck “Croque Monsieur” Gruyere Cheese (hot)

\$36++ per dozen

SEAFOOD

Minimum 2 dozen per each selection below

- Chilled Asian Barbeque Shrimp with Wasabi Aioli (cold)
- Micro Poppy Seed Bagel, House Smoked Salmon & Dill Cream Cheese (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