



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

\$43.00 per dozen

COLD CANAPÉS

Shrimp & Avocado Parfait

Caprese – *Pesto Marinated Bocconcini & Tomato Skewer* ✓

Wild Mushroom Tart – *Truffle Crème Fraîche* ✓

Candied Hot Salmon – *Maple, Crème Fraîche*

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*

Chicken Drumettes – *Wing- Drum only, Frenched & Pulled Back* ✓

Spanikopita – *Cucumber Riata Sauce* ✓

Sliced Duck Breast – *Hoisin Glazed, Nappa Slaw with Soy & Cilantro on Crostini* ✓

Caramelized Onion Tart – *Blue Cheese, Chive Crème Fraîche* ✓

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

Warm Mushroom Duxelle – *Honey & White Truffle, Mascarpone, Onion Pesto* ✓

(✓ *Vegetarian Options*)