



CANAPÉS - HORS D'OEUVRES

EXECUTIVE CHEF • CHRIS SMYTHE

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

Minimum of 2 dozen per each selection

Basil Pesto Marinated Caprese Salad (cold/ gluten free)

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)

\$36++ per dozen per selection (all of the above are vegetarian items)

Salumi, Fior de Latte Cheese, Green Olive Pesto (cold/ gluten free)

Moroccan Spiced Beef Satays (hot/ gluten free)

Tandori Glazed Chicken Satays, Peanut Sauce (hot/ gluten free)

Crispy Chicken Wing Lollipop with Sriracha Honey (hot/ gluten free)

Crispy Pork & Coriander Wontons (hot)

Ontario Lamb Shank Poutine (hot/ gluten free)

Smoked Duck “Croque Monsieur” Gruyere Cheese (hot)

\$38++ per dozen per selection (all of the above are meat items)

Chilled Asian Barbeque Shrimp with Wasabi Aioli (cold/ gluten free)

Micro Poppy Seed Bagel, House Smoked Salmon & Dill Cream Cheese (cold)

PEI Marinated Mussels with Pico de Gallo (cold/ gluten free)

Tuna Tartare with Sesame, Cucumber & Sweet Soy (cold)

Sea Scallops Wrapped in Applewood Smoked Bacon (hot/ gluten free)

Mini Crab Cake with Cajun Mayo (hot/ gluten free)

Chilled Fresh Oysters with Fresh Horseradish (cold/gluten free)

\$40++ per dozen per selection (all of the above are seafood items)

All prices are subject to HST Tax & Gratuity.
Prices in effect from May 31st 2019 to April 1st 2021