



CANAPÉS - HORS D'OEUVRES

EXECUTIVE CHEF • CHRIS SMYTHE

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

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)

\$36++ 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)

\$38++ per dozen

SEAFOOD SELECTIONS

Minimum 2 dozen per selection

Chilled Asian Barbeque Shrimp with Wasabi Aioli (cold)
Smoked Trout Rillettes 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)

\$40++ per dozen

All prices are subject to HST Tax & 15% Gratuity.
Prices in effect from April 1st 2022 to April 1st 2023