



The Prince of Wales & Hotel Spa

Canapés

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

VEGETARIAN – minimum 2 dozen per selection

Basil Pesto Marinated Caprese Salad (cold)

Triple Cream Brie Tarts with Cranberry Chutney (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)

\$38++ per dozen

LAND -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)

\$40++ per dozen

SEA – minimum 2 dozen per selection

Chilled Asian Barbeque Shrimp with Wasabi Aioli (cold)

Smoked Trout Rilletes 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)

Chilled Fresh Oysters with Fresh Horseradish (cold)

\$42++ per dozen

Price is subject to HST & 18% Gratuity

Prices in effect until April 01, 2024