



## CANAPES

For a 1 hour cocktail reception, we recommend 4-6 pieces per person

Minimum 3 dozen order, per selection.

Maximum of 6 selections recommended.

### COLD CANAPES

Fresh Burrata Crostini with Baby Basil and Marinated Pepper - **\$48.00/doz**

Thai Chicken Salad with Baby Cilantro, Black Sesame Seed in a Curry Cone - **\$54.00/doz**

Smoked Scallop with Green Apple Bacon Vinaigrette, Red Shiso Salt, Baby Cilantro - **\$56.00/doz**

Classic Tiger Shrimp Cocktail, Avocado with Lemon Confit - **\$60.00/doz**

Blackened Tuna Tataki with Wasabi Aioli, Pickled Daikon Radish - **\$56.00/doz**

Niagara Prosciutto, Grilled Asparagus and Thunder Oak Gouda Wrap - **\$48.00/doz**

Duck Confit Rillettes with Fig Jam on a Sweet Potato Blini - **\$54.00/doz**

Duck Liver Parfait, Iced Apple Cider Jelly, Green Apple, and Savoury Biscotti - **\$54.00/doz**

Smoked Salmon Pinwheel with Crab, Crème Fraîche and Salmon Caviar - **\$56.00/doz**

Basil Watermelon Confit with Ricotta Salata and Mint Seedling - **\$48.00/doz**

### HOT CANAPES

Tempura Spicy Tuna Rolls with Wasabi Aioli and Red Shiso Salt - **\$60.00/doz**

Brie Quiche, Cranberry Relish Chervil - **\$54.00/doz**

Warm Parmesan-Basil and Sea Salt Madeleine's, Tomato-Fennel Marmalade - **\$54.00/doz**

Warm Smoked Maple Salmon, Sweet Corn Griddle Cakes, Horseradish Sour Cream, Chopped Chives - **\$56.00/doz**

Thai Chicken and Water Chestnut Lollipop - **\$56.00/doz**

Mini Pulled Pork and Monterey Jack Cheese Quesadilla with Pickled Slaw - **\$48.00/doz**

Grilled Cheese Sandwich with House Ham and Ontario Aged Cheddar - **\$48.00/doz**

Deep Fried Mac and Cheese Square, Smoked Jalapeno Ketchup - **\$48.00/doz**