



PRINCE OF WALES ~ MENU ~ CANAPÉS

EXECUTIVE CHEF • JEAN PAUL COMTE | CHEF SOMMELIER

'Using the finest local & regional ingredients'

PLANT -

\$38.00 per dozen - minimum 2 dozen per selection

Heirloom Tomato & Bocconcini Skewers with Basil Pesto

Vegetable Spring Rolls with Sweet Chilli Sauce

Arancini with Spinach & Romesco Sauce

Artichoke & Fine Herb Stuffed Cremini Mushrooms

Watermelon & Feta Salad with Mint Pistou

Sweet Onion Pakora with Cranberry Chutney

LAND

\$40.00 per dozen - minimum 2 dozen per selection

Steak Tartare Crostini with Horseradish Aioli

Prosciutto Wrapped Dried Figs

Chicken Wing Lollipop with NOTL Honey Mustard Sauce

Chicken Satays with Chimichurri Sauce

Pork Wontons with Chilli Ponzu Sauce

Lamb Kofta Skewers with Mint Yogurt Sauce

SEA

\$42.00 per dozen - minimum 2 dozen per selection

Smoked Salmon Crostini with Dill Cream Cheese

East Coast Oysters Freshly Shucked with Fresh Horseradish

Crab Cakes with Old Bay Aioli

Double Smoked Bacon Wrapped Scallops

Tuna Tartare with Tamari, Avocado & Cucumber Salsa

Chilled Prawn Cocktail with Marie Rose Sauce

Menu items subject to change based on ingredient availability & Chef's discretion

All prices are subject to HST Tax & 18% Gratuity

Prices in effect until April 30, 2027