



F O U R

Hot Canapes Selection

per dozen

Beef & Blue Crostini with Horseradish, Shaved Striploin, Blue Cheese Cream	40
New Zealand Lamb Chop with Salsa Verde	42
Mini Bison Burger with Avocado, Tomato Jam, Pepperjack	34
Chicken Yakitori Slider with Cucumber slaw, Chili Mayonnaise, Sesame Seed Bun	30
Grilled Chicken Satay with Seasonal Side Sauce	30
Smoked Chicken Wings with Tomato Chili Jam	25
Baked Chicken Wings with Honey Soya Glaze	25
Chicken or Vegetable Quesadilla with Monterey Jack, Tomato Salsa, Cilantro Cream	30
Jerk Shrimp with Mango Sauce	32
Grilled Tiger Shrimp with Tomato Chili Sauce	33
Roasted Scallops with Bacon Infused Cream	36
Goat Cheese Tart with Caramelized Balsamic Onions, Fresh Basil	30
Vegetable Spring Rolls with Seasonal Side Sauce	30

Cold Canapes Selection

Shrimp Cocktail with seasonal side sauce	33
Smoked salmon with cucumber and crème fraiche	30
Shrimp Salad Pitas with Lemon Aioli	33
Vegetable Hand Rolls with seasonal side sauce	30
Marinated Grape Tomatoes served on a spoon or crostini	30

Seasonal Crudite & dip	2.50 per person
Charcuterie	Based on weight
Cheese Platter with Assortment of Artisanal Breads	Based on weight
Fresh Sashimi – Chefs Selection of Seasonal Market Fresh Fish	Accordingly

**Minimum order of 2 dozen per canapes
Items are subject to seasonality
Applicable taxes and gratuity are not included**