

PASSED CANAPES

4 PIECES PER GUEST FOR \$16 | *select up to 4 canapes, minimum 24 guests*

10 PIECES PER GUEST FOR \$38 | *select up to 10 canapes, minimum 50 guests*

Items also available a la carte, by dozens

Please note we can happily customise to accommodate dietary restrictions and preferences

Vegetarian

Sweet pea risotto balls – truffle aioli (warm)

Mini caprese salad (GF)

Mushroom croquettes (warm)

Caramelized onion, fig, and goat cheese tart

Beet terrine (GF, DF)

Spinach stuffed gougere (warm)

Crudit  wraps and dips (GF, DF)

Brioche avocado toast

Watermelon feta and balsamic (GF)

Fish/Seafood

Oysters (GF, DF)

Mussels Rockefeller (warm)

Crab and avocado Toast

crab cake with tomato jam (warm)

Mini shrimp cocktail (GF, DF)

Cured Salmon Blini (Can be made GF by request)

Tuna tartare (GF, DF)

Pickled smelts on toast

Meat

Devils on horseback (warm)

Lamb scrumpets (warm, DF)

Scotch quail egg (pork, warm, DF)

Steak tartare (DF)

Chicken Liver Pate

Southern fried chicken bites (warm)

Duck and blueberry crepe (warm)

Mini braised beef tourtiere (warm)

Dessert

Beignets – chocolate or cinnamon and sugar (warm)

Mini cupcakes – red velvet, vanilla, chocolate, lemon (Can be made GF by request)

S'mores bites

Mini cr me brulee (GF)

Mini chocolate pot de cr me (GF)

Blueberry cheesecake

Mini lemon tart

Mini pavlova (GF, DF)

BIGGER BITES | *A la carte, minimum 2 dozen each*

Sliders (*Pan burger, peameal bacon, southern fried chicken, pulled pork or mushroom*) 56/dozen

Poutine (*mushroom or beef gravy*) 56/dozen

French fries 48/dozen

Grilled cheese 48/dozen

Mac n' cheese 54/ dozen

Lobster rolls 72/dozen

PAN PLATTERS | *Small serves 10-15 guests | Large serves 25-30 guests*

Charcuterie – bread, pickles, mustard

Sm. 185 | Lg. 350

Crudit  Platter – fresh vegetables with assorted dips

Sm. 100 | Lg. 180

Artisanal Cheese Board – crackers & seasonal accompaniments

Sm. 185 | Lg. 350

Fresh Fruit & Berries – assorted, seasonal availability

Sm. 115 | Lg. 220

Bar Snack Platter – vegetable chips, gin popcorn, puffed cheese sticks, olives

Sm. 100 | Lg. 180

Seafood Tower – lobster, crab claws, oysters, mussels, clams, shrimp

Sm. 450 | Lg. 850

SWEET STATIONS

DESSERT TABLE

serves 30-40 guests | 350 (*select 3 sweet canapes*)

CANDY STATION

Small serves 50-60 guests | 350

Large serves 90-100 guests | 600

Note: list of candies provided on request

Savoury Stations and Buffet available upon request