

# Peter Pan

*plated canapes & platters*

## **Vegetarian**

Beets, chevre, candied walnut, burnt honey, orange (GF)  
Squash arancini – truffle aioli (warm)  
Parmesan puffed potato, herbs, roasted peppers  
Caramelized onion, fig, and goat cheese tart  
Mini grilled cheese

## **Fish/Seafood**

Oysters (GF, DF)  
Crab cake - tomato jam (warm, DF)  
Cured salmon blini  
Octopus, toasted almonds, rosemary, orange (GF)

## **Meat**

Pork terrine, grainy mustard, red pepper gastrique, sourdough  
Steak tartare - shallot, cornichon, mustard, tabasco, worcestershire, quail egg, toast (DF)  
Southern fried chicken bites (warm)  
Duck rilette with blueberry gastrique, crostini (GF, DF)  
Braised beef tourtiere (warm)

## **Dessert**

Buttermilk tart, seasonal fruit compote  
Madeleines  
Chocolate mousse cake, chantilly (GF)

**Canapes available at \$48/dozen  
or as flight of 3 per guest for \$15 (minimum 20 guests)**

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## **Comfort Food |**

Sliders (*classic pan burger, southern fried chicken, pulled pork or mushroom*) | 8 dollars  
Poutine (*mushroom or beef gravy*) | 8 dollars  
French fries | 5 dollars  
Mac n' cheese | 8 dollars

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## **Peter Pan Plates & Platters | plated individually or shared per table**

Charcuterie Board – bread, pickles, mustard | 12 dollars per serving  
Crudité Platter – fresh vegetables & assorted dips | 8 dollars per serving  
Artisanal Cheese Board – crackers & accompaniments | 12 dollars per serving  
Fresh Fruit & Berries (GF, DF) | 7 dollars per serving

*Please feel free to ask if you have any questions or requests to customise*