Appetizers - Vegetarian

COLD VEGETARIAN

FRUIT SKEWERS fresh seasonal fruit.V + GF

CAPRESE SALAD KABOBS grape tomatoes, mozzarella pearls, cucumber, basil, balsamic drizzled.GF

TAPENADE ON CROSTINI tomato & olive provençale topped on a toasted crostini.V

DEVILED EGGS hard boiled eggs filled with a creamy garlic yolk.GF

CUCUMBER CUPS with a dill cream cheese center.GF

HUMMUS CROSTINI fresh hummus with roasted garlic on a focaccia crostini.V

AVOCADO TOAST toasted baguette with avocado spread, pickled radish, alfalfa sprouts, pumpkin seeds, & citrus zest.V

HOT VEGETARIAN

CRISPY CAULIFLOWER panko breaded golden fried served with a creamy ranch & Thai sauce.V

VEGETARIAN QUICHE tomato, onion and gruyere cheese in a tartlette.

GRILLED CHEESE mozza, cheddar, & Swiss.

PEROGIE SKEWERS fried potato & cheese Perogie with sour cream.

TOFU SKEWERS fried tofu with peppers and Greek seasoning.V + GF

CRISPY TOFU TACO fried tofu with sticky rice & sriracha aioli in a crispy wonton taco shell.V

FIG & GOAT CHEESE TART red wine stewed figs, caramelized onion puree, & goat cheese in a tartlet.

SPRING ROLLS fresh Asian veggies rolled and fried crispy served with a sweet plum sauce.

PULLED JACKFRUIT BAO served with an Asian slaw on a bao bun.

***Seasonal pricing – pricing will be determined 6-8 weeks prior to wedding.*
Majority of menu items can be accommodated for Gluten Free or Vegan – inquire within.

Appetizers - Savoury

COLD SAVOURY

STUFFED CHICKEN WONTON SHELLS crispy handmade wonton with diced Bombay chicken or garlic pesto chicken.

CHARCUTERIE SKEWERS variety of salami, cheese, salty olives.GF

OPEN FACED BAGUETTES fresh deli slices on a baguette with fresh garnishes.

PROSCIUTTO BAGUETTE cured smoked ham on a toasted baguette, balsamic glaze.

SALMON LOX cream cheese, dill, red onion, & capers on toasted baguette.

STUFFED SEAFOOD WONTON SHELLS crispy handmade wonton stuffed with shrimp & crab salad in a Bombay dressing or garlic pesto.

POACHED PRAWNS & PEA POD fresh cooked tiger prawn wrapped in a fresh pea pod.GF

SPICY TUNA SUSHI TACO diced ahi tuna mixed with a sriracha aioli & sushi rice in a crispy wonton taco shell.

HOT SAVOURY

MINI YORKIES sliced beef stuffed in a fresh yorkie finished with demi.

SWEET CHILI OR HAWAIIAN CHICKEN SATAY chicken satay chili lime siracha or ginger teriyaki with fresh pineapple.

MEATBALL PUFF SKEWERS fresh puff pastry traditional garlic meatballs served with marinara sauce.

BBQ BEEF or CHICKEN SLIDERS your choice of shaved sirloin or diced chicken stacked on a mini slider with sauteed onions.

BACON BRUSSELS maple bacon served with a balsamic glaze. **seasonal**GF

MINI BBQ RIBS baby back ribs & smokey Thai chili.GF

PRAWNS & SCALLOP SKEWERS fresh prawns & scallops, tomato, garlic, capers, butter topped with fresh herbs & lemon.GF

STUFFED SEAFOOD MUSHROOM CAPS with crab, shrimp, cream cheese & fresh herbs topped with parmesan cheese.GF

CHILI LIME PRAWNS black tiger prawns pan fried in a chili lime butter served on a toasted crostini with guacamole.GF

TORPEDO PRAWNS large tiger prawns panko breaded & served with a Thai chili dip.

PULLED PORK BAO served with an Asian slaw on a bao bun.

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