

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

FETA WATERMELON SKEWERS diced feta & watermelon on a skewer with balsamic glaze & fresh mint. 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.

HONEY SRIRACHA CRISPY CHICKEN SLIDER *crispy*
chicken in a honey sriracha on a brioche slider.

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

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

MINI TURKEY BRIE CRANBERRY PANINI Shaved roast turkey, Brie cheese, spinach, mayo & cranberry sauce on a ciabatta.

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

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

GINGER PORK BAO BUN *crispy* pork in a ginger glaze on a bao bun with Asian slaw.

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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