Appetizers - Savoury

COLD SAVOURY

STUFFED CHICKEN WONTON SHELLS crispy

handmade wonton with diced Bombay chicken or garlic pesto chicken.

 $\underline{\textbf{CHARCUTERIE SKEWERS}} \ \text{variety of salami, cheese,}$

salty olives. GF

 $\underline{\text{OPEN FACED BAGUETTES}}$ fresh deli slices on a

baguette with fresh garnishes.

PROSCIUTTO BAGUETTE cured smoked ham on a

toasted baguette, balsamic glaze.

<u>SALMON LOX</u> 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

 $\underline{\textbf{MINI YORKIES}} \text{ sliced beef stuffed in a fresh yorkie}$

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.<u>GF</u>

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.

^{**}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.