


# Canapes



## CLASSIC CANAPES

### VEGAN & VEGETARIAN

VEGAN = V, GLUTEN FREE = GF, DAIRY FREE = DF

#### POTATO LATKES

mini potato and onion lightly fried, sour cream, granny smith apple shaving

#### MINI PEROGIES (gf)

Perogies, sour cream, fried onion, potato and cheddar, mini chip truck fork

#### GRILLED CHEESE

mini baguette, smoked cheddar, caramelized onion, granny smith apple, panini

#### BRIE, DATE AND TOASTED WALNUT

crostini with warmed brie, balsamic reduction and honey

#### FIGS IN BLANKET

black mission fig, balsamic reduction, goat cheese and honey

#### CAPRESE (gf)

skewer of mini bocconcini cheese, cherry tomato, basil with balsamic reduction

#### TOMATO BRUSCHETTA

tomato bruschetta crostini, basil, goat cheese, cracked pepper

#### MUSHROOM CROSTINI (v)

wild mushroom crostini, herbs, parmesan

#### SPRING ROLLS (v, df, gf)

crispy cabbage spring rolls with vegetable and chili dipping sauce

#### GREEN THAI CURRY (v, gf, df)

coconut cream sauce, bamboo shoots, chickpea, snow peas, green beans on basmati rice, mini bamboo boat

#### STUFFED MUSHROOM (gf)

roasted red pepper and feta cheese, cracked pepper

#### AVOCADO TOAST (v, df)

mini melba, avocado caper bruschetta

#### QUESADILLA

black bean, scallion, smoked cheddar

#### SAMOSA (v, gf)

potato, vegetable, sweet tamarind dipping sauce

#### COLD SPRING ROLLS (v, gf, df)

rice paper, cabbage, cucumber, cilantro, mango, carrot, Thai chili dipping sauce

#### ARTISINAL FLATBREAD

- pear, goat cheese, pesto, basil and honey
- hummus, parsley, caramelized onion, olive oil (v, df)
- caprese of buffalo mozzarella, basil and tomato
- cauliflower BBQ with sweet sauce, scallion (v, df)
- grilled vegetable pizza, vegan or mozzarella cheese (v, df)

#### PEAR BRUSCHETTA

baked rosemary and honey pear bruschetta, whipped goat cheese on mini toast

#### MAC N CHEESE

mini garlic panko crusted macaroni and cheese béchamel, mini bamboo boat

#### SQUASH CROSTINI

roasted sage and squash, honey and maple syrup, whipped goat cheese on mini toast

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## CLASSIC CANAPES

GLUTEN FREE = GF, DAIRY FREE = DF

### BEEF SLIDER

brioche slider bun, gruyere cheese, chipotle mayo

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brioche slider bun, smoked cheddar, pickle, Dijon

### STRIPLOIN (gf, df)

mini roasted potato coin, aged striploin beef, chimichurri sauce

### CHICKEN SKEWER

- Cajun chicken with aioli dipping sauce (gf, df)
- Dijon and rosemary with avocado lime dipping sauce (gf)
- souvlaki with tzatziki dipping sauce (gf)
- coconut curry with basil chiffonade (gf, df)

### HOISIN CHICKEN, LETTUCE (df)

grilled hoisin chicken with scallions, peanut, lettuce cup

### QUESADILLA

shredded chicken, smoked cheddar, scallion, sour cream, tomato salsa

### CHICKEN FLATBREAD

flatbread, pesto, grilled chicken, goat cheese, caramelized red onion

### GREEN THAI CHICKEN CURRY (gf, df)

coconut cream sauce, bamboo shoots, vegetables, seasoned chicken on basmati rice, mini bamboo boat

### PULLED PORK

Brioche slider bun, BBQ sauce, red cabbage slaw

### STUFFED MUSHROOM (gf)

goat cheese, bacon and spinach

### BACON WRAPPED WATER CHESTNUT (gf, df)

firm chestnut, crisp bacon

### PROSCIUTTO WRAPPED ASPARAGUS (gf, df)

Italian prosciutto wrapped asparagus, lemon garlic aioli

### MEAT LOVERS FLATBREAD

bacon, chorizo sausage, mozzarella, tomato sauce, garlic

### LAMB FLATBREAD (df)

flatbread, olive oil, hummus spread, ground seasoned lamb, parsley, caramelized onions

### POT STICKER (df)

pork and chive, ginger soy sesame dipping sauce

### SHRIMP SKEWER (gf, df)

- Thai sweet chili
- tandoori
- lemon, herbs and garlic

### SCALLOP (gf, df)

seared scallops with golden shallot, grapefruit sauce serve, white spoon

### SALMON (gf, df)

salmon teriyaki with tamari, white spoon with ginger soy reduction and sesame garnish

### SMOKED SALMON

melba crostini, whipped cream cheese, avocado caper bruschetta

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## PREMIUM CANAPES

GLUTEN FREE = GF, DAIRY FREE = DF

### TENDERLOIN SKEWER (gf, df)

beef tender loin skewer with ginger, soy and sesame glaze, sesame seed garnish

### TENDERLOIN CROSTINI (df)

beef tenderloin, Dijon horseradish, caramelized onions on crostini with microgreen garnish

### SHORT RIB (gf)

mini braised beef short ribs with porter sauce, whipped mashed potatoes, mini bamboo boat

### SESAME BEEF SALAD (df)

mini phyllo cup, bib lettuce, sesame ginger dressing, sesame seed garnish

### MINI COTTAGE PIE

seasoned ground chuck, mixed vegetable with country gravy in mini shell with whipped mashed, grainy mustard garnish

### FRIED CHICKEN

mini waffle, fried buttermilk chicken, warm maple syrup drizzle with bamboo knot

### BACON WRAPPED SCALLOP (gf, df)

scallop, seared, wrapped bacon

### SHRIMP ON WHITE SPOON (gf, df)

coconut saffron shrimp spoons, lime zest

### COCONUT SHRIMP (df)

panko crusted jumbo coconut shrimp with sweet apple-mango chutney

### CAVIAR BLINI

mini herbed pancakes with caviar and lemon crème fraiche

### LAMB SLIDER

brioche slider bun, mint cucumber raita, arugula

### LAMB SPEDINI (gf, df)

marinated lamb skewer, mint dipping sauce

### LAMB MEATBALL

zaatar spice lamb with cucumber raita sauce

### LAMB RACK LOLIPOP (gf, df)

lamb rack, seasoned, mint dipping sauce

### TURKEY SLIDER

brioche slider bun, cranberry aioli, bib lettuce, cheddar

### SLIDER (v)

Vegan Slider, pickle, lettuce, tomato, ketchup and mustard, vegan bakery bun

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allergies accommodated

please inquire staffed events, drop off only, stationary and grazing stations available

contact us to discuss your event - customized menus every time

canapes are priced per package or per dozen (minimum 3 dozen per selection)

estimated quantities cocktail hour followed by dinner

- cocktail hour followed by dinner - 5 pcs per person
- full cocktail party (no dinner) - 14 pcs per person
- full cocktail party with stationary platters - 10 pcs per person

A glass bottle of olive oil is on the left, and a wooden platter with food is on the right. The platter contains a white dip topped with nuts, a slice of white cheese, and a round cookie. The background is dark.

# Platters

## PLATTERS

### CHEESE

Selection of 5 artisanal cheeses, imported and domestic camembert, boursin, applewood smoked cheddar, stilton, chevre with grapes, dried and fresh figs, dried apricots, olives, gherkins and soppressata with variety of crackers and breadsticks

### CHARCUTERIE

Selection of cured meats such as herbed salami, prosciutto di parma, copa di parma, chorzo, pancetta, genoa salami, soppressata, pickled items and pate, grainy mustard, Dijon and crostini

### ANTIPASTO

Pickled and marinated vegetables including artichoke hearts, mushrooms, sweet onions, green beans, gherkins, sundried tomatoes, roasted red peppers, olives, feta stuffed hot peppers, genoa salami and provolone cheese served with crackers and crostini

### MIDDLE EASTERN MEZZE

Za'atar spiced pita triangles with variety of dips including baba ghanoush, garlic hummus, tzatziki, roasted red pepper hummus, tabbouleh, toum, spiced nuts, olives, artichoke hearts, dried apricots, dolma and falafel bites

### CRUDITES

Market vegetables, raw, including carrot, celery, green beans, asparagus, tomatoes, snap peas, bell peppers, broccoli, cucumber, radish and endive with french onion dipping sauce or dill and cucumber dipping sauce

### PITA AND DIPS

Pita triangles and organic blue corn chips with variety of dips (choose three)

Garlic Hummus | Spinach and Artichoke Dip | Tomato Bruschetta | Black Bean Hummus | Eggplant Baba ghanoush | Tabbouleh

### HYBRID BOARDS

Combining Boards. Where you want hybrid cheese and charcuterie or hybrid crudité and pita and dips, these are our "hybrid boards". We are happy to accommodate your request and quote based on your guest count! Check out our grazing tables as well!

### SMOKED SALMON

Side of smoked lox salmon with capers, lemon, red onion with whipped cream cheese and variety of bakery fresh bagels

### DESSERT

Mixed desserts platters can include a variety of items; please inquire about your needs. Cannoli, cream horns, tiramisu bites, strawberry custard tarts, mini lemon meringue tarts, butter tarts, cookies, shortbread, brownies, Nanaimo bars, date squares, lemon curd bites, loaves and donuts. We are happy to source your cupcakes and cakes as well!

### FRUIT

Variety of fresh fruits. berries, melons, citrus, seasonal and imported tropical and vibrant. Please inquire based on seasonal availability.

### CANDY CONFECTIONS

Looking to treat your guests to candy for that special birthday party, colour themed event or a movie night for a crowd, we can provide candy platters with full sized candies, gummies, sours and chocolates.



# Grazing & Stations

## GRAZING TABLES

PRICED PER GUEST COUNT AND REQUIREMENTS (PLEASE INQUIRE)

### ULTIMATE GRAZE

- Abundant cheese selection
- Charcuterie selection
- Crackers and crostini selection
- Gherkins, olives and pickled items
- Pita, organic blue corn chips
- Selection of 3 dips
- Crudites with French onion dipping sauce
- Dried and fresh fruits
- Herbs and microgreens
- Table kraft paper

### VEGETARIAN GRAZING STATION

- Abundant cheese selection
- Crackers and crostini selection
- Gherkins, olives and pickled items
- Mini finger sandwiches including egg and scallion, cucumber boursin
- Pita, organic blue corn chips
- Selection of 3 dips
- Crudites with French onion dipping sauce
- Berries
- Dried and fresh fruits
- Herbs and microgreens
- Table kraft paper

### BRUNCH GRAZING

- Abundant cheese selection
- Grapes
- Cracker selection
- Donuts, mini muffins, apple turnovers and loaves
- Butter Croissants, chocolate croissants
- Mini quiche selection
- Smoked salmon, capers, red onion and lemon
- Whipped cream cheese
- Bakery bagels
- Fresh citrus
- Bowls of Greek and vanilla yogurt
- Honey granola
- Berries
- Dried fruits
- Herbs and microgreens
- Table kraft paper

### SWEET GRAZING

- Full sized candy bars
- Nerds (boxed)
- Licorice
- Gummies
- Sour Gummies
- Push pops
- Chocolates
- Donut Towers
- Cupcakes
- Cookies
- Brownies
- Cheezies
- Pretzels

Please inquire about our chef attended stations and other custom crafted offerings to help create your memorable event!