

CANAPES & HORS D'OEUVRES





COCKTAIL PARTY SELECTIONS

ALLERGIES ACCOMMODATED, PLEASE INQUIRE
STAFFED EVENTS, DROP OFF ONLY, STATIONARY AND GRAZING STATIONS AVAILABLE
CONTACT US TO DISCUSS YOUR EVENT - CUSTOMIZED MENUS EVERY TIME!

MINIMUM 3 DOZEN PER ITEM

ESTIMATED QUANTITIES
COCKTAIL HOUR FOLLOWED BY DINNER - 5 PCS PER PERSON
FULL COCKTAIL PARTY (NO DINNER) - 14 PCS PER PERSON
COCKTAIL PARTY WITH STATIONARY PLATTERS - 10 PCS PER PERSON

** DENOTES DROP OFF AVAILABLE COLD OR ROOM TEMP - ALL OTHER ITEMS REQUIRE ON SITE CHEF BUILDING

BEEF

BEEF SLIDER

brioche slider bun, gruyere cheese, chipotle mayo
brioche slider bun, smoked cheddar, pickle, dijon, ketchup

STRIPLOIN**

mini roasted potato coin, aged striploin beef, chimichurri
sauce (gf, df)

SHORT RIB

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

TENDERLOIN SKEWER**

beef tenderloin skewer with ginger, soy and sesame
glaze, sesame seed garnish (gf, df)

TENDERLOIN CROSTINI**

beef tenderloin, dijon horseradish, caramelized
onions on crostini with microgreen garnish (df)

SESAME BEEF SALAD

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

CHICKEN

BUTTER CHICKEN

mini papadum crisp with cucumber and mint raita

CHICKEN SKEWER**

cajun chicken with chipotle aioli dipping sauce (gf)
dijon and rosemary with avocado lime dipping sauce (gf)
souvlaki with tzatziki dipping sauce (gf)
coconut curry with basil chiffonade (gf, df)
honey, sesame (df)

HOISIN CHICKEN, LETTUCE

grilled hoisin chicken with scallions, peanut, lettuce
cup (df)

FRIED CHICKEN

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

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

coconut cream sauce, bamboo shoots, vegetables,
seasoned chicken on basmai rice, mini bamboo
boat (gf, df)

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VEG = VEGAN

PORK & LAMB & TURKEY

PULLED PORK**

Bricoe slider bun, BBQ sauce, red cabbage slaw

PORK CROSTINI**

pulled pork, BBQ sauce, red cabbage slaw, mini crostini (df)

STUFFED MUSHROOM

goat cheese, bacon and spinach (gf)

BACON WRAPPED WATER CHESTNUT**

firm chestnut, crisp bacon (gf, df)

GRILLED CHEESE**

mini baguette, bacon, smoked cheddar, caramelized onion, panini

PROSCIUTTO WRAPPED ASPARAGUS**

Italian prosciutto wrapped asparagus, lemon garlic aioli (gf)

MEAT LOVERS FLATBREAD**

bacon, chorizo sausage, mozzarella, tomato sauce, garlic

LAMB FLATEBREAD**

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

LAMB SLIDER**

bricoe slider bun, mint cucumber raita, arugula

LAMB SPEDINI**

marinated lamb skewer, mint dipping sauce (gf, df)

LAMB MEATBALL**

z'atar spice lamb with cucumber raita sauce

LAMB RACK LOLIPOP**

lamb rack, seasoned, mint dipping sauce (gf, df)

TURKEY SLIDER**

bricoe slider bun, cranberry aioli, bib lettuce, cheddar

POT STICKER**

pork and chive, ginger soy sesame dipping sauce (gf, df)

SEAFOOD

SHRIMP SKEWER (gf)**

thai sweet chili shrimp
tandoori shrimp
lemon, herbs and garlic
crushed saucy peanut
moroccan dijon
cajun spiced
sesame, ginger and soy

SCALLOP

seared scallops with golden shallot, grapefruit sauce serve, white spoon (gf, df)

BACON WRAPPED SCALLOP**

scallop, seared, wrapped bacon (gf, df)

SALMON

salmon teriyaki, white spoon with ginger soy reduction and sesame garnish (gf, df)

SMOKED SALMON**

melba crostini, whipped cream cheese, avocado caper bruschetta

SHRIMP ON WHITE SPOON

coconut green curry shrimp spoons, lime zest (gf, df)

RISOTTO

lemon risotto with crab, onion sprouts, white spoon (gf)
mixed mushroom risotto, grated parmesan, spoon (gf)

COCONUT SHRIMP**

panko crusted jumbo coconut shrimp with sweet apple-mango chutney (df)

CAVIAR BLINI**

mini herbed pancakes with caviar and lemon crème fraiche

VEGETARIAN AND VEGAN

POTATO LATKES**

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

MINI QUICHE**

lemon, leek and feta (v)
mushroom, herb and goat cheese (v)
caramelized onion, goat cheese, herb (v)

GRILLED CHEESE**

mini baguette, smoked cheddar, caramelized onion, granny smith apple, panini (v)

RISOTTO

Lemon risotto with parmesan, onion sprouts, white spoon (gf, v)

BRIE, DATE AND TOASTED WALNUT**

crostini with warmed brie, balsamic reduction and honey (v)

CAPRESE**

skewer of mini bocconcini cheese, cherry tomato, fresh basil with balsamic reduction (v)

TOMATO BRUSCHETTA

tomato bruschetta crostini, basil, goat cheese, cracked pepper (v)

MUSHROOM CROSTINI

wild mushroom crostini, herbs, parmesan (v)

SPRING ROLLS**

crispy cabbage spring rolls with vegetable and chili dipping sauce (veg, df, gf)

SESAME FALAFEL SPOONS

tahini yogurt sauce, white spoon, falafel with sesame garnish and hummus (v)

GREEN THAI CURRY

coconut cream sauce, bamboo shoots, chickpea, snow peas, green beans on basmati rice, mini bamboo boat (veg, df, gf)

MAC N CHEESE

mini garlic panko crusted macaroni and cheese béchamel in mini bamboo boat (v)

SQUASH CROSTINI**

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

STUFFED MUSHROOM**

roasted red pepper and feta cheese, cracked pepper (v, gf)

AVOCADO TOAST**

mini melba, avocado caper bruschetta (veg, df)

QUESADILLA**

black bean puree, scallion, smoked cheddar with salsa and sour cream (v, veg)

SAMOSA**

potato, vegetable, sweet tamarind dipping sauce (veg,df)

COLD SPRING ROLLS**

rice paper, cabbage, cucumber, cilantro, mango, carrot with thai chili dipping sauce (veg, gf, df)

PEAR BRUSCHETTA

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

FIGS IN BLANKET**

black mission fig, balsamic reduction, goat cheese and honey (v)

ARTISINAL FLATBREAD**

pear, caramelized onion, gruyere, pesto (v)

pear, goat cheese, pesto, basil and honey (v)

roasted thyme mushrooms, gruyere cheese (v)

hummus, parsley, caramelized onion, olive oil (veg, df)

caprese of buffalo mozzarella, basil and tomato (v)

marinara, roasted mushrooms, caramelized red onion (veg, df)

cauliflower BBQ with sweet sauce, scallion (veg, df)

margherita with marinara sauce (or basil pesto), mozzarella cheese, tomato slices, and fresh basil

grilled veggie with basil pesto grilled balsamic marinated vegetables, mozzarella cheese, and black olives (veg, v)

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PLATTERS, GRAZING TABLES & STATIONS



STATIONARY 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 sopprassata with variety of crackers and breadsticks

CHARCUTERIE

Selection of cured meats such as herbed salami, prosciutto di parma, copa di parma, chorizo, 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 provolne cheese served with crackers and crostini

MIDDLE EASTERN MEZZE

Za'atar spiced pita triangles with variety of dips including baba ganoush, 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 Babaganoush

Tabbouleh



STATIONARY PLATTERS

HYBRID BOARDS

Combining Boards. Where you want hybrid cheese and charcuterie or hybrid crudite and pita and dips, these are our "hybrid boards". We are happy to accommodate your request and quote based on your guest count!

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

Our grazing tables take food display to another level! With the intricate placement of each item, quality of taste and lush design, grazing tables are a visual feast for the eyes! Each table is crafted to your needs and event.

Grazing tables will be quoted upon request and include all fees for set up (typically 1.5-2 hours); staff and clean up on site additional.

Rentals, floral, enhancement fees may apply. Please inquire.

ULTIMATE GRAZE

Abundant cheese selection

Charcuterie selection

Crackers and crostini selection

Gherkins, olives and pickled items

Mini finger sandwiches including coronation chicken, 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

Priced per guest count and requirements (please inquire)

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

Priced per guest count and requirements (please inquire)



GRAZING STATIONS

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

Priced per guest count and requirements (please inquire)

SWEET GRAZING

Full sized candy bars

Nerds (boxed)

Licorice

Gummies

Sour Gummies

Push pops

Chocolates

Donut Towers

Cupcakes

Cookies

Brownies

Cheesies

Pretzels

Table kraft paper

Priced per guest count and requirements (please inquire)

EVENT STATIONS

INVITE YOUR GUESTS TO ENGAGE WITH OUR CHEF ATTENDED STATIONS FOR SMALL PLATES OF A VARIETY OF ITEMS. WE SUGGEST HAVING PASSED CANAPES IN ADDITION TO A STATIONED RECEPTION.

PLEASE NOTE - STAFF CHARGES AND RENTALS WILL APPLY TO STATIONS REQUIRING SERVICE AND RENTAL ITEMS. WE ARE HAPPY TO QUOTE YOUR EVENT NEEDS.

BUTCHER BLOCK

prime rib, horseradish and dijon, whipped garlic mashed potato, au jus with root veg

beef tenderloin, roasted herbed mini potatoes, lemon and parmesan asparagus, au jus

beef brisket, mop sauce reduction, herbed mini potatoes, grilled seasonal vegetables, corn bread mini

leg of lamb, stuffed with pine nuts, spinach and feta, celeriac puree, root veg with raita cucumber

pork tenderloin, herbs, prosciutto, apple compote with garlic whipped mashed potato and roasted apple and turnip

roasted salmon, lemon caper dill butter, cauliflower puree, roasted asparagus, lemon zest and crushed garlic

CURRY

red chicken thai curry

vegan green curry with vegetables, chickpeas

spicy yellow curry with chicken or flank steak

+ saffron rice, butter and salt naan wedge and mixed vegetables

POUTINE

mini chip truck boats and forks

deep fryer and oil rental required

classic poutine gravy

Quebec cheese curds

fresh French fries

+ add on two of the following:

pulled pork

smoked meat

pulled BBQ chicken

vegetarian fries supreme sauces - sour cream, cheese sauce, scallion, diced tomatoes

PASTA

mac and cheese, garlic panko crust - mini plates

bolognese, rigatoni noodle, roasted chili, basil, tomato marinara, grated parmesan - mini plates

interactive pasta bar, made to order:

+ two options of pasta noodle

+ basil pesto, tomato marinara, lemon thyme cream sauce

+ grilled vegetables

+ 2 proteins (chicken, beef, tofu or shrimp)

RISOTTO

Choose 2:

lemon, parmesan with crab
wild mushroom, gruyere, herbs
roasted spring vegetables, parmesan
squash and sage, brown butter
+ add seared scallops \$\$

TACO BAR

masa corn tortillas
+ choose 2 proteins:
chicken BBQ
taco beef
roasted cauliflower
three bean
pulled pork
fried chicken crunch
+ vegetables, dressings and condiments

PANINI

a la minute panini station (choose 3):

cajun chicken and provolone
pear, pesto and goat cheese
apple, brie and chutney
brisket, cheddar and caramelized onions
grilled cheese with bacon, smoked cheddar
grilled cheese with apple, caramelized onions and smoked cheddar

SALAD

mixed greens balsamic dressing, goat cheese, cherry tomatoes, dried cranberries, shelled pumpkin seeds, shelled sunflower seeds and red onion

quinoa true grain organic quinoa, feta, grilled corn, parsley, carrot, red pepper, scallions, lemon pepper dressing

classic caesar garlic dressing and focaccia croutons with fresh parmesan and crumbled bacon

leafy greek cucumbers, sun dried tomatoes, heirloom tomatoes, red onions, feta and kalamata olives

caprese roma tomato, basil, marinated bocconcini, balsamic reduction

creamy lakeside slaw or vegetable vinaigrette slaw, red and green cabbage

potato mini red and white potato salad with a dill and grainy mustard dressing, red onion