



Snacks & Canapés

Executive Chef Eric Neaves

before a meal (3 pieces per person) <i>(10 - 20 guests; choose 2 selections, more than 20 guests; choose 4 selections)</i>	\$9 per person
snacks (5 pieces per person) <i>(10 - 20 guests; choose 4 selections, more than 20 guests; choose 6 selections)</i>	\$14 per person
canapé party (9 pieces per person) <i>(10 - 20 guests; choose 6 selections, more than 20 guests; choose 9 selections)</i>	\$24 per person

Cold

prosciutto-wrapped bocconcini, basil, sun-dried tomato

heirloom beets with whipped goat's cheese, orange, pumpkin seeds, 'golden hearth' rye toast

rare-seared salmon, crispy wonton, red cabbage & radish slaw, ginger-cilantro aioli

Hot

tempura-fried sweet potato, buttermilk ranch dip

roasted sausage and polenta skewer with parmigiano

crispy-fried pickerel cheeks with grilled lemon, aioli

roasted pepper turnovers with puff pastry, feta, poblano pesto

braised beef slider, red onion jam, aged cheddar

*sample menu – subject to seasonal changes
vegan, vegetarian and gluten free alternatives can be arranged with advanced notice*

Snack Platters

3 – 4 items per 10 people is recommended for snack parties

Warm Marinated Olives \$15
fresh herbs, citrus peel

Fried Brussels \$20
maple-sherry gastrique, smoked salt

Party-Sized Pizza \$25
choose from: margherita, pepperoni & winter vegetable

Party-Sized Nachos \$30
chicken and poblano chili, corn chips, 3-cheese blend, pickled jalapenos, radish, cilantro, sour cream, salsa

Crudité \$35
seasonal vegetables, beetroot hummus

Baked Cheese & Onion Dip \$35
three-cheese and caramelized onion dip, corn chips, grilled 'golden hearth' rye sourdough, pickles

Fruit \$40
fresh fruits, cream cheese dip

Sweets \$40
a seasonal selection of fresh baked loaves, cookies and sweet little treats

Chicken Wing Platter (25pcs) \$45
beer marinated and crispy fried jumbo chicken wings
served with buffalo, bbq and ranch dips

Cheese \$55
a selection of four artisan cheeses from both local and far, with seasonal fruit preserve

Charcuterie \$55
cured pork loin, spicy dry-cured hungarian salami, polish sausage, mustard, pickles

Sandwich Platter \$60
10 gourmet sandwiches, cut in half
chicken salad with cranberry mustard, ham & cheese with apple-leek compote,
roasted vegetable with herbed goat's cheese and winter greens