

Cocktail Parties

Price:C$12.00

Hor D'oeurves:

French Onion Tart with Confit Onion & Aged Swiss Cheese (VG)

Garlic Toasted Crostini with Lemon Whipped Ricotta & Roasted Grapes (VG)

Garlic Toasted Crostini with Roasted Cherry Tomato, Peperonata & Parmesan (VG)

Herb Toasted Crostini with Seasonal Chutney & Brie (VG)

Puff Pastry Palmiers with Honey Mustard and Prosciutto

Brie Grilled Cheese with Blueberry Preserve (VG)

Aged Cheddar & Shaved Apple Grilled Cheese with Smoked Bacon Jam

Loaded Mini Yukon Gold Potato with Bacon, Cheddar, Caramelized Onion,

Sour Cream & Chives (GF)

Loaded Mini Yukon Gold Potato with Goat Cheese, Sautéed Mushrooms, Spinach & Red Onion Jam (VG, GF)

Mini Meatball on Grilled Crostini with Tomato Basil Sauce & Fresh Parmesan

Mini Mushroom Wellingtons with Pickled Mustard Salsa Verde (VG)

Chicken & Chive Dumplings with Soy Caramel, Pickled Chilies & Toasted Sesame Seeds (DF)

Beef Satays with Smoked Salt & Charred Green Onion Salsa Chicken Satays with Sunflower Butter Sauce (GF, DF)

Marinated Grilled Shrimp Satays with Citrus Herb Butter (GF)

Grilled Salmon Satays with Pickled Mustard Salsa Verde (GF, DF)

Crostini with Local Cold Smoked Salmon, Whipped Cream Cheese, Capers & Red Onion

Seasoned Lamb Sausage Rolls with Dijon Mustard & Mint Chutney Local Smoked Bacon wrapped Atlantic Scallops (GF, DF)

Platters:

Featuring Artisan Cheeses, Cured Meats, Preserves, Mixed Olives, Crackers, and Freshly Baked Breads, Herb infused Butter & Mustards