



Canapes and Grazing tables

SERVING SUGGESTIONS:

(based on any combination of canapes, platters and/or munchies)

Light snack 4-6 pieces per person. Moderate refreshment 7-9 pieces per person. Full meal 10-14 pieces per person

Classic Canapes: \$60/doz, minimum 2 dozen per item

- Caprese Arancini

Crisp risotto spheres stuffed with fior di latte, served with a house-made vodka sauce and shaved Grana Padano.

- Tandoori-Spiced Chicken Skewers

24hr Slow-marinated chicken thigh with aromatic spices, finished with a minted tandoori mayo and fresh micro-cilantro.

- Artisan Bruschetta Crostini

Vine-ripened tomatoes, torn basil, and crumbled feta on toasted garlic baguette, drizzled with balsamic reduction.

- Heirloom Caprese Skewers

Balsamic-marinated grape tomatoes, mini bocconcini pearls, and fresh basil, finished with a grey sea salt sprinkle.

- Crispy vegan Spring Rolls (VG)

filled with julienned vegetables, served with a sweet-heat chili glaze.

- Signature Burger Sliders

Hand-pressed house ground beef chuck with American cheese, signature house sauce, and dill pickles on a toasted brioche bun

Premium canapes: \$72/doz, minimum 2 doz per item

- Market Catch Ceviche Bites

Sushi-grade fish cured in citrus and aromatics, radish slaw, micro greens

- Signature Salmon Rosti

House-cured beet-stained gravlax, shredded crisp potato cake, topped with pickled shallot and a spicy aioli

- Fresh Shucked East Coast Oysters

, served on the half-shell with a seasonal mignonette and fresh-grated horseradish.

Starling Restaurant and Bar

- Court Bouillon Poached Shrimp

Jumbo chilled shrimp poached in a citrus-aromatic broth, horseradish-house cocktail sauce.

- Steak Tartare

Knife-chopped AAA steak seasoned with caper, Dijon, shallot, Worcestershire, and gherkin, served on a crisp crostini

- Sesame-Crusted Tuna Bites

Ahi tuna sashimi on a crisp rice cake with Tobiko pearls, finished with a spicy bang-bang mayo and scallions.

- Crispy buttermilk Bang Bang Shrimp

Lightly breaded and tossed , finished with fresh cilantro and green onion. house made chilli crisp

- Korean shaved beef (Bulgogi) sliders

bulgogi-style shaved strip loin with fermented kimchi and sriracha aioli on a toasted brioche bun.

Interactive Grazing Stations

Designed for social movement and high-impact presentation.

- **The Baja Taco Bar (\$35/pp)**

An interactive feast featuring slow-braised red meat, crispy fish, and chipotle-spiced jackfruit. Accompanied by fresh corn tortillas, house-made guacamole, lime crema, pico, limes , tomatillo salsa .

- **Deluxe Artisanal Charcuterie (\$15/pp)**

A curated selection of local and imported cheeses, premium cured meats, house-made preserves, and stone-ground dips. Served with a selection of artisanal crostini.

- **The Oyster & Raw Bar (\$10.50/pp)**

Freshly shucked premium oysters with hot sauce , lemon cheeks, fresh-shaved horseradish, and a classic shallot mignonette.

- **The Champagne Poutine Bar (\$9/pp)**

An elevated Ottawa classic featuring seasoned fries and squeaky St. Albert cheese curds, finished with our signature Champagne-infused truffle cream sauce