



Waring House Hors D'oeuvres

Price: C\$14.00

HOT

Woodland mushroom tartlets (VE / VEG)

Individual yorkshire puddings, shaved roast beef, au jus, horseradish cream

Crostini rounds, braised short ribs, cabernet demi-glace

Wonton pot stickers

Veggie, pork, or shrimp

Mini veggie samosas, tomatillo chutney (VEG)

Mushroom arancini, roasted tomato salsa (VEG)

Assorted mini quiches (VEG)

Vegetable spring rolls, sweet chili dipping sauce(VEG)

Spanikopita - feta, spinach, phyllo pastry(VEG)

Mini reuben—grilled cheese, smoked meat, horseradish

Cajun sausage rolls

Mini pizzettes - cambozola, prosciutto

Mini phyllo cups

brie, cranberry or goat cheese

apple, candied walnuts

**Mini beef wellington

**Popcorn shrimp, remoulade sauce

COLD

The Waring House

Cucumber cups, feta, tzatziki, dried tomatoes (VEG)

Profiteroles, local asparagus, herbs (VEG)

**summer gazpacho soup sips (GF) (VEG)

**miniature crepes, smoked salmon and cream cheese, caviar

Local strawberry bruschetta with goat cheese (VEG)

Pissaladière, puffed pastry, black olive tapenade chevre (VEG)

**smoked salmon, potato latkes, crème fraiche, dill

California rolls

sticky rice, avocado, cucumber, surimi

Fresh sushi

maki rolls (V) and nigiri sushi

Santorini gyros (lamb), naan, tzatziki

Waring house cheddar shortbread, champagne jelly, fresh thyme (VEG)

** house made chicken liver pate crostini

Hummus, mini naan, paprika dust (V)

Please note: we use local vegetables and fruit in season

\$3.50 per piece **items are \$4.25 per piece

Subject to 13% hst & 18% gratuity

(VE) - Vegan (VEG) - Vegetarian (GF) Gluten Free

4 piece per person (\$3.50 per item)