



hors d'oeuvres

cold

Tomato, Eggplant and Goat Cheese Tart	\$28 per Dozen
Tomato, Bocconcini, Basil skewers	\$28 per Dozen
Vietnamese Rice Paper Roll, Mango Shrimp, Ponzu Sauce	\$30 per Dozen
Albacore Tuna Tataki	\$32 per Dozen
East and West Coast Oyster, Raspberry and Shallot Mignonette	\$36 per Dozen
Sirloin Crostini with Tapenade, Truffle Vinaigrette	\$36 per Dozen

hot

BBQ Chicken and Pear Quesadilla	\$30 per Dozen
Risotto Croquettes with Saffron Aioli	\$30 per Dozen
Vegetable Samosa, Fruit Chutney	\$30 per Dozen
Pulled Pork on Crispy Wonton with Pear Chutney	\$30 per Dozen
Chicken Satay with Coconut Peanut Sauce	\$34 per Dozen
Prawn Tempura, Japanese Spicy Mayonnaise	\$36 per Dozen

sweet

Assorted Mini Desserts	\$32 per Dozen
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Executive Chef Duncan Ly
Raw Bar Chef Laura Kennedy
an 18% service gratuity will be added to all tables of 8 or more

platters

Sushi and Sashimi Assorted Nigiri and Maki Rolls	\$50 per Dozen
Selection of Fine Imported and Canadian Cheeses Grapes, Walnuts, Served with Water Crackers and Sliced Baguettes	\$70 per platter
Anti Pasto Platter Assorted Grilled Vegetables, House Cure Meats, Sliced Cheeses, Olives and Gherkins	\$70 per platter
Fresh Fruit Platter	\$45 per platter
Vegetable Crudités Crisp Fresh Vegetables with dip	\$40 per platter
Tuscan Marinated Grilled Vegetables	\$55 per platter

All hors D'oeuvres are priced by the dozen with a minimum 2 dozen pieces per order

(Serves approximately 8- 10)

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