

Hors D'oeuvres

Pre-Dinner Package (3 pcs pp): <i>(10 to 20 guests = 2 selections / over 20 guests = 4 selections)</i>	\$10 per person
'Between Meals' Package (5 pcs pp): <i>(10 to 20 guests = 3 selections / over 20 guests = 5 selections)</i>	\$15 per person
Cocktail Party Meal Package (9 pcs pp): <i>(10 to 20 guests = 5 selections / over 20 guests = 7 selections)</i>	\$25 per person

MEAT + POULTY

Mini Steak Frites - beef tenderloin / fried shiitake / horseradish aioli / gaufrette potato chip

W Sliders - naturally raised beef / double smoked bacon / pickle mustard aioli

Fried Chicken + Waffle Cone - hot maple mustard

Hoisin Chicken Lettuce Cup - sesame / soya / scallion / sriracha aioli

Pulled Chicken Toastadita - avocado / citrus salsa / radish

Bacon Wrapped Brussels Sprouts - manchego / citrus aioli

Steak Tartar - traditionally spiced / pickled onion / toasted rye

Korean Beef Taco - pickled daikon + carrot / cabbage / gochujang

SEAFOOD + SHELLFISH

Grilled Shrimp Cocktail - lime vinaigrette / chili aioli

Fish + Chips - butter poached cod / lemon zest / caper aioli / gaufrette

Tuscan Fried Shrimp - oregano / lemon pepper aioli

Salmon Tartar - kalamata olive / lime / dill / cucumber

Civiche - ling cod / lime / chili / cilantro / wonton

Mini Tuna Tacos - smashed avocado / sesame ginger / Korean hot sauce

VEGETARIAN

Brie + Roasted Apple - balsamic / honey / pistachio / walnut crostini

Grilled Cheese - aged cheddar / caramelized onion + fennel relish

Fresh Rolls - julienne vegetables / rice noodle / miso dressing / peanuts / sesame soya dressing

Alsatian Tart - caramelized onion / Muscat raisins / chèvre

Wild Mushroom - goat cheese / caramelized onion / truffle / toasted lavash

Beet Tartar - horseradish crème fraiche / endive

Hummus - almond dukka / sesame cracker

Ricotta Provolone Flatbread - roasted cherry + sundried tomato / rocket

Platters (for 20 guests unless otherwise specified)

International and Domestic Cheese (with crostinis)	\$60
*Add house made savoury shortbread	\$10

Garden Crudités	
With balsamic herb dip	\$35

Seasonal Fruit	
With honey & yogurt dip	\$40

Antipasti	
Marinated grilled vegetables, olives, peppers, house pickles, cheeses and flat breads	\$35

Charcuterie	
Selection of cured meats, dried fruit, house pickled vegetables, mustards, flatbread	\$65

Chips & Dip	
Crisp taro root, potato, flatbread & red beet chips, house made hummus, roasted almond dukkah	\$35

Fresh Roll Platter (20 pieces)	
Thai fresh roll & teriyaki chicken roll with sesame soy dressing, julienne vegetables, ginger chili teriyaki sauce *gluten free soy dressing available upon request	\$40

Shrimp Cocktail (20 pieces)	
Chilled jumbo tiger shrimp, whisky lime cocktail sauce	\$65

Sweets & Treats (per dozen)	
Our Pastry Chef's finest selection of cakes, tarts, squares, cookies	\$30

Cheesecake Lollipop Display (per dozen)	
Skor white chocolate cheesecake, NY cherry cheesecake, Chocolate Truffle	\$20