



### Cocktail Party Platters

	10-12people	20-25people	40-50people
Hummus and naan	24	46	80
Veggies and dip	30	56	98
Tortilla chips with salsa	24	46	80
Deluxe nacho platter	32	60	106

### Crostini

(36 per 20 pcs. 80 per 50 pcs.)

Savory caramelized forest mushrooms and Thyme with truffle essence and peppered sweet cheese

Coconut curried beef and Chevre garnished with sweet pickled red onion

Succulent stewed beef and peas topped with double smoked cheddar and horseradish aioli

Salty shaved pancetta topped with double cream brie and sweet caramelized apples

Shaved seared beef and wilted arugula garnished with blue cheese aioli and maple caramelized onions

Smoky almond and chickpea salad, pickled beets and carrots, cilantro and lime veganaise and pickled cucumber.

Wilted kale, artichoke hearts and cream cheese blend

## **Canapés and tidbit platters**

<b>small</b> (serves 10)	<b>medium</b> (serves 20)	<b>large</b> (serves 50)
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### **Prosciutto roll**

Salty shaved Prosciutto ham rolled with sweet cheese, figs and toasted almonds

<b>30</b>	<b>56</b>	<b>120</b>
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### **Creole Pork picks**

Zesty cubes of creole spiced pork loin with grilled pineapple and mozzarella cheese

<b>28</b>	<b>54</b>	<b>112</b>
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### **Turkey Sausage Stacks**

**Turkey sausage, roasted onions, roasted red peppers, roasted cherry tomatoes and fresh basil**

<b>30</b>	<b>56</b>	<b>120</b>
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### **Chicken Bombs**

Savory sweet maple caramelized bacon wrapped chicken morsels

<b>30</b>	<b>56</b>	<b>120</b>
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### **Chicken Tarts**

Buttery puff pastry topped with creamy buttermilk chicken, fresh tomato salsa and house aioli

<b>34</b>	<b>62</b>	<b>136</b>
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### **Pot Stickers**

A vibrant mix of pork, shrimp, cilantro, garlic and ginger steamed in wonton wrap

<b>34</b>	<b>62</b>	<b>136</b>
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### **Smoky Almond Latkes**

Potato latkes topped with smoky almond and chickpea salad, pickled beets and carrots, cilantro and lime vegenaise and pickled cucumber.

<b>34</b>	<b>62</b>	<b>136</b>
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### **Brownie Balls**

Stout beer infused rich chocolate brownie with creamed stout reduction

<b>32</b>	<b>60</b>	<b>120</b>
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### **Beef Tarts**

Buttery puff pastry topped with rich savory stewed beef, sweet peas and creamy blue cheese.

<b>34</b>	<b>62</b>	<b>136</b>
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### **Shrimp picks**

Juicy jumbo shrimp marinated in our zesty house spice picked with chili marinated grilled pineapple

<b>48</b>	<b>90</b>	<b>168</b>
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### **Mango Tortilla Pinwheels**

Mango, roasted red peppers and Black River orange and chipotle cream cheese wrapped in flour tortillas, rolled and cut into bite size pieces.

**30 56 120**

### **Cucumber Cups**

Cucumber cups filled with beet salsa made with local beets.

**30 56 120**

### **Caprese Skewers**

Skewered cherry tomatoes, mini mozzarella and fresh basil.

**30 56 120**

**At The Motley Kitchen we shop for and make everything fresh, according to your order. Should you wish for substitutions, we will require a 48 hour notice. In some cases - specific cuts of meats in particular – we will require 72 hours.**