



### Cocktail Party Platters

	10-12people	20-25people	40-50people
Hummus and naan	30	50	90
Veggies and dip	35	60	100
Tortilla chips with salsa	30	50	90
Fine cheese platter	45	75	125

### Crostini

**\$2.00 per piece**

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 prosciutto 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 vegenaise and pickled cucumber.

Wilted kale, artichoke hearts and cream cheese blend

Maple mascarpone cheese with Sambuca and poppy seed macerated strawberries

## **Canapés and tidbit platters**

### **Prosciutto roll**

Salty shaved Prosciutto ham rolled with sweet cheese, figs and toasted almonds  
\$1.80 per piece

### **Creole Pork picks**

Zesty cubes of creole spiced pork loin with grilled pineapple and mozzarella cheese  
\$1.80 per piece

### **Turkey Sausage Stacks**

**Turkey sausage, roasted onions, roasted red peppers, roasted cherry tomatoes and fresh basil**  
\$2 per piece

### **Chicken Bombs**

Savory sweet maple caramelized bacon wrapped chicken morsels  
\$1.80 per piece

### **Chicken Tarts**

Buttery puff pastry topped with creamy buttermilk chicken, fresh tomato salsa and house aioli  
\$2 per piece

### **Pot Stickers**

A vibrant mix of pork, shrimp, cilantro, garlic and ginger steamed in wonton wrap  
\$2.00 per piece

### **Smoky Almond Latkes**

Potato latkes topped with smoky almond and chickpea salad, pickled beets and carrots, cilantro and lime  
vegenaise and pickled cucumber.  
\$2.50 per piece

### **Brownie Balls**

Stout beer infused rich chocolate brownie with creamed stout reduction  
\$1.80 per piece

### **Beef Tarts**

Buttery puff pastry topped with rich savory stewed beef, sweet peas and creamy blue cheese.  
\$2 per piece

### **Shrimp picks**

Juicy jumbo shrimp marinated in our zesty house spice picked with chili marinated grilled pineapple  
\$3 per piece

**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.

**\$1.80 per piece**

**Caprese Skewers**

Skewered cherry tomatoes, mini mozzarella and fresh basil.

**\$1.80 per piece**

**Sweet Potato Latkes**

Sweet potato latkes topped with maple mascarpone cheese and smoked salmon

**\$3 per piece**

**Mini Curry Meatballs**

Beef and pork meatballs simmered in curry served with our signature aioli

**\$1.80 per piece**

**Zucchini Puff Pastry**

Baked puff pastry, zucchini and herb cheese florets

**\$1.80 per piece**

**Vegan Crab Cakes**

A mixture of artichoke and other veggies fried to perfection served with a horseradish vegenaïse

**\$2 per piece**

**Nicole's Dessert Squares**

Freshly baked decadent dessert squares

**\$2 per piece**

**Prices above do not include HST or catering fee.**