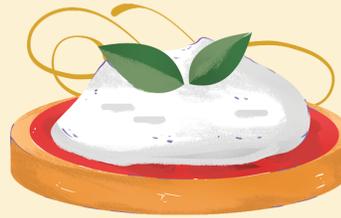


COCKTAIL PARTY PLATTERS



Cocktail Party Platters

	10-12 people	20-25 people	40-50 people
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

Double cream brie topped with sweet poached apples and crispy prosciutto

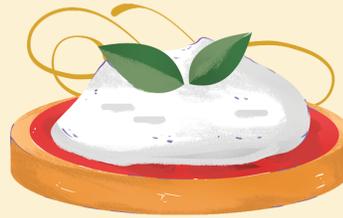
Shaved seared beef and wilted arugula garnished with blue cheese aioli and maple caramelized onions

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

Wilted kale and artichoke heart cream cheese

Maple mascarpone cheese with Sambuca and poppy seed macerated strawberries

COCKTAIL PARTY PLATTERS



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

Skewered creole spiced pork loin with grilled pineapple and mozzarella cheese.

\$1.80 per piece

Turkey Sausage Stacks

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

Chicken Bombs

Zesty maple caramelized bacon wrapped chicken morsels. **\$1.80 per piece**

Chicken Tarts

Buttery puff pastry topped with 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 vegenaïse and pickled cucumber. **\$2.50 per piece**

Beef Tarts

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

\$2 per piece

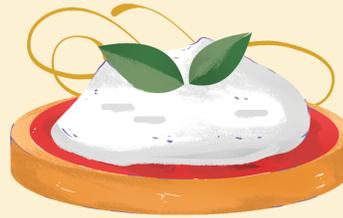
Shrimp picks

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 orange chipotle cream cheese wrapped in flour tortillas, rolled and cut into bite size pieces. **\$1.80 per piece**

COCKTAIL PARTY PLATTERS



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***

Artichoke Cakes

A mixture of artichoke and other veggies fried to perfection topped with a horseradish vegenaise and pickled red onion. ***\$2 per piece***

Brownie Balls

Stout beer infused rich chocolate brownie balls covered in a chocolate ganache.
\$1.80 per piece

Nicole's Dessert Squares

Freshly baked decadent dessert squares. ***\$2 per piece***

Prices do not include HST or catering fee.