

PASSED CANAPES

VEGGIE

BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

FRITE CUPS \$4 **VEGAN** (Remove Aioli)

Triple Cooked Fries, Black Garlic Aioli

MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

PROFITEROLES \$5

Herbed Mascarpone, Comté

GRILLED CHEESE \$4

Swiss Raclette, Gruyere, Brioche Bread

TAPENADE CROSTINI \$5 **VEGAN**

Niçoise Olives, Roasted Red Pepper

SEAFOOD

GRILLED SHRIMP \$6 **GF**

Lemon Pepper Salt, Brown Butter

TUNA TARTARE \$6 **GF**

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu, Cornichons, Crispy Garlic

MEAT

POUTINE \$7

Triple Cooked Frites, Cheese Curds, Veloute

FRIED CHICKEN \$7

Gochujang, Dill Crema, Cornichon

MINI BURGER ROYALE \$10

Pancetta, Smoked Provolone, Secret Sauce

STUFFED DATES \$6 **GF**

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

STEAK BITES \$11 **GF**

Striploin, Hen of the Woods Mushrooms, Cipollini Jus

DESSERT

BEIGNETS \$4

Flavours: Powdered Sugar & Cinnamon Sugar

MINI SPICED APPLE CRÈME BRÛLÉE \$7

Cardamon, Maple, Nutmeg, Vanilla



SWEET PROFITEROLES \$5

Vanilla Custard, Chocolate Ganache, Hazelnut Pralines

STATIONS

CHEESE PLATTER \$16

Chef's selection of International Cheeses, Dijon, Pickles, Candied Nuts, Crostini

CHEESE & CHARCUTERIE PLATTER \$21

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

CRUDITÉ PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

EAST & WEST COAST OYSTER STATION \$16 / \$24 DRESSED

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

Dressed Oyster station options:

STRAWBERRY + BUBBLES

Strawberry Compote, Basil, Pink Peppercorn, Sparkling Wine

CITRUS + SPICE

Cognac Ponzu, Green Onion, Pickled Chilies

BALI CHILI + COCONUT

Sambal Matah, Lime Leaf, Lemongrass, Chili, Toasted Coconut

DESSERT STATIONS

SEASONAL FRUIT PLATTER \$75

Chefs Selection of Seasonal Fruit

CANDY STATION \$500

Chefs Selection of Sweets & Chocolates

8" CHEESECAKE \$80

Flavours Available:

CHOCOLATE

Chocolate Ganache, Hazelnut Praline, Chantilly Cream (can be made without nuts)

STRAWBERRY

Strawberry Compote, Fresh Strawberries, Chantilly Cream

