



SAMPLE HORS D'OEUVRES MENU



canapés & hors d'oeuvres

meat

- chicken 'lollipops', sweet plum sauce, black & white sesame seeds
- balsamic duck, balsamic molasses, fig, on blini
- chili spiced tenderloin taco, frisee, aged cheddar, tomatoes, limey guacamole
- tenderloin slider, aged cheddar, milk bun, aioli
- steak tartare, sunny side up, crostini
- seared beef carpaccio handrolls, enoki mushrooms, sharp mustard, truffle oil
- steam bao, fried chicken, slaw, sriracha mayonnaise
- frenched lamb chops, date glaze

seafood

- potato latkes, crème fraîche, smoked salmon
- crispy fried calamari rings with sriracha aioli
- mini fish taco, cabbage slaw, guacamole, cilantro
- jerk spiced tiger shrimp, ripe niagara peaches
- tuna tartar, wasabi crème fraîche
- mini crab cakes, pineapple salsa, persian cucumber
- lobster, grapefruit sections, citrus dressing, mint leaves

vegetarian

- spicy sweet potato fries, dijon aioli
- soba noodles, crunchy vegetables, sesame seeds, chilies
- baked brie rolls, blackberry compote
- potato gnocchi, gorgonzola crème
- crispy fried shitake mushroom, choy sum vegetables wontons, chili-soya dip
- goat cheese, crisp pastry, cracked pepper, pistachios

