

## SPECIAL EVENT MENU

### APPIES

\$39 per person

2 dozen per item min

#### Tier #1

Brie Crostini, Red Pepper Jelly

Watermelon Feta Skewers, Balsamic glaze

Broccoli Cheddar Mini Quiche

Cucumber Canapés, Roasted Carrot Hummus

Artichoke and feta tarts

Mushroom Pizzettas with truffle oil

Blueberry balsamic goat cheese crostini

French onion soup tarts

Polenta bites, olive tapenade

Caesar salad skewers

Soba Noodle Cups

\$45 per person

2 dozen per item min

#### Tier #2

Bacon Wrapped Blue Cheese Stuffed Dates

BBQ Chicken Bites Wrapped in Alder Smoked Bacon

Asian Chicken Satays, Peanut Dipping Sauce

Chicken Parmesan Meatballs, Tomato Basil Sauce

Avocado Bruschetta, Herbed Flat Bread

Antipasto Skewers, Chorizo, Tomato, Bocconcini,

Artichoke Hearts, Pesto Sauce

Turkey sliders, sweet potato rounds aged gouda Grilled  
cheese + tomato soup shots

Cherry tomato, goat cheese mousse, pancetta crisp

Sweet potato blini, crème Fraiche, chives

Korean pork skewers – Kimchi mayo

Mini sausage rolls, mustard

\$51 per person

2 dozen per item min

#### Tier #3

BBQ Beef Sliders, Aged Cheddar, Arugula, Brioche Bun

Stuffed Yorkshire Pudding, Shaved Roast Beef, Horseradish Mayo

Seared Sablefish, Crushed New Potatoes, Tartar Sauce

Steak & Goat Cheese Crostini

Lemon grass prawn satays

Tuna tartar, wasabi mayo, Fried wonton

Steak + blue cheese bruschetta, tomato jam

Asian salmon bites

Lamb kofta (Raita sauce)

PLATTERS & BOARDS

SM 4-6 ppl

LG 8-10 ppl

Charcuterie Board | SM 65 | LG 95

Locally Sourced Meats, Cheeses, Pickled Vegetables, Jams, Jellies, Mustards, Served with Baguette

Vegetable Crudites | SM 35 | LG 65

Selection of Fresh Seasonal Vegetables, Hummus, Ranch

Fresh Fruit Board | SM 45 | LG 75

Seasonal Fresh Fruits