

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

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

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)

\$51 per person

2 dozen per item min

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