

HORS D'OEUVRES



Vegetarian...

\$3.00 per piece

Risotto Cake with Wild Forest Mushroom and Lemon Aioli

Endive with Mint, Basil and Boursin with Apple Slaw and Edible Flowers

Polenta Bites with Caramelized Mushrooms

Parmesan Waifer with Quail Egg, Enoki Mushrooms and Truffle Mayonnaise

Pecan Encrusted Goat Cheese Balls Served with Honey and Golden Beet Syrup

Sweet Potato Medallion with Goat Cheese, Caramelized Pecans, Cranberry, Balsamic Glaze and Baby Basil

Goat Cheese, Spinach and Red Beet Pizza

Fresh Fig Bites with Ricotta Pistachios and Honey Sherry Glaze (seasonal)

Cauliflower Crust Margherita Pizza with Fresh Basil

Halloumi Fries with Sundried Tomato Jam

Crostini topped with Blue Cheese, Honey and Julienne Apple

Arugula and Shiitake Mushroom Baguette Crostini with Salt Cured Egg Yolks

King Oyster Mushroom 'Scallops' with Truffle Pea Puree topped with Vegan Bacon

Roasted Purple Beets and Blueberry Bruschetta with Feta and Fresh Basil

Cheese and Potato Mini Perogies with Sauerkraut, Caramelized Onion and Sour Cream

Poultry...

\$4.00 per piece

Asian Chicken Ball Lollipops with Sweet and Soy Dip

Chicken & Chorizo Skewers with Fire Roasted Pepper Dip

Duck Rillettes with Peach Hoisin, Pickled Peach and Watermelon Radish

King Cole Duck on a Sweet Potato Pancake with a Niagara Ice Wine and Cherry Compote

Red Wine Syrup Dipped Foie Gras Mousse on Thin Baguette Croustini with Candied Pears

Purple Sweet Potato Chip with Smoked Duck Breast and Blueberry Compote

Sticky Harissa Honey Chicken Skewers

Braised Chicken on Polenta Fritter with Chorizo

Corn and Chive Mini Pancakes with Crispy Chicken and Caramelized Shallot Jam

Crepes Stuffed with Forest Mushrooms and Truffle Aioli

Beef...

\$4.00-\$8.00 per piece

Beef Carpaccio on a Parmesan Crisp with Horseradish Aioli and Sliced Grapes

Bresaola with Radicchio with Chili Mascarpone on Apple Polenta

Lotus Root Chip with Ras El Hanout Beef topped with Sweet Mint and Cherry Relish

Za'atar Flatbread with Labna, Grilled Sirloin topped with Cherry Pomegranate Jam

Aged Striploin with Horseradish Aioli, Beef Marrow Vinaigrette and Microgreens on Mini Blini

Cosmo Glass with Braised Beef Cheeks with Maple Bourbon Demi Glaze on Mashed Potato with Lardon

Lemongrass Glazed Beef Lollipops NY Striploin served with Sweet Vinaigrette for Dipping

Adobe Marinated Short Rib Lollipops and with a Poblano Corn Salsa



Pork...

\$4.00 per piece

Serrano Ham, Manchego and Melon Skewers

Brie Stuffed Double Baked Mini Potatoes with Candied Bacon

Sweet Potato Polenta Crostini with Ricotta, Kale Pesto, and Bacon

Lamb...

\$5.00 per piece

Dijon and Rosemary Encrusted Lamb Lollipop

Braised Lamb Shank served on a Porcini Mushroom Polenta Fritter

Pistachio Crusted Lamb Chop

From The Sea...

\$5.00-\$6.00 per piece

Ahi Tuna Served on a Sushi Rice Square with Avocado and Sriracha Aioli

Smoked Sturgeon Rillettes on Flatbread with Garlic Oil, Shallots, Dill, Parsley and Chive

Seared Ahi Tuna on Taro Root Chips with Pickled Watermelon

One Bite Fish and Chips with Tar Tar Sauce

Kombu Cured Salmon Gravlax on Rice Cake with Yuzu Cucumber Slaw and Togarashi Aioli

Seared Black Cod on Sweet Potato Puree with Edible Flower and Mint Oil

Spicy Grapefruit Grilled Shrimp with Bourbon BBQ Dip

Seared Scallop Tasting Spoon with Buerre Blanc on Black Lentils with Microgreens

Seared Marinated Scallops with Cauliflower Puree with Chive Oil and Caviar

Lobster Salad Slider with Dill and Lemon Aioli

Truffled Mac and Cheese with Lobster

Lobster Croquette with Lime Aioli



Grilled Cheese...

Grilled Lindsay Clothbound Cheddar Cheese on Walnut Raisin Bread with Avocado

Roasted Red Pepper and Brie on Mini Brioche Bread

Manchego and Apricot on Mini Challah Bread

Roasted Apple and Gouda on Mini Challah

Roasted Turkey, Cranberry and Brie on Walnut Bread

Pear, Bacon and Brie on Baguette

Roasted Beets, Goat Cheese and Arugula on Whole Grain

Mushroom, Caramelized Onion and Gouda on Baguette

French Onion Confit and Gruyere on Baguette

Sliders...

Spicy Pulled Chicken Sliders with Havarti, Deep Fried Pickle and Ancho Aioli

Focaccia Bun with Beef Slider, Pepper Jack Cheese, Jalapenos Jam, Chipotle Aioli and Tortilla Strips

Beef Slider with Brie, Balsamic Caramelized Onion, Truffle Aioli and Crisp Pear Slaw

Bahn Mi Slider with Beef, Pate, Cilantro and Pickled Carrot and Radish Slaw

Pulled Short Rib Sliders with Caramelized Mushrooms, Garlic Aioli and Fried Gherkins

Meatloaf Slider with Bacon Crisp, Horseradish Ketchup, Fried Onions on a Butter Bun

Harissa Lamb Slider with Mint Whipped Feta, Sun Dried Tomato, Greek Yoghurt and Preserved Lemon

Lamb Slider with Fig Jam, Whipped Ricotta, Pistachio Chimmichurri and Pickled Radish

Salmon and Shrimp Slider with Sweet Soy Glaze, Lemongrass Sriracha Aioli, Cucumber and Mango Slaw on
Steamed Bao Bun

Six Mushroom Ragout Slider on a Butter Bun with Truffle Aioli, Crispy Onion, and Leafy Greens

Quinoa, Black Bean and Lentil Sliders with Spicy Tomato Chutney with Pickled Turnips (Vegan)

Jack Fruit Pulled "Pork" with Red Cabbage Coleslaw and Vegan Avocado Mayo (Vegan)