



## CHOOSE YOUR DISPLAY

-  **Bruschetta Trio (VG) \$6**  
Classic Tomato & Basil, White Bean  
Fennel & Roasted Garlic, Mushroom & Gorgonzola
-  **Crudit  Display (VG, GF) \$11**  
Fresh, seasonal vegetables with choice of  
creamy chive & dill dip or hummus
-  **Crafted Charcuterie \$12**  
Carefully selected assortment of cured meats, local  
and imported cheese, delicately dried fruit, olives  
and other chef selected nosh, served with crackers
-  **Fresh Fruit Display (VG,GF) \$14**  
Colorful variety of hand cut seasonal fruit served  
with lemon chiffon dip
-  **Dips & Spreads (VG) \$6**  
Hummus, Muhammara & Babaganoush  
served with flatbread & crostini
-  **Artisinal Cheese Board (V) \$12**  
Chef selected local and imported cheese,  
fresh & dried fruit, honey seasonal compote  
or chutney, assorted nuts and crackers
-  **Mezze Display (V) \$13**  
Garlic hummus, marinated feta, olives,  
artichoke hearts, dolmas, blistered tomatoes,  
fresh and roasted vegetables, pita triangles
-  **Pacific Salmon Nicoise Display (GF) \$25**  
Grilled salmon, asparagus, hard-boiled eggs,  
blistered tomatoes, potatoes, olives, and lemon  
Dijon vinaigrette, grilled flatbread

## CHOOSE YOUR APPETIZER BITES

Minimum order per piece: 36 Bites



<b>Caprese Skewers</b> \$3.75 cherry tomato, Bocconcini mozzarella, basil	<b>Smoked Salmon Potato Latkes</b> \$4.25 house made potato cakes with an herb creme fraiche and lox	<b>Poke Bites (GF)</b> \$5.50 tuna poke on sushi rice with sesame crisp
<b>Mini Sausage Rolls</b> \$3.75 house made sausage, flaky pastry, honey Dijon mustard	<b>Spanakopita Cups</b> \$5.00 Filo cups filled with spinach and feta	<b>Meatball Skewers</b> \$7.50 beef & pork meatballs, sweet & sour sauce, grilled pineapple
<b>Jumbo Prawn Skewer (GF)</b> \$3.75 grilled jumbo prawns served with Harissa aioli	<b>Steak &amp; Blue Cheese Canape</b> \$5.25 thinly sliced sirloin on crostini with Cambozola and caramelized onions	<b>Brie Puffs (V)</b> \$6.75 puff pastry filled with brie, apples, and walnuts
<b>Cucumber Rosettes (GF)</b> \$3.75 filled with smoked salmon mouse and topped with lox	<b>Chicken Satay (GF)</b> \$5.25 marinated chicken, served with traditional peanut sauce	<b>Chimichurri Beef Skewers (GF)</b> \$6.25 marinated beef, served with Chimichurri sauce
<b>Polenta Cups (VG,GF)</b> \$3.75 filled with a cashew cream and topped with roasted vegetables	<b>Feta Puffs (V)</b> \$5.50 pastry filled with herb Feta mouse and blistered tomatoes	<b>Boa Tacos</b> \$7.50 steam buns filled with Korean BBQ beef, topped with Asian slaw
<b>Prosciutto Pesto Pinwheels</b> \$4.00 puff pastry with Prosciutto and Pesto, topped with Parmesan cheese	<b>Mushroom Puffs</b> \$5.50 pastry filled with mushroom and sausage mouse	<b>Crab Cocktail</b> \$9.00 crab, cocktail sauce, chives, and avocado
<b>Bacon Wrapped Dates (GF)</b> \$4.25 dates wrapped in bacon served with a hot honey drizzle	<b>Fig &amp; Goat Cheese Puffs (V)</b> \$5.50 pastry filled with fig and goat cheese	<b>Antipasti Skewers (GF)</b> \$9.25 marinated olives, prosciutto, Bocconcini mozzarella, tomato



V = Vegetarian



VG = Vegan



GF = Gluten Friendly

### Gluten-Friendly Disclaimer

While we strive to prepare gluten-friendly items with care, our kitchen uses wheat and flour products. We cannot guarantee the absence of cross-contact or cross-contamination.

A 20% service fee is applied to all orders. This fee is not a gratuity and supports the administration, planning, production, coordination, and logistical services required to ensure a seamless catering experience.