



PASSED CANAPÉS, APPETIZERS & HORS D'OEUVRES MENU

MINIMUM ORDER OF 2 DOZEN | PRICE PER DOZEN | *GF = GLUTEN FREE *V = VEGAN

PRICE BELOW INCLUDES WHITE PRESENTATION PLATTERS SO YOU DO NOT HAVE TO TRANSFER FOOD FOR DISPLAY

MIXED OLIVE TAPENADE CROSTINI - \$19 *V

POLENTA DISKS - \$29 *V *GF

- BASIL, PARMESAN, ROASTED ROMA TOMATOES

- BALSAMIC GLAZED PORTOBELLO MUSHROOMS AND DANISH BLUE CHEESE

GOAT CHEESE & GRAPE TRUFFLES - \$29 *V *GF

RED GRAPE WRAPPED IN GOAT CHEESE AND ROLLED IN PISTACHIO

TEA SANDWICHES: OPEN FACED CUCUMBER & CREAM CHEESE - \$32 *V

CUCUMBER CUPS - \$29 *V *GF

- THAI BEEF SALAD

- SWEET CHILI PRAWN

CHICKEN SOUVLAKI - \$38

OREGANO -LEMON MARINATED CHICKEN, TOASTED PITA CHIP, LEMON-FETA AIOLI

CAPRESE SKEWERS - \$29 *V *GF

SKEWERS OF MINI BOCCONCINI, CHERRY TOMATOES AND FRESH BASIL WITH BALSAMIC GLAZE

PROSCIUTTO, MELON & MOZZARELLA SKEWERS - \$32 *GF

COLORFUL SKEWERS OF CANTALOUPE, BOCCONCINI, PROSCIUTTO, AND FRESH BASIL LEAVES

PRAWN & MANGO KEBAB WITH CUCUMBER CHILI GLAZE - \$42 *GF



COCONUT CHICKEN SKEWER - \$38 *GF

MARINATED IN FRESH GINGER AND MILD CURRY SPICES, CRUSTED IN COCONUT
AND SERVED WITH MANGO YOGURT

KOREAN SPICED WAGYU MEATBALL PICKS - \$36

DOUBLE STUFFED BABY POTATOES, CRISPY BACON, SHARP CHEDDAR, ROAST GARLIC SOUR CREAM - \$29

SHAVED BEEF SKEWER, BLUE CHEESE, MARINATED GRAPES - \$36

VIETNAMESE CHICKEN WONTON CUP WITH PICKLED VEGETABLE SALAD - \$35

TORTILLA PINWHEEL BITES - \$29

FRESH FLOUR TORTILLAS FILLED WITH AN ASSORTMENT OF CHEF INSPIRED INGREDIENTS

SLOW ROASTED PORK SLIDER - \$38

WITH CHIPOTLE BBQ SAUCE AND CITRUS SLAW

WILD MUSHROOM TARTS WITH TRUFFLE CREAM - \$35 *V

TERIYAKI MARINATED BISON TENDERLOIN SKEWERS - \$47

ASSORTED VEGETARIAN MINI QUICHE - \$35 *V

PEPPER CRUSTED BEEF CARPACCIO - \$42

CRISP CAPERS, HORSERADISH AIOLI, SHAVED PARMESAN AND SEA SALT CROSTINI

CHIVE PANCAKE WITH GRILLED NEW YORK STEAK - \$44

SMOKED SALT RUBBED BEEF WITH TOMATO AND PARMESAN

RÖSTI POTATOES WITH PROSCIUTTO & POMEGRANATE SOUR CREAM - \$42



PLATTERS (SERVINGS: SM=1OPPL, MED=2OPPL, LG=3OPPL)

MARKET FRESH VEGETABLE PLATTER - SM \$35, MED \$65, LG \$90

SEASONAL VEGETABLES SERVED WITH ASSORTED DIPS

MARKET FRESH FRUIT PLATTER - SM \$45, MED \$85, LG \$120

SEASONAL FRESH FRUIT INCLUDING AN ASSORTMENT OF BERRIES, MELONS AND GRAPES

ASSORTED COOKIE PLATTER - SM \$15, MED \$30, LG \$45

CHEF'S CHOICE FOR COOKIE FLAVOURS | BASED ON 1.5PCS PER PERSON

ASSORTED MINI DESSERT PLATTER - SM \$35, MED \$70, LG \$100

CHEF'S CHOICE FOR DESSERT TYPES | BASED ON 1.5PCS PER PERSON

ASSORTED CHEESE PLATTER - SM \$60, MED \$115, LG \$165

HAVARTI, SHARP WHITE CHEDDAR, ROQUEFORT, BRIE & FROMAGE DE CHEVRE,
WITH ASSORTED COMPOTES, NUTS & FRESH BREAD

CHARCUTERIE PLATTER - SM \$65, MED \$125, LG \$180

CHORIZO, SALAMI, PROSCIUTTO, SPICY CAPICOLA, PATE, GHERKINS, ASSORTED OLIVES,
PICKLED ONIONS, GRAINY MUSTARD AND ROSEMARY FLATBREAD

MEDITERRANEAN DIP PLATTER - MED \$110, LG \$160

ROASTED GARLIC HUMMUS, TZATZIKI AND ROMA TOMATO BRUSCHETTA
SERVED WITH NAAN & FLATBREADS

ANTIPASTI PLATTER - SM \$65, MED \$125, LG \$180

GRILLED VEGETABLES, OLIVES, ARTICHOKE HEARTS, ITALIAN MEATS AND
BOCCONCINI CHEESE SERVED WITH HOUSE-MADE FOCACCIA BREAD
