



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 *V

POLENTA DISKS *V *GF

- BASIL, PARMESAN, ROASTED ROMA TOMATOES

- BALSAMIC GLAZED PORTOBELLO MUSHROOMS AND DANISH BLUE CHEESE

GOAT CHEESE & GRAPE TRUFFLES *V *GF

RED GRAPE WRAPPED IN GOAT CHEESE AND ROLLED IN PISTACHIO

TEA SANDWICHES: OPEN FACED CUCUMBER & CREAM CHEESE *V

CUCUMBER CUPS *V *GF

- THAI BEEF SALAD

- SWEET CHILI PRAWN

CHICKEN SOUVLAKI

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

CAPRESE SKEWERS *V *GF

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

PROSCIUTTO, MELON & MOZZARELLA SKEWERS *GF

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

PRAWN & MANGO KEBAB WITH CUCUMBER CHILI GLAZE *GF



COCONUT CHICKEN SKEWER *GF

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

KOREAN SPICED WAGYU MEATBALL PICKS

DOUBLE STUFFED BABY POTATOES, CRISPY BACON, SHARP CHEDDAR, ROAST GARLIC SOUR CREAM

SHAVED BEEF SKEWER, BLUE CHEESE, MARINATED GRAPES

VIETNAMESE CHICKEN WONTON CUP WITH PICKLED VEGETABLE SALAD

TORTILLA PINWHEEL BITES

FRESH FLOUR TORTILLAS FILLED WITH AN ASSORTMENT OF CHEF INSPIRED INGREDIENTS

SLOW ROASTED PORK SLIDER

WITH CHIPOTLE BBQ SAUCE AND CITRUS SLAW

WILD MUSHROOM TARTS WITH TRUFFLE CREAM *V

TERIYAKI MARINATED BISON TENDERLOIN SKEWERS

ASSORTED VEGETARIAN MINI QUICHE *V

PEPPER CRUSTED BEEF CARPACCIO

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

CHIVE PANCAKE WITH GRILLED NEW YORK STEAK

SMOKED SALT RUBBED BEEF WITH TOMATO AND PARMESAN

RÖSTI POTATOES WITH PROSCIUTTO & POMEGRANATE SOUR CREAM



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
