HOT CANAPÉS

Inside Out Beef Wellington sautéed mushrooms and micro greens ~per dozen 78

Kobe Beef Slider baby greens, gruyere cheese, caramelized onions and bacon ~per dozen 70

Pacific Tiger Prawn Brochette marinated in garlic, lemon and fresh herbs ~per dozen 72

Beef Skewers herb marinated beef drizzled with chimichurri sauce ~per dozen 72

Mini Lamb Chops with spiced port reduction ~per dozen 72

Braised Short Rib Slider arugula, farmhouse cheddar and sambal bbq spread ~per dozen 66

Coconut Shrimp with mango dipping sauce ~per dozen 66

Grilled Chicken Slider roasted tomato, spinach and chipotle aioli ~per dozen 64

Chicken Tikka Skewers with cucumber raita ~per dozen 62

Quesadilla Cornucopia a zesty blend of cheeses and herbs wrapped in a soft tortilla ~ per dozen 62

Vegetable Spring Rolls with sweet thai chili sauce ~per dozen 62

Mini Baked Brie En Croute ~per dozen 62





Six to eight pieces per person recommended for a one hour reception. Minimum order of 4 dozen per item.

COLD CANAPÉS

Assorted Sushi Rolls (minimum order of 12 dozen) ~per dozen 78

Shrimp Cocktail zesty gazpacho with a chilled shrimp and a touch of guacamole ~per dozen 66

Mozzarella Antipasto Brochette with balsamic marinade ~per dozen 66

Tuna Poke scallions and wonton strips ~per dozen 66

Applewood Bacon Wrapped Fresh Fig er whipped mascarpone and candied orange ed for a (based on availability)

~per dozen 66

Dried White Fig Crostini bleu cheese and frisée ~per dozen 62

Dill & Bacon Deviled Eggs ~per dozen 62

Grilled Vegetable Gazpacho Shots ~per dozen 62

Endive Boats gorgonzola, candied walnuts and smoked ham ~per dozen 62

Polenta Cakes tomato jam and chèvre ~per dozen 62





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