

ORDER FORM

MENU ITEM - CANAPES <i>Prices are per piece based on a minimum order of 2 dozen per selection.</i>	Amount by dozen	Total in CAD
Chicken Skewer, Hoisin Peanut Sauce, Cilantro \$3		\$
Surf and Turf, Parsnip Puree, Queen Scallop, Black Pudding, Parsnip Crisps \$4		\$
Prawn Cocktail Spoon, Iceberg Lettuce, Prawns in a Marie-Rose sauce, Lemon Zest, Toasted Sesame Seeds \$4		\$
Smoked Salmon, Capers, Shallot, Cream Cheese on Brown Bread (GF option available) \$3		\$
Medjool Dates Stuffed with Orange Infuse Goats Cheese (GF, Vegetarian) \$3		\$
Goat Cheese Red Onion Tartlet (Vegetarian) \$4		\$
Mini Cheese Quiches, Sun Dried Tomato Dipping Sauce (Vegetarian) \$4		\$
Deep Fried Cauliflower tossed in Valentina Hot Sauce and Honey, Pickled Red Onion, Cilantro Drizzle (Vegan) \$4		\$
Roma Tomato Bruschetta, Shallots, Basil and Balsamic Reduction (Vegan) \$3		\$
Kale & Quinoa Bites (Vegan) \$3		\$
MENU ITEM - PLATTERS	Amount by dozen	Total in CAD
MEAT PLATTER Cured, cooked, smoked, and pressed meats with traditional condiments and crostini. \$168 Serves 12 Guests		\$
CHEESE PLATTER Local and imported cheese with traditional condiments with crostini. \$168 Serves 12 Guests		\$
VEGETABLE PLATTER Fresh raw veggies served with dill yoghurt dip. \$120 Serves 12 Guests		\$
KALE AND QUINOA BITES (Vegan) Italian fried kale & quinoa balls with roasted red pepper chutney. \$120 50 Portions		\$
DESSERT PLATTER Variety of cubed dessert bars for a light dessert. \$125 Serves 25 guests		\$