## Canapé Menu



Deep Fried Mozzarella Sticks (VG)	\$35
Served with San Marzano tomato sauce. Approx. 24 pieces	
Chicken Wings (GF)	\$42
Served with your choice of two sauces: BBQ, Frank's, Pineapple Habanero, or Honey Garlic	
Charcuterie Board (GFP)	\$90
Serves up to 10. A market selection of cured meats, cheeses, seasonal	
condiments and fruits.	фгг
Fresh Fruit Platter (V)	\$55
Seasonal. Served with Raspberry Compôte and Caramel Sauce	
Decadent Assorted Confections (VG)	\$40
Mango Mousse, Raspberry and Vanilla Mousse, Chocolate Cranberry Truffle	
Wild Blueberry Crumble (V)	\$35
Shortbread Crust, Vegan Oat and Coconut Streusel	,



## Sliders by the Dozen

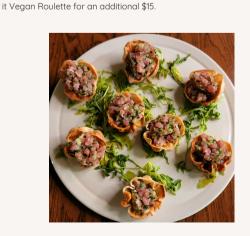
Beef Sliders	\$55
Beef, Cheddar, Signature Sauce, Tomato, Red Onion, Craft Bun	
Beyond Sliders (VG)	\$50
Beyond Meat, Black Truffle Aioli, Caramelized Onions, Craft Bun	
Pulled Pork Sliders	\$55
House-made Pulled Pork, Pickled Cabbage, BBQ Sauce, Craft Bun	
Fried Chicken Sliders	\$55

Marinated Chicken Breast, Brie, Fig Compôte, Craft Bun



## Bites by the Dozen

Smoked Duck Bao	\$55
Muscovy Duck Breast, Rice Bao, Pickled Carrots, Hoisin, Sriracha	
Smoked Salmon "Blinis" (VG)	\$50
Crispy Potato, Smoked Atlantic Salmon, House-made Dill Aioli	
Jerk Chicken Waffle	\$45
Boneless Jerk Chicken, Sweet Belgian Waffle, Creamy Coleslaw,	·
Green Onions	\$45
Ahi Tuna Tartare (VG)	ΨΤϽ
Yellowfin Tuna, Ginger, Tamari, Jalapeno, Cucumber, Endive "Boat"	,
Deep Fried Mac n' Cheese (VG)	\$40
Classic Mac n' Cheese, Red Pepper, Panko, BBQ Sauce	
Jerk Jackfruit Tostada (V)	\$40
Corn Tortilla, Black Beans, Pico di Gallo, Jerk Jackfruit	
Deep Fried Pickles (V)	\$35
Dill Pickle Spears, Beer Batter, Panko, Sriracha Aioli	
Meatball Roulette (VP)	\$40
Ground Beef, Hot Italian Sausage, San Marzano Tomato Sauce.	Ψ10



One out of twelve will be spiked with scotch bonnet peppers. Make