

# Canapé Menu

## Platters for Sharing

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.

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



## 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

Ahi Tuna Tartare (VG) \$45

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.

One out of twelve will be *spiked* with scotch bonnet peppers. Make it Vegan Roulette for an additional \$15.

## 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

