



Ricotta and fig crostini drizzled with honey
Brie crostini with caramelized maple bacon onion jam (veg option available)
Oysters with pomegranate and mignonette sauce
Organic Chicken skewers with cranberry sauce
Fennel crusted lamb served on toast with crème fraiche and lemon zest
Prosciutto, melon and mozzarella skewer with balsamic glaze drizzle
Smoked salmon, cucumber, cheese, and dill skewer
Grilled filet mignon and potato bite with red wine sauce
Seared scallop on a spiced squash puree drizzled in a "beurre blanc"
Pancetta chip with goat cheese, thyme and orange supreme
Local cheddar with spiced confit grapes and red wine sauce
Beef or pulled pork slider with BBQ sauce and spicy mayo
Classic beef tartare
Seared AAA beef with blue cheese mascarpone
Bite sized beef Wellington
Chorizo and cheese puff pastry rolls



LAND

Shredded beef and mozzarella arancini with spicy dipping sauce
Local sausage with roasted red pepper sauce
Cashew crusted honey marinated organic chicken skewers
Grilled local organic pork skewers with garlic flowers
Beef satay with salsa verde
Cool grilled steak roll ups; roquette, artichoke heart, sun dried tomato & black olive
Mini chicken taco with corn chutney and humus
Spanish chorizo with sweet potato puree
Beef tataki with yaki sauce
Lamb lolipops with green goddess sauce
Mini burgers with the works
Mini Lamb sliders with feta & chutney
Beef meatball with spicy tomato BBQ sauce





SEA

Sardine crostini with Portuguese style roasted red pepper sauce
Fresh tuna slider with wasabi mayo sauce and fresh vegetables
Sesame crusted white tuna with cucumber and yuzu
White tuna crostini with black olive tapenade and jalapeno mayo
Organic salmon tartar with avocado mango salsa (served on rice chip or beet chip)
Smoked salmon blinis served with crème fraiche, dill and caviar
Mini purple potatoes with crème fraiche and caviar
Gravlax and caviar blini served with an egg mimosa
Crab croquette with aioli, micro greens and micro flowers
Grilled shrimp with avocado mousse and chimichurri served in a phyllo cup
Coco-panko shrimp with spicy mango prune salsa
Shrimp cocktail verines



SALUMI

Rosemary focaccia triangle with prosciutto, roquette, fresh mozzarella & balsamic glaze
Cantaloupe, bocconcini & prosciutto sticks with balsamic glaze
Dates stuffed with cheese and pecans wrapped in prosciutto (choice of cheese –veg option without prosciutto)
Prosciutto wrapped asparagus, herbed goat cheese balsamic glaze
Bruschetta and charcuteries with onions, mushrooms and roasted red pepper sauce



VEGETARIAN

Crispy mac and cheese balls, spicy marinara
Rosemary focaccia triangle with fig, roquette, goat cheese & balsamic glaze
Bulgarian feta cheese (double crème) with watermelon, mint and lime zest
Grapes in a goat cheese and pistachio crust
Wild mushroom bruschetta with ricotta salata shavings
3 tomato bruschetta with parmesan shavings and fresh basil
Tomato-mozzarella-basil skewer
Truffle salad skewer (tomato, mozzarella, basil, grilled wild mushrooms and olives)
Mini pear and blue cheese "tarte tatin"
Falafel lollipops with tahini sauce
Mini vegetarian poutine (must have fryer onsite)
Mini marinated tofu tacos with spicy salsa and fresh vegetables
Mini spanakopitas
Mix of seasonal salads served in mason jars or verrine





SWEET TREATS

Fresh fruit skewers
Homemade brownie bites
Mini cupcakes
Mini pies (pecans OR maple OR apple)
Famous squares
Lemon squares
Mini caramel apples (seasonal)
Mini Nutella beaver tails
Homemade chocolate bark
Dark chocolate mousse verines, sugared doughnut hole toppers

