

HEARTY

MINI KOBE BEEF SLIDERS\$5.00
Braised Kobe beef, mini buns

ADOBO CHICKEN SLIDERS\$3.75
Avocado, mini buns

FISHER FARMS 'PIGS-IN-A-BLANKET'\$3.25
Local maple syrup

PORK CANDY (gs)\$2.75
Thick cut bacon, slow roasted, honey pepper glazed
***Minimum order 36 bites.*

CLASSICS

TRUFFLED DEVEILED EGGS (gs)\$2.75
Chorizo, chive

STUFFED MUSHROOMS\$4.25
King crab, Brie

PROSCIUTTO & ASPARAGUS (gs)\$2.75
Herbed cheese spread

CURRY CHICKEN SATAY (gs)\$3.25
Raita sauce

FRESH

THAI BASIL SHRIMP (gs)\$5.00
Chili sauce

SEARED AHI TUNA\$4.00
Avocado, crisp

SUSHI ROLL (gs)\$3.25
Spicy Ahi tuna roll

CROSTINIS

WILD MUSHROOM (v)\$2.75
Truffle oil, Gruyere

BRUSCHETTA (v)\$2.75
Tomato, garlic, basil

TENDERLOIN\$4.25
Roquefort, smoked tomato marmalade

AHI TUNA\$4.00
Lemon, caper, olive oil

KING CRAB SALAD\$3.25
Tarragon, aioli

STEAK TARTARE\$4.25
Onion confit, cornichon

AVOCADO HEARTS OF PALM (v)\$2.75
Guajillo citrus sauce

AHI TUNA TARTARE\$4.00
Wasabi cream, sesame

***All crostinis can be available as gluten sensitive upon request*

Gluten sensitive = (gs) Vegetarian = (v)

CLASSICS

ARTISAN CHEESE (gs)\$130.00

Assorted artisan cheese selection
Seasonal fruit
Nuts & berries
Crackers

SANDWICH\$130.00

THE KING: truffled King crab egg salad on mini bun
B.A.T.A.: bacon, avocado, tomato, arugula on mini onion bun
ITALIA: peppercorn custed salami, dill Havarti, whole grain Dijon on baguette
CAPRESE: tomato, pesto, mozzarella, basil on ciabatta

CRUDITÉ (gs)\$100.00

Assorted seasonal vegetables
Housemade fresh herb hummus
Housemade roasted red pepper & goat cheese dip

ANTIPASTO\$175

Peppered Salami
Dry cured Chorizo
La Quercia Prosciutto
Assorted cured olives
Focaccia
Mozzarella, sundried tomato, artichoke skewers

SEAFOOD

SHELLFISH (gs)\$240

King crab legs
Jumbo shrimp
Whole lobster
Oysters

SHRIMP (gs)\$160

Fresh horseradish, cocktail sauce

FRESH BLUE POINT OYSTER (gs)\$48

Fresh horseradish, cocktail sauce

****priced per dozen**

PLATTERS

SMALL

36 PIECES

LARGE

48 PIECES

ARTISAN COOKIE	\$67.00	\$100.00
Assorted bite sized cookies		
CUPCAKE	\$67.00	\$100.00
Assortment of Red Velvet, Vanilla, Chocolate and Carrot bite sized cupcakes		
SWEET & SIMPLE	\$73.00	\$105.00
Brownie squares, chocolate cheesecake tarts, raspberry cheesecake tarts, lemon pound cakes		
DELICATE & DELICIOUS	\$78.00	\$110.00
Mousse cup trio, chocolate caramel tartlettes, lemon cream Napoleons, chocolate dipped strawberries		

*Please inquire with your Events Manager about other cake options.

Gluten sensitive = (gs)

*Please allow 72 hours for sweets orders.

CUPCAKES

BITE-SIZED	\$2.75
SMALL	\$3.50
LARGE	\$4.00

CAKE & FROSTING

PLEASE CHOOSE

<input type="checkbox"/> CHOCOLATE	<input type="checkbox"/> CHOCOLATE
<input type="checkbox"/> CARROT	<input type="checkbox"/> CREAM CHEESE
<input type="checkbox"/> VANILLA	<input type="checkbox"/> VANILLA
<input type="checkbox"/> RED VELVET	

CHOCOLATE BITES PRICED PER BITE

CHOCOLATE DIPPED STRAWBERRIES	\$2.75
<i>(gs, subject to availability)</i>	
TIRAMISU MOUSSE	\$3.25
Served in a bite sized chocolate cup	
CHOCOLATE CARAMEL TARTLETTES	\$3.25
CHOCOLATE CHEESECAKE TART	\$3.25
Served in a chocolate cup <i>(gs - upon request)</i>	
BAILEY'S CHOCOLATE MOUSSE	\$3.25
Served in a chocolate cup <i>(gs - upon request)</i>	
BROWNIE SQUARE	\$3.25
With chocolate coffee icing	

FRUIT BITES PRICED PER BITE

LEMON CREAM NAPOLEON	\$2.75
With seasonal fruit	
FINANCIER	\$2.75
light moist almond cake	
LEMON POUND CAKE	\$2.75
With fresh berries	
RASPBERRY MOUSSE	\$3.25
Served in a bite sized chocolate cup	
MANDARIN MOUSSE	\$3.25
Served in a bite sized chocolate cup	
RASPBERRY CHEESECAKE TART	\$2.75