



Coastal Canapés

PASSED APPETIZER MENU

All items are priced per dozen. Minimum 3 dozen per item.

- \$38 Smoked Salmon Spears 🌊 - Wrapped around asparagus and lemon zest cream cheese (GF)
- \$30 Vegetable Spring Rolls - Served with a plum sauce (D/V)
- \$40 Jumbo Prawns 🌊 - Infused with lemon & lime zest, a hint of Sriracha & fresh cilantro (D/GF)
- \$32 Louisiana Dry Rubbed Chicken Skewers - Served with house made chipotle aioli (D/GF)
- \$30 Chef's Meatballs - Tossed in a house made barbeque sauce (D)
- \$36 Baked Brie in Puff Pastry - Topped with fresh raspberries (V)
- \$30 Bruschetta - Hand-cut tomatoes, red onion and fresh basil served on french bread crostini (V)
- \$30 Vegetarian Samosa - Served with mango chutney (Ve)
- \$32 Spicy Beef Bites - Grilled beef tenderloin served on a skewer finished with a Szechwan glaze (D/GF)
- \$32 Wild Mushroom Tartlet - Petite pastry cups with wild mushroom ragout topped with goat cheese (V)
- \$36 Fraser Valley Turkey Sliders - Hand pressed & served on a brioche bun with gathered greens & peppercorn ranch
- \$45 Grilled Double Smoked Bacon Wrapped Scallop 🌊 (GF)
- \$60 Salt Spring Lamb Popsicles - Finished with a garlic rosemary balsamic reduction (GF/D)
- \$40 Panko Crusted Crab Cakes 🌊 - Handmade Dungeness crab cakes, topped with dill aioli (D)
- \$32 Arancini - Housemade risotto balls with fresh herbs, crunchy coating, and finished with tomato jam (V/GF)
- \$32 Sundried Tomato Cashew Mousse - House-made creamy cashew spread served on a gourmet rice crisp (GF/Ve)

V - Vegetarian Ve - Vegan GF - Gluten Free D - Dairy Free 🌊 - Ocean Wise



\$750.00 minimum spend (unless accompanying another menu)
All menu items subject to 15% service charge & applicable taxes
Please see Catering Guidelines for more detail

