



COASTAL CANAPES



PASSED APPETIZER MENU

Smoked Salmon Spears  - Wrapped around asparagus and lemon zest cream cheese (GF)	\$40
Vegetable Spring Rolls - Served with a plum sauce (D/V)	\$32
Jumbo Prawns - Infused with lemon & lime zest, a hint of Sriracha & fresh cilantro (D/GF)	\$42
Louisiana Dry Rubbed Chicken Skewers - Served with house made chipotle aioli (D/GF)	\$34
Chef's Meatballs - Tossed in a house made barbaque sauce (D)	\$32
Bruschetta - Hand-cut tomatoes, red onion and fresh basil served on french bread crostini (V)	\$32
Spicy Beef Bites - Grilled beef tenderloin served on a skewer finished with a Szechwan glaze (D/GF)	\$34
Wild Mushroom Tartlet - Petite pastry cups with wild mushroom ragout topped with goat cheese (V)	\$34
Grilled Double Smoked Bacon Wrapped Scallop  (GF)	\$47
Salt Spring Lamb Popsicles - Finished with a garlic rosemary balsamic reduction (GF/D)	\$65
Arancini - Housemade risotto balls with fresh herbs, crunchy coating, and finished with tomato jam (V/GF) ___	\$34
Sundried Tomato Cashew Mousse - House-made creamy cashew spread served on a gourmet rice crisp (GF/Ve) ___	\$32

V - Vegetarian Ve - Vegan GF - Gluten Free D - Dairy Free  - Certified Oceanwise

**|| items are priced per dozen. Minimum 3 dozen per item
\$600 minimum spend (unless accompanying another menu)**

***All menu items are subject to 15% service charge & applicable taxes
See Catering Practices for more detail**