



# COASTAL CANAPES

## PASSED APPETIZER MENU

<b>Smoked Salmon Spears</b>  - Wrapped around asparagus and lemon zest cream cheese (GF) .....	\$ 40
<b>Vegetable Spring Rolls</b> - Served with a plum sauce (D/V) .....	\$ 32
<b>Jumbo Prawns</b> - Infused with lemon & lime zest, a hint of Sriracha & fresh cilantro (D/GF) .....	\$ 45
<b>Louisiana Dry Rubbed Chicken Skewers</b> - Served with housemade chipotle aioli (D/GF) .....	\$ 35
<b>Chef's Meatballs</b> - Tossed in a housemade barbaque sauce (D) .....	\$ 32
<b>Bruschetta</b> - Hand-cut tomatoes, red onion and fresh basil served on french bread crostini (V/Ve w/o cheese) .....	\$ 32
<b>Spicy Beef Bites</b> - Grilled beef tenderloin served on a skewer finished with a Szechwan glaze (D/GF) .....	\$ 35
<b>Grilled Double Smoked Bacon Wrapped Scallop</b>  (GF) .....	\$ 48
<b>Salt Spring Lamb Popsicles</b> - Finished with a garlic rosemary balsamic reduction (GF/D) .....	\$ 72
<b>Arancini</b> - Housemade risotto balls with fresh herbs, crunchy coating, and finished with tomato jam (V/GF) .....	\$ 36
<b>Sundried Tomato Cashew Mousse</b> - Housemade creamy cashew spread served on a gourmet rice crisp (GF/Ve) .....	\$ 32
<b>Beetroot Hummus</b> - Served on artisan rice crackers (Ve/GF) .....	\$ 32
<b>Tabbouleh Stuffed Mushroom Caps</b> (Ve) .....	\$ 35

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

All 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