

PASSED APPETIZERS

CARNIVORE

STEAK TATAKI (GF)

Seared Organic Steak, Guacamole, Aioli, Soy Glaze, Scallion, Crispy Corn Chip

GRILLED JERK CHICKEN SKEWER (GF)

Grilled Chicken Thigh, Homemade Jerk Sauce, Pineapple, Aioli, Cilantro

CARBONARA DUMPLING

Bacon Ricotta Filling, Black Pepper, Aged Parmesan, Brown Butter

PULLED BRISKET SLIDER

Local Pulled Brisket, Creamy Slaw, Pickled Cucumber, Crispy Potato, Aioli, Brioche Bun

PORK BELLY BANH MI SLIDER

Crispy Pork Belly, Hoisin, Asian Slaw, Aioli, Cilantro, Brioche Bun

SMASH BURGER SLIDER

Ground Seasoned Chuck, Onion Jam, Iceberg, Aged Cheddar, Chipotle Aioli, Brioche Bun

FRIED SZECHUAN CHICKEN SLIDER

Crispy Chicken Thigh, Pickled Asian Slaw, Organic Peanut, Aioli Brioche Bun

HOMEMADE MINI CORNDOG

Organic Hot Dog, Tempura Batter, Mustard Aioli

GENERAL TAO POPCORN CHICKEN

Crispy Chicken Thigh, Homemade General Tao Sauce, Sesame Seeds, Crispy Shallot, Scallion Aioli



PASSED APPETIZERS

VEGETARIAN

CRISPY TOFU SLIDER (VEGAN)

Hoisin BBQ Sauce, Asian Sesame slaw,
Aioli, Peanut, Brioche

CARAMELIZED ONION TOMATO BRUSCHETTA CROSTINI (VEGAN)

Onion Jam, Tomato Bruschetta, Basil

EGGPLANT PARMESAN SLIDER

Crispy Eggplant, House Tomato Sauce,
Mozzarella, Basil, Brioche Bun

TRUFFLED MUSHROOM CROSTINI

Wild Mushroom, Caramelized Onion,
Goat Cheese, Balsamic Glaze, Aged
Parmesan, Arugula

JALAPENO POPPER DUMPLING

Roasted Jalapeno Cream Cheese,
Cheddar, Pickled Jalapeno, Scallion

VIETNAMESE FRESH ROLL (GF, VEGAN)

Pickled Heirloom Carrot, Red Onion &
Cabbage, Garden Herbs, Peanut Sauce

CLASSIC GRILLED CHEESE

Aged Cheddar, Compound Butter,
Aged Parmesan, Aioli

FRENCH ONION GRILLED CHEESE

Swiss Cheese, Mozzarella,
Caramelized Onion, Brioche, Aged
Parmesan Garnish

MUSHROOM ARANCINI

Truffle Aioli, Truffle Mushroom,
Aged Parmesan

BUTTER CHIK'N ARANCINI

Homemade Curry Sauce,
Mozzarella, Aioli, Cilantro



PASSED APPETIZERS

SEAFOOD

SHRIMP TOSTADA(GF)

Grilled Shrimp, Avocado, Corn Salsa,
Cilantro, Crispy Corn Chip

JERK SHRIMP & AVOCADO CROSTINI

House Jerk Sauce, Guacamole, Pickled
Red Onion

POACHED SHRIMP SKEWER (GF)

Garden Herbs, Lemon Vinaigrette,
Scallion Aioli

SZECHUAN SHRIMP SKEWER

Crispy Shrimp, Szechuan Sauce,
Peanut, Aioli, Cilantro

GRILLED JERK SHRIMP SKEWER(GF)

House Jerk Sauce, Pineapple Salsa,
Cilantro, Chipotle Aioli

“MINI” FISH & CHIPS

Tempura Haddock, Dill Tartar Sauce,
Fresh Cut Fries

SMOKED SALMON CROSTINI

Poppyseed Cream Cheese, Dill, Pickled
Red Onion

SWEET ENDINGS

MINI VANILLA BEAN CHEESECAKE

Assorted Seasonal Flavours

FUDGE BROWNIE

Rich Chocolate Base, Dulce De Leche,
Crisp Pearls

MINI COOKIES

Chocolate Chunk, Red Velvet, Triple
Chocolate

WHIPPED CHEESECAKE CUP

Strawberry Vanilla, Nutella, Cookie
Butter or Cookies & Cream

CHEESECAKE CANNOLI

Cheesecake Filling, Mini Chocolate
Chips



GRAZING STATION

GRAZING PLATTERS

ARTISANAL CHEESE & MEAT BOARD

Chefs Selection of Artisanal Meats & Cheeses, Spicy Pepper Spread, Garden Pickled Vegetables, Mixed Toasted Nuts, Savoury & Sweet Jams, Marinated Vegetables

BREAD SELECTION

French Loaf, Whole Wheat Crackers, Gluten Free Crackers, Soft Rolls

ORGANIC CRUDITÉ + DIP

Fresh & Organic Vegetables, Seasonal Dips

SEASONAL DIPS

Hummus, Babaganoush, Olive Tapenade, Tzatziki, Sundried Tomato Spread

CROSTINI SELECTION

1. Smoked Salmon & Whipped Cream Cheese
2. Truffled Mushroom & Goat Cheese
3. Confit Tomato & Caramelized Onion (vegan)

