

SOCIAL

Passed Canapés

You may change or cancel order 2 days in advance.
A minimum of 2 dozen per any 1 particular type of canapé is required.

TRIPLE COOKED FRIES IN CONE V	\$35 per dozen
ROSEMARY & GARLIC FLATBREAD W/ HEIRLOOM TOMATO SALSA, RED PEPPER HUMMUS V	\$35 per dozen
OYSTERS RAW ON THE 1/2 SHELL WITH MIGNONETTE GF	\$30 per dozen
MINI BURGERS, AGED CHEDDAR & BBQ SAUCE (*veggie sliders available upon request).....	\$35 per dozen
SUNDRIED TOMATO & AGED CHÈVRE TARTARE ON CROSTINI (*can be served on gluten free crackers) V	\$30 per dozen
MINI BEET SALAD W/ FIGARO CHEESE ON SERVING SPOON V GF	\$30 per dozen
GINGER TOMATO CEVICHE W/ NORI ON SERVING SPOON V GF	\$30 per dozen
BEEF TARTARE W/ CHARRED ONIONS AIOLI & GHERKINS (*can be served on gluten free crackers).....	\$35 per dozen
CURED SALMON ON CUCUMBER GF	\$40 per dozen
LOBSTER SALAD ON CHIP	\$50 per dozen
MEATBALLS (all beef).....	\$35 per dozen
CRAB CAKES W/ SLAW	\$50 per dozen

Recommended 3 to 4 pieces per person for a cocktail or 8 to 10 pieces for a meal.

Stationary Platters

Recommended for 10 to 20 guests.

CHEESE Artisan cheeses, candied walnuts, fruit, crostini (served on separate dish) V GF	\$100 per platter
CURED MEAT PLATTER Assorted cured meats, naturally cured olives, pommery mustard, crostini (served on separated dish) GF	\$100 per platter
CRUDITÉS Selection of raw vegetables & dip V GF	\$50 per platter

V Vegetarian items **GF** Gluten Free

PLEASE NOTIFY US OF ANY ALLERGIES.

All of our beef is certified 'AAA' Alberta Angus, we source our seafood from sustainable & Ocean Wise fishers.