



FESTIVE COCKTAIL MENU

Great for your private or corporate virtual gatherings or send as a gift!
All items are individually boxed and bagged with festive ribbon and live
boxwood, ready to enjoy!

Minimum 6 people per menu

Charcuterie and Cheeses

Assorted salumi, Manchego and Chateau Savarin cheeses,
fresh baguette, flatbreads and crisps,
olives, dates, fresh fruit.

\$14.50 per box (serves 1)

\$24 per box (serves 2)

Individual Party Platter

Assorted flatbreads (2 pcs), chili lime grilled shrimp (3 pcs), Vietnamese rice
paper roll with cilantro chili dip, beef satays with sweet soy dip (3 pcs), fresh
cut crudites with beet hummus

\$27 per platter, plus HST





Individual Boxed Canapes

Please choose from the following (garnished):

Fresh roll, marinated vegetables,
cabbage, mint, ginger tempeh,
sweet chili coriander dip – GF, V

Piri piri grilled shrimp, lime aioli - GF

Cucumber cup, pickled carrot,
watermelon radish, red pepper,
yellow pepper – GF, V

Beet-glazed shortbread, gorgonzola
mousse, crispy shallots

Mini Bahn Mi: BBQed pork, house
pickled vegetables, cilantro, chili
mayo

Jeweled beet, goat cheese, crushed
pistachio, citrus - GF

Grilled flat iron steak, salsa verde,
anchovy butter, 12-grain crostini

Seared scallop, saffron aioli, leek
threads (tiny plate) - GF

Smoked trout, parsnip cream, lemon
and horseradish on endive - GF

Butternut squash bruschetta:
whipped chevre, fried sage, toasted
hazelnuts, multigrain crisp

Smoked meat, rye, sauerkraut,
grainy mustard aioli, pretzel bun

\$20 for 4 pieces per person
\$24 for 6 pieces per person

Mini dessert selection

Gingerbread men with silver buttons, lime meltaway shortbreads, mincemeat
tartlets with goldflake, mini chocolate cupcakes with seasonal garnish (1 of
each per person)
\$7 per person

