



COCKTAIL MENU

Cold

Fresh roll, marinated vegetables,
cabbage, mint, cilantro, 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

Torn tomato "burger", almond bun,
Chevalier goat, basil

Sundried pear pecan relish, endive, blue
cheese, honey - GF

Seared scallop, saffron aioli, leek threads
on small plate - GF

Shaved AAA beef tenderloin, salsa verde,
garlic & herb cream, charred grape
tomato, crostini

Smoked trout pate, lemon and
horseradish, radish sprout, handcut chip

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

Spicy tuna poke, taro root chip, ginger,
chilies, lime, scallion - GF

Pork and 5 peppercorn terrine, pickled
grapes, baguette

Beet pickled devilled quail egg, fresh dill
GF, DF

Pumpkin & sage gougeres, chestnut
mousse

Smoked salmon, sweet pea mousse,
crème fraiche, pumpernickel, shaved
onion, caviar

\$4 per piece

**GF denotes gluten-free items, V denotes vegan items*



Hot

Petit rosemary Yorkshire Puddings,
red-wine braised shortrib, horseradish

Wild mushroom spring rolls, sweet
soy dipping sauce

Ground chuck beef slider, aged
cheddar, sour pickle, sauce maison,
pain au lait

Merguez lamb kofta, fennel, coriander,
harissa, mint pistachio pesto - GF

Almond chicken bites, Harissa yogurt
GF

Prosciutto wrapped shrimp, fresh
basil, lemon GF, DF

Smoky quinoa black bean falafel, spiced
tahini dip - V, GF

San Francisco crab cake, citrus
remoulade

Mini potatoes stuffed with asiago, chives,
black caviar - GF

Deep fried truffled mac 'n cheese,
cheddar, parmesan

Butter chicken meatball, creamy curry
sauce, papadum crumb
(Bamboo dish)

Tomato eggplant pizetta, fiore di latte,
roasted garlic, basil

Duck confit Camembert tart,
pear jam, greens

\$4 per piece

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Tasting Plates

Charcuterie in a box: chobai, hot soppressata, prosciutto, Manchego, Burgundy triple crème, olives, grainy mustard, cornichons, dates and apricots, grapes - \$15/plate

Burrata, citrus dressing, marinated fennel, charred cherry tomatoes and olives - \$14.50/plate, GF

Rolled eggplant with feta and toasted walnuts, mint, roasted garlic and extra virgin olive oil - \$10/plate, GF

Grilled oyster and king mushroom salad, sherry vinaigrette, shaved parmesan - \$12/plate, GF

Spicy grilled shrimps & calamari, roasted garlic and fried capers, salsa verde, baby arugula - \$14/plate, GF

Herbed mascarpone, smoked salmon and fennel puff pastry - \$16/plate

Petit fried chicken sandwich, Carolina slaw, milk bun, chili mayo, pickled jalapeno, kettle chips - \$10/plate

Braised short rib, parsnip puree, herbed micro green salad, crispy onions - \$12/bowl, GF

Caramelized onion and brie tartlet, apple butter, balsamic drizzle, microgreen herb salad - \$13.50/plate

Mini Poke Bowl: Ahi tuna, tamari brown rice, edamame, carrot, avocado, sesame drizzle, nori - \$11/bowl, GF

Crispy tofu Poke Bowl: marinated fried tofu, tamari brown rice, edamame, carrot, avocado, sesame drizzle, nori - \$8/bowl, GF/DF

Sweet and spicy snack mix (kettle corn, spicy nuts, mini pretzels, rosemary cheese cracker - \$6/dish





Grilled Malay beef satay, lemongrass, tamarind chutney, napa sesame slaw -
\$12/plate, GF

Aged cheddar, smoky bacon and wilted spinach mac 'n cheese, take out
boxes, garlic crumb - \$8/box

Classic Tea Sandwiches

Chicken salad with thyme, red pepper
Shaved cucumber, dill cream cheese
Ham & Honeycup mustard pinwheel, greens
Tuna salad with red onion, celery
Egg salad with chives
Poached Heritage salmon, lemon & dill
Smoked salmon, cream cheese & rye

*Sandwiches \$8 each (whole sandwich cut into quarters)
Gluten-free bread - \$10 a sandwich
**A minimum of 10 whole sandwiches is required*

Sweet Endings

Gourmet bite-size desserts: Dark chocolate/raspberry ganache cups, lemon
tartlets/torched meringue, mini cupcake (3 pieces)
\$8/per person

Assorted bite-size dessert squares, cookies, tarts and cupcakes (4 per)
\$6 per person

