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## COCKTAIL MENU

### *Cold*

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

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Piri piri grilled shrimp, lime aioli - GF

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

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Beet-glazed shortbread, gorgonzola  
mousse, crispy shallots

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

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

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

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Seared scallop, saffron aioli, waffle  
potato chip, amaranth cress - GF

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

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

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

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

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Pork and 5 peppercorn terrine, pickled  
grapes, baguette

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Beet pickled devilled quail egg, fresh dill  
GF, DF

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Pumpkin & sage gougeres, chestnut  
mousse

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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

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Wild mushroom spring rolls, sweet  
soy dipping sauce

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

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

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Almond chicken bites, Harissa yogurt  
GF

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Prosciutto wrapped shrimp, fresh  
basil, lemon GF, DF

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

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San Francisco crab cake, citrus  
remoulade

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

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Deep fried truffled mac 'n cheese,  
cheddar, parmesan

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

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

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Duck confit Camembert tart,  
pear jam, greens

*\$4 per piece*

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





## *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

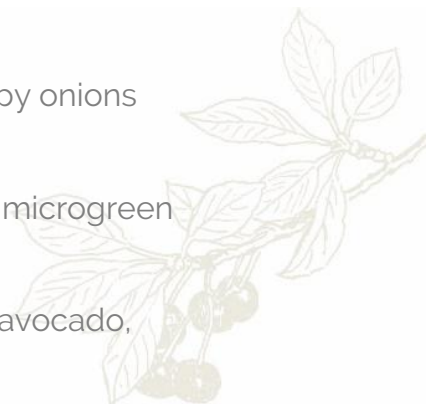
Braised short rib, parsnip puree, herbed micro green salad, crispy onions - \$12/bowl, GF

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*

