ocktail II/enu

MENU A \$26

Caprese Skewer Bacon Asiago Quiche Spinach And Artichoke Crostini Teriyaki Glazed Meatballs, Green Onion Bacon Wrapped Chicken, Cajun Honey

MENU D \$35

Beef Slider With Caramelized Onion And Bacon Smoked Salmon Crostini Candied Fig And Brie Cracker Caramelized Onion Tart With Balsamic Poached Prawn, Cucumber, Cocktail Sauce Chicken Satay With Green Onion

MENUB \$28

Charcuterie Board Heirloom Tomato Bruschetta Smoked Salmon On Rye, Lemon Cream Cheese Spinach And Artichoke Crostini Rosemary Beef Sirloin Skewer Caribbean Chicken Tartlett

MENU E \$39

Lemon Butter Prawn Skewer Wild Mushroom Arancini, Truffle Cream Heirloom Tomato Bruschetta, Balsamic Merlot Braised Beef Tartlett Goat Cheese Grape Truffle with Walnut Smoked Salmon Crostini Caprese Skewer

MENU C \$31

Chicken Souvlaki Skewers Cucumber With Smoked Salmon Mousse Pulled Pork Sliders Caramelized Onion Tart Caprese Skewer Honey Infused Goat Cheese Crostini

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Menus are priced per person Requests and substitutions are welcome Dishes not included. Delivery only of full service catering available Prices based on minimum 30 guests add \$5.50 per person for smaller groups. Prices subject to 15% gratuity and Gst

p Notch Catering info@topnotchcatering.ca