## **Canape Menu**



# **Standard Cold Canape** \$28 by the dozen

Watermelon and Feta jalapeno, mint

Antipasto Skewers bocconcini, tomato, olives, artichoke

Sushi spicy tuna & cucumber

Bruschetta gilled baguette

Prawn Cocktail Skewers horseradish, preserved tomato

Burrata preserved tomato, grilled sourdough

### **Standard Hot Canape** \$30 by the dozen

Crack Boneless Chicken Wings sweet & spicy Asian style sauce

Meatball with basil and marinara

Mini quiche house bacon, fine herbs, tomato

Sausage rolls

**Korean Fried Cauliflower** 

Vegetable Spring roll sesame mayo

**Grilled Chicken Skewers** lemon herb marinated

### **Premium Cold Canape** \$44 by the dozen

Tuna Tartar jalapeno, poke dressing, squid ink cracker

**Melon and Prosciutto** 

Foie Gras toasted brioche summer fruit gel

Lobster salad crostini

Smoked salmon whipped lemon cream cheese, dill, pickled onions, capers, rye bread

### **Premium Hot Canape** \$40 by the dozen

**Arancini** creamy wild mushroom, truffle, parmesan

Crispy Pork Belly Bites pickled vegetables, spicy mayo

Grilled Beef Filet Mignon Skewers miso sauce, sesame

Salted Cod Croquettes sauce gribiche

**Braised Beef Croquettes** horseradish

Canapes are passed on dishes by serving staff. A minimum of 3 dozen is required. A recommended serving is 3-5 pieces per guest for a predinner cocktail hour.

Subject to applicable tax and service charge. These menus are subject to change without notice due to seasonality and availability. A silent vegetarian option will be available, and we will accommodate allergies and dietary restrictions.