

## A LA CARTE

### TABLE or PASSED APPETIZERS/FINGER FOODS FOR LARGE GROUPS

(per piece)

#### vegetarian

fresh mozzarella, tomato & basil **bruschetta** \$3.50

**spanakopita** - tzatziki sauce \$4.00

fresh **springrolls** – spicy chili sauce \$3.50

**caprese skewers** – cherry tomatoes, fresh mozzarella, basil, balsamic reduction \$3.50

**wild mushroom canapes** \$4.00

#### seafood

**seared tuna** - wasabi guacamole, mango salsa & crispy wontons \$4.00

bite-size **crab cakes** - lemon dill aioli \$4.00

**potato blinis** - caviar and crème fraiche \$4.50

**potato latkes** - smoked salmon & creme fraiche \$4.50

**shrimp ceviche** - crispy house-made tortilla chips \$4.00

**oysters** – apple ginger mignonette m.p.

new zealand **green lip mussels** - spicy tomato relish \$4.00

#### meat & poultry

**tenderloins sliders** - pickled red onions, arugula & a horseradish sauce \$5.50

**cantaloupe skewers** - prosciutto and balsamic reduction \$3.50

**braised shortribs sliders** -blue cheese coleslaw \$4.50

**chicken satay** - peanut curry sauce \$3.50

**chicken salad sliders** \$4.00

**bacon-wrapped dates** stuffed with blue cheese \$3.50

## **SHARED/PASSED PLATTERS**

(per person)

**artisan cheese** - mixed olives, dried fruit & crostinis \$12

seasonal **fresh fruit** \$9

**meat** - choice of three meats \$15

roast beef, turkey, bresaola, mortadella, salami, prosciutto, chorizo or pate  
cornichons, olives, red pickled onions & crostinis

**crudités** - choice of dip \$8

hummus, ranch or blue cheese