## PASSED CANAPES

(priced per piece)

#### Cold

Fingerling Potato **\$2** Tobiko & Crème Fraiche (P)

Gravlax Tea Sandwich **\$3** Beet & Eggs (P)

Petite BLT **\$3** Bacon, Lettuce and Truffle (DF)

Prawns **\$3** Avocado & Grapefruit (P)

Vichyssoise **\$2** Smoked Trout Roe & Allium (P)

Pastrami **\$2** Apple-Horseradish & Marble Rye

### Hot

Pork Croquette **\$2** Black Garlic & Pickles

Cheese Sandwich **\$2** Horseradish & Red Pepper Jelly (V)

Gougere **\$1** *Bacon Jam* 

Eggplant **\$2** *Tomatoes, Sour Dough & Balsamic (ve)* 

Warm Cauliflower Soup **\$1** Smoked Florets and Puffed Wild Rice (v)

Potato Confit **\$2** Serrano Ham and Yuzu-Honey

(v) = Vegetarian (ve) = Vegan (DF) = Dairy Free (P) = Pescaterian

Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes. All products and pricing are subject to change without notice. Other terms and conditions may apply.

PASSED DESSERT CANAPES

(priced per piece)

Pistachio Chou **\$2.50** 

Madelines \$2.50

Brown Butter Financiers \$2.50

Double Chocolate Chip with Maldon \$2.50

Chewy Speculoos Cookies \$2.50

Citrus Meringue Tartlets \$2.50

Coconut Macaroons \$2.50

Fudge Brownies **\$2.50** 

# STATIONARY CANAPES

(priced per station, each serves up to 6)

#### Anti-Pasto **\$60 per platter**

Seasonal assortment of Charcuterie Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

Charcuterie Francaises **\$70 per platter** Pate de Campagne, Foie Gras and Saucisson Sec, Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

Seafood Tiers **\$175 per tower** Poached Prawns with Cocktail Sauce, Oysters with Tarragon Mignonette Mussels, King Crab with Meyer Lemon Butter, Clams, Lobster

Seasonal Crudite **\$90 per platter** Vegetables, Fruits and Greens with assorted spreads and relish