

# Passed



# Canapés

## VEGGIE

### BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

### FRITE CUPS \$4

Triple Cooked Fries, Black Garlic Aioli

### MUSHROOM CROQUETTE \$5

Shitake, Truffle, Aioli

### PROFITEROLES \$5

Herbed Mascarpone, Comté

### GRILLED CHEESE \$4

Swiss Raclette, Gruyère, Brioche Bread

### POUTINE \$6

Triple Cooked Frites, Cheese Curds, Vegetarian Gravy

## SEAFOOD

### GRILLED SHRIMP \$6 GF

*(DF - Removing Brown Butter)*

Lemon Pepper Salt, Brown Butter

### TUNA TARTARE \$6 GF

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu, Cornichons, Crispy Garlic

## MEAT

### FRIED CHICKEN \$7

Gochujang, Dill Crema, Cornichon

### MINI BURGER ROYALE \$10

Pancetta, Smoked Provolone, Secret Sauce

### STUFFED DATES \$6 GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

### FRIED CHICKEN SLIDER \$9

Truffle Mayo, Citrus Slaw

### STEAK BITES \$11 GF

Striploin, Hen of the Woods Mushrooms, Cipollini Jus

## VEGAN

### TAPENADE CROSTINI \$5 DF

Niçoise Olives, Roasted Red Pepper

### FRITE CUPS \$6 DF

Triple Cooked Fries

**GF** - Gluten Free    **DF** - Dairy Free

# Food Stations

## LIGHT FOOD STATIONS

### EAST & WEST COAST OYSTER STATION \$16

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

### CHEESE & CHARCUTERIE PLATTER \$21

Chef's selection of International Cheeses & Meats, Dijon, Pickles, Candied Nuts, Crostini

### CRUDITÉS PLATTER \$60

With Dill Creme Fraiche (feeds 7-10 guests)

### BREAD BASKET \$85

Served with Whipped Herb Butter

### GRILLED VEGETABLE PLATTER \$75

Eggplant, Zucchini, Peppers, Broccolini, Asparagus, Romesco Dip

## HEAVIER FOOD STATIONS

### FRIED CHICKEN \$16

Gochujang, Dill Crema, Cornichon

### AAA STRIPLOIN \$18

5oz Canadian Beef, Cipollini Jus

### GOURMET MAC & CHEESE STATION \$11

Provolone, Cheddar Cheese & Panko Topping

Upgrade by adding Truffle for an additional cost

### GRILLED SHRIMP \$9 **GF**

Lemon Pepper Salt, Brown Butter

### GRILLED CHICKEN BREAST \$15

Grilled Chicken Breast, Velouté Sauce

## HEAVIER FOOD STATION SIDES

### FRISÉE SALAD \$13

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

### COLD FIG SALAD \$9

Fresh Figs, Watermelon Radish, Spiced Pepitas, Pickled Pomegranates, Red Oak and Green Leaf Lettuce, Honey Chardonnay Vinaigrette

### CHARRED BROCCOLINI \$9

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

### GREEN BEANS \$9

Preserved Lemon, Romesco, Crispy Shallots, Bacon

### ROASTED POTATOES \$8

Confur Garlic

