

## PLATTERS

### Charcuterie Board \$21

(PER PERSON)

Pate, salami, chorizo, prosciutto, variety cheese, fresh fruits, and pickled vegetables

Selection of dips served with artisan bread and crackers

### Fresh Veggie Platter \$17

(PER PERSON)

A colourful display of seasonal vegetables. Accompanied by roasted garlic hummus dip or spinach ranch dip

## CANAPÉS \$52

(12 PIECES PER ORDER)

#### Cucumber Floret

Cucumber cup filled with cream cheese

#### Tomato Bocconcini Balls

Cherry tomato, mozzarella bocconcini, and fresh basil

#### Smoked Salmon Bites

Smoked salmon on French baguette with cream cheese and fresh dill

#### Tuna Melt Crostini

Tuna mix with celery and red onion on top of crostini with melted Swiss cheese

#### Ham & Cheese Roll

Smoked honey ham and Swiss cheese rolled on white bread with cherry tomato

#### Bow Tie Salami

Salami with black olive and pickle on French baguette

## STEAM BAO BUNS \$56

(12 PIECES PER ORDER)

### Chicken

Fried chicken coated with sweet & spicy sauce, pickled daikon, green onion, and mayo

### Pork

Sliced roast pork belly, kimchi, cilantro, and mayo

#### Tofu

Marinated tofu, pickled vegetables, green onion, sesame seeds, and hoisin sauce

## MINI SLIDER TRIOS \$66

(12 PIECES PER ORDER)

### Crispy Chicken

Breaded crispy chicken, lettuce, tomato, red onion, and spicy mayo

### Pork Cutlet

Pork cutlet, coleslaw, and cutlet mayo



## 🍣 TUNA TATAKI \$46

(20 PIECES PER ORDER)

Seared Albacore tuna with papaya, carrot, daikon slaw topped with yuzu dressing

## 🍤 FRIED IMPOSSIBLE SCALLOP \$36

(12 PIECES PER ORDER)

Fried imitation scallop pieces with tartar sauce

## FLATBREAD \$21

(8 PIECES PER FLATBREAD)

### Philly Cheese Steak

Philly steak, onion, green pepper, and mozzarella cheese

### 🍤 Pesto Shrimp

Pesto sauce, shrimp, cherry tomato, arugula, and mozzarella cheese

### Cajun Chicken

Cajun chicken, cherry tomato, cilantro, mozzarella cheese, and drizzle of crème fraîche

### 🥬 Veggie

Caramelized onion, cherry tomato, feta cheese, arugula, with balsamic glaze

## DESSERTS

(PER PERSON)

### Dessert Charcuterie Board \$15

An assortment of chef's sweet treats including popcorn, chocolate-covered pretzels, cookies, and assorted candies

### Fruit Platter \$14

A delicious blend of seasonal fruit artistically displayed with garnish. Fruit selection will vary seasonally, but typically will include a variety of melon slices, such as cantaloupe and honeydew, strawberries, grapes and pineapple.