



T U L I P S & M A P L E

T H E A R T O F C A T E R I N G

CANAPÉS

\$27 per dozen

- Caprese Salad Skewers **V**
- Mac & Cheese Balls with Marinara **V**
- Vegetarian Spring Rolls **V**
- Olive Sundried Tomato Crostini with Herb Scented Goat Cheese and Tomato Chutney **V**
- Cranberry Chutney and Brie Mini Bouche with Braised Leek **V**
- Vegetarian Dumpling Crisps with Soya Sesame Plum Sauce **V**
- Wild Mushroom and Brie Pastry Puffs with Tarragon Cream Sauce **V**
- Mini Blini with Herb Goat Cheese, Avocado, and Beet Chutney **V**
- Roasted Garlic and Lemon Asparagus Custard on Asian Spoon with Pepper Chutney and Feta **V**
- Candied Pecan and Danish Bleu Cheese Phyllo Cup **V**
- Gourmet Pita Pizza Rounds-Pesto, Brie, Sun Dried Tomato **V**

\$28 per dozen

- Gourmet Pita Pizza Rounds-BBQ Chicken & Gouda
- Prosciutto and Asparagus with Parmesan and Truffle Oil
- Pulled Pork Slider with Caramelized Onions
- Savoury Turkey Meatball Skewer with Country Peppercorn Gravy
- Arancini Balls- Risotto, Asiago Cheese, Wild Game Sausage with Roasted Red Pepper Aioli
- Smoked Pork Tenderloin with Saffron Apple Chutney Served on Corn Chip with Feta
- Mini Tomato Basil Shooters with Duck and Gruyere Monte Cristo
- Braised Leek and Duck Crisp with Burnt Orange Brandy Glaze
- Tandoori Chicken Satays with Cilantro Maple Yogurt
- Fried Buttermilk Chicken with Buffalo Blue Cheese Sauce
- Beef Satays with Creamy Peppercorn Sauce
- Jalapeño and Prosciutto Poppers with Caramelized Onion and Herb Cream Cheese
- Mini Pretzel Grilled Cheese with Apple Smoked Bacon, Brie Cheese, and Pulled Chicken with Smokey Chili Citrus Dip
- Chorizo Sausage, Smoked Gouda, and Balsamic Onions in a Pastry Cup

\$30 per dozen

- Prosciutto Wrapped Lamb Skewers with Roasted Garlic & Smoky Paprika Herb Aioli
- Crab Cake Lollipop with Cajun Maple Aioli
- Pesto Lemon Shrimp on Asian Spoon with Red Pepper Chutney
- Portuguese Shrimp on A Fork with Cocktail Aioli
- Smoked Salmon Pin-Wheel with Lemon Dill Cream Cheese
- Seared Tuna and Wonton Crisp with Pineapple Ginger Chutney and Balsamic Soya Reduction
- Smoked Duck and Brie Crêpe Cones
- Grilled Lamb Tender Sticks with Garlic, Lemon, and Cilantro Aioli
- Seared Tuna with Cucumber Rounds, Mango, Avocado, Pea Shoots, and Citrus Vinaigrette
- Seared Sea Scallop with Coconut Ginger Broth, Pepper Chutney, and Basil Oil
- Beggars' Purses with Chicken, Cream Cheese, Mushrooms, Shallots, Tarragon with Honey Rum Sauce
- Lobster Truffle Salad in Savoury Waffle Cone (\$32 per dozen)

****A 3-dozen minimum must be met per canapé****