

**EASY TO PREPARE CANAPÉS AVAILABLE SATURDAY & SUNDAY, PICK-UP AFTER 12PM
ORDER BY THURSDAY FOR THE FOLLOWING WEEKEND**

Beef Sliders 60/dz

*our famous burger done bite-sized
brioche bun, brie, tomato jam, herb aioli*

Mushroom Tartlets, v 28/dz

caramelized onion, parmesan, puff pastry

House Smoked Salmon, gf 36/dz

*house-made potato crisp, mignonette,
horse-radish crème fraîche*

Seared Beef Strip Loin Crostini 52/dz

horseradish, arugula, dutch crunch

Bacon Wrapped Dates, gf 42/dz

*stuffed with blue cheese
(no substitutions)*

Crispy Polenta, v, gf 26/dz

mushrooms, caramelized onion

Crispy Polenta, v, gf, df 26/dz

pickled vegetable tapenade

Mini Chicken Vol-au-Vent 48/dz

puff pastry, velouté

Mini Quiche 32/dz

*broccoli cheddar (v) -or-
ham and Jarlsberg*

Endive Spears, v, gf 24/dz

*apple, whipped goat cheese, candied
walnuts*

Endive Spears, v, gf, df 24/dz

chickpea salad

Puff Pastry Turnover, v 28/dz

spinach, goat cheese

Soft Pretzel Sticks, v 24/dz

mustard aioli

Gougères, v 18/dz

aged cheddar, black pepper

Assorted Mini Sandwiches 18/half-dz

*cucumber and herbed cream cheese on
petit choux*

*ham and gruyère with grainy mustard on
mini croissant*

*apple and caramelized onion with cheddar
on mini croissant*

chicken salad on mini brioche bun

egg salad on croissant bun

Assorted Mini Tartines 18/half-dz

*cucumber and herbed cream cheese on
honey milk loaf*

*piperade, goat cheese, arugula on dutch
crunch*

*chive blini, crème fraîche, smoked salmon,
mignonette*

*chicken confit, avocado, roasted tomato on
wild rice and onion bread*

Smoked Salmon Platter 12 pp.

*house smoked salmon, rye crostini,
horseradish crème fraîche, capers, lemon,
mignonette*

Charcuterie and Cheese Platter 12 pp.

*a selection of cured meats and artisan
cheeses served with our house-made
crostini and accompaniments*

ALL OF OUR EASY TO PREPARE CANAPÉS ARE MADE FRESHLY ON THE DAY OF PICKUP AND ARE PACKAGED COLD FOR YOU TO FINISH AT HOME. SEE THE SIMPLE PREPARATION AND WARMING INSTRUCTIONS BELOW

**FOR ALL HOT CANAPÉS PRE-HEAT OVEN TO 375F CONVECTION OR 400F STILL OVEN
TIMES ARE APPROXIMATE, THE CANAPÉS CAN BE WARMED FOR LONGER AS NEEDED**

Beef Sliders

Put the covered foil container of beef and cheese in the oven to warm for 10-15 minutes. While the meat is warming, put the red tomato jam on the bottom half of the bun and the green herb aioli on the inside top half of the bun. When meat is hot place one patty on the bottom of each bun and put the other half of the bun on top.

Mushroom Tartlets

Remove the plastic lid, put foil container of tarts in the oven for 5-8 minutes to warm.

Smoked Salmon Chips

Just before serving place one piece of salmon with garnish on one chip.

Bacon Wrapped Dates

Uncover and warm in the oven for 15 minutes

Mushroom Polenta

Uncover and warm in the oven for 8 minutes

Chicken Vol-au-Vent

Put the covered foil container in the oven for 8 minutes, uncover and warm for an additional 5-8 minutes or until hot in the centre.

Mini Quiche

Uncover and warm in the oven for 8-10 minutes

Puff Pastry Turnovers

Uncover and warm in the oven for 8-10 minutes

Gougères

Uncover and warm in the oven for 5 minutes

Mini Croissant Sandwiches

Uncover and warm in the oven for 8-10 minutes