

Canapes - I

Perfect for a free-flowing garden party or a post-ceremony cocktail hour, our passed canapés bring elegance and a sophisticated taste to your event. For a cocktail hour lasting between one and one and a half hours, we typically recommend serving 4 pieces per person. Pricing is per dozen, min. 2 dozen

Garden

Pupusas (GF) - \$32

cheese curds, Silver Rill corn salsa

Seasonal Arancini - \$36

cheese curds, Silver Rill corn salsa

Tempura Bush Beans (GF,V) - \$38

Island ginger ponzu

Black Truffle Popcorn (GF,DFO) - \$35

organic popcorn

Mushroom Bao Buns (V) - \$42

roasted shiitake, shallot and miso pate,
pickled, candied, and fried mushrooms,
fresh sprouts

Seasonal Gazpacho (GF,V) - \$36

asparagus mint and crème fraiche - summer
tomato - melon and sherry
marinated fennel, herb oil, blackberry salt

Shishito Pepper Rellenos - \$40

stuffed with cheese curds and fried in BC
cornmeal batter, burnt green onion dip

Tomato Bruschetta (V) - \$38

heirloom cherry tomatoes, roasted garlic
spread, preserved melon, chervil

Farmers Cheese Agnolotti - \$42

sage brown butter, fresh hazelnut

Land + Flock

Jerked Pork Belly Bites (GF,DF) - \$44

groundcherry glaze, crispy garlic

Oxtail Fagotini - \$46

roasted fennel cream, basil oil

Mini BLT - \$48

Sourdough focaccia, Keating Farm bacon,
heirloom tomatoes, funky aioli

Grass Fed Beef Carpaccio - 50

cheddar puff pastry, cured egg yolk preserved
lemon dressing

Malaysian Chicken 'Taco' - \$50

confit Island chicken, einkorn crepe,
chicory, crema

Vietnamese Chicken Kebab (GF,DF) - \$44

ginger and citrus caramel, sesame and crispy
shallots fresh mint and cilantro

Beef Barbacoa Tacos (GF, DFO) - \$48

MAiZ Nixtamal Tortillas, summer pickle
mix, crema, green garnish, crispy fried
onions

BBQ Pork Belly Bao Buns (DF) - \$51

fresh leeks, cucumber and cabbage

Nashville Hot Fried Chicken Slider - \$48

blue cheese aioli, pickled radish, lettuce,
house milk bun



Canapes - II

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Sea

Smoked Sablefish Mousse - \$50

mustard tartlet, caviar

Pink Scallop Crudo (GF,DF) - \$50

light citrus cure, yuzu broth anise, wasabi foam

Salmon Gravlax - \$50

sweet corn blini, whipped fromage frais, seasonal relish

Sidestripe Shrimp Roll - \$55

toasted ultimate bun, preserved lemon mayonnaise, bread and butter pickle, crispy shallots

Humpback Shrimp Ceviche (GF,DF) - \$50

leche de tigre, sweet potato crisp

Honey Mussel - \$50

uni butter, negiyaki, kewpie, romaine

Salt Cod Croquettes - \$40

preserved lemon, tomato chorizo vinaigrette

Shrimp and Grits (GF) - \$50

sauteed humpback shrimp, maple glazed pork belly, crispy fried creamed grits

Wild Salmon Tartare (GF, DF) - \$48

avocado-lime dressing, fingerling potatoes, MAiZ Nixtamal tortilla chip

Sweet Finale

Fried Banana Lumpia - \$36

dulce de leche, cinnamon, butter

Apple Confit Tartlet - \$42

persimmon caramel, shortcrust, milk crumb

Ricotta Doughnuts - \$36

star anise sugar, orange and fig syrup

Lemon Meringue Tartlets - \$42

preserved berries

Milk Chocolate Cream Puffs - \$38

seasonal herbed pastry cream

Mensch's S'mores - \$36

almond biscotti, vanilla marshmallow, spiced chocolate ganache

Macaron (GFO,VO) - \$38

open face

cascade berry ganache, raspberry gel, sea salt

Berries and Things (GFO,VO) - \$38

orange and thyme meringue, honey sponge, milk chocolate mousse, seasonal berries

Cookies + Cream Panna Cotta (GFO,VO) - \$36

strawberry crumb, candied ginger spoon

