



# COCKTAIL CANAPÉS

Order 72h prior (Deliveries start at 2pm)

20 units per selection minimum

## \$3.50 / Canapé

### Cold canapés:

#### Vegetarian:

- Beetroot raviolo stuffed with goat cheese and mushroom
- Sesame sweet potato and pickled cucumber
- Quail egg and ginger with sesame sauce
- Sundried tomatoes mini tart with feta cheese
- Parmesan shortbread, fried cauliflower, tahini mousse and garlic hummus

#### Meat:

- Beef bordelais crouton, béarnais sauce and pink peppercorn
- Balsam fir cream on sliced beef and wild mushroom
- Grilled chicken on focaccia with pied-de-vent cheese and cranberry
- Asian-style chicken, lime, ginger, yellow curry and mango chutney
- Stuffed cannoli with mascarpone and crispy bacon
- Duck breast, rum pancake and maple crumble
- Smoked cannelé, chorizo chips, fine herbs cheese and pink peppercorn
- Grand Marnier chicken liver, tarragon chutney and wild flower honey

#### Fish and seafood:

- Citrus shrimp skewer, garlic flower and saffron aioli
- Aguachile shrimp, fresh cilantro, onion, jalapeno and lime
- Crispy sake infused rice, sriracha mayo salmon and kimchi
- Maple gravlax and fine herbs on coal blinis
- Fenjiu scallop ceviche and wakame salad
- Panfried scallop, sautéed mushroom and parsnip puree

### Sweet canapés:

- Lemon cream and poppy seed cake mini glass
- Strawberry shortcake mini glass
- Chocolate mini cake pop
- Macaron
- Mignardises various flavors

### Hot canapé:

- Hot canapés typically require serving staff and rental equipment. Contact your advisor for the selection and terms.