

APPETIZER MENU

VEGETARIAN

Edamame Beans \$15/lb (g/v/p)

Sesame oil, infused chili & lime salt

Falafel \$15/dozen (d/p)

Chickpea, tzatziki sauce, flat bread

Quinoa Spring Rolls \$16/dozen (d/p)

Fried crisp, plum sauce

Potato Skins \$16/dozen (g/p)

Red potatoes, smoked cheddar cheese, scallions, sour cream

Jalapeno Poppers \$16/dozen (p)

Pickled jalapeno & cream cheese, panko breading, fried crisp

Sushi Salad Rolls \$15/dozen (g/p) (d/v with avocado no wasabi aioli)

Nori, sticky rice, fresh vegetables, wasabi aioli

Perogies \$11/dozen (p)

Potato & cheddar, garlic butter, scallions, sour cream

Grape Tomato & Bocconcini Skewers \$17/dozen (g/p)

Fresh basil & mint

Beer Battered Mushrooms \$16/dozen (p) (v with tomatillo dip substitution)

House-made beer battered garlic parmesan mushrooms, lightly fried with ranch dressing for dipping.

Chili Chickpea Fries \$14/dozen (g/v/p)

House-made chickpea fries, chopped jalapeno peppers, roasted tomatillo sauce for dipping.

SEAFOOD

Popcorn Shrimp \$12/dozen (p)

Tempura & panko crusted shrimp, cajun spices, chipotle aioli

Tuna Bites \$31/dozen (g/d/p)

Fennel & coriander crusted albacore tuna loin, mango salsa, micro arugula, wasabi aioli, grilled naan bites

Prawn Crostini \$23/dozen (d/p)

White shrimp, grapefruit, artisan grain toast

CHICKEN

Chicken Wings \$26/ 2lbs (d/p)

Honey sriracha, dry pepper, hot or Phillips Blue Buck BBQ

Popcorn Chicken \$12/dozen (d/p)

Panko breaded, golden fried, cajun spices, chipotle aioli

Curry Chicken Spring Rolls \$17/dozen (d/p)

Fried crisp, plum sauce

Bacon Chicken Bites \$17.50/dozen (g/d/p)

Double smoked bacon wrapped chicken, sweet soy glaze

Chicken & Waffles \$18/dozen (p)

Corn flake crusted chicken breast, waffle, wildflower honey mustard sauce

Chicken Toquitos \$16/dozen (p)

Cajun spiced chicken in a flour tortilla roll, fried crisp, salsa & sour cream

BEEF

Mini Beef Burger \$36/dozen (p)

Certified Angus Beef house made burger, applewood smoked cheddar

Roast Beef Rolls \$16/dozen (g/p)

Roasted Certified Angus, deli shaved, rolled with horseradish cream cheese, fresh chives

Espresso Beef Satay \$28/dozen (g/d/p)

Certified Angus Beef, chipotle & espresso rub, smoked tomato jam

PORK

Dry Ribs \$16/lb (g/d/p)

Marinated dry ribs, fried crisp, mango salsa

Sausage Rolls \$15/dozen (p)

House made, italian & chorizo sausage, flaky puff pastry, mustard aioli

Italian Broccoli \$24/dozen (g/p) (d with no asiago cheese)

Prosciutto wrapped asparagus, balsamic reduction, asiago cheese

Gyoza \$15/dozen (d/p)

House made pork pot stickers, ponzu dipping sauce