

Below is a selection of our most popular appetizers. If you don't see a particular item you were thinking of, simply ask and we can endeavour to provide it for you. We can also personalize menus based on events and budgets. *Prices are per dozen with a minimum order of three dozen per item. All taxes included.*

We pride ourselves on providing REAL food with OVER 90% MADE FRESH in-house.

Artichoke Pate <i>with rice crackers</i>	\$12.65
Cheese Tortellini & Basil Skewer <i>roasted red pepper accompaniment</i>	\$13
Spanakopita <i>spinach & feta with tzatziki dip</i>	\$14.50
Teriyaki Meatballs <i>with toasted sesame seeds (6 dozen min order)</i>	\$9.75
Creamy Blue Cheese Stuffed Medjool Dates	\$18.40
Goat Cheese Truffles	\$16
Bruschetta <i>fresh tomatoes and basil</i>	\$16
Grilled Chicken Skewers <i>choice of barbeque or plum glaze</i>	\$23
Panko Crusted Chicken Bites <i>choice of lemon pepper or Cajun spice, with dip</i>	\$17.25
Marinated Aged Cheddar and Olive Skewer <i>focaccia crouton and herbs</i>	\$13.80
Calabrese Skewers <i>bocconcini, tomato and basil</i>	\$17.80
Corn Tartlets <i>sweet pepper and cheese filling</i>	\$16
Blue Cheese Ginger Snap <i>with poached pear</i>	\$18.50
Artichoke Bruschetta <i>with green olives and capers</i>	\$17.25
Garlic & Parmesan Potato Stacks <i>sour cream & chives</i>	\$17.25
Assorted Tortilla Pinwheels	\$16.50
Bacon Wrapped Dates <i>choice of feta or goat cheese stuffing</i>	\$18.75
Falafel Crackers <i>hummus, raita and rice crackers</i>	\$16.50

Homemade Quichettes		\$19
Mexican Chicken or Pulled Pork Tortilla Cup		\$18.50
Asian Wonton Cups <i>mandarins, edamame and cilantro slaw</i>		\$17.25
Mushroom Arancini <i>mozzarella centers</i>		\$21.85
Roast Beef Crostini <i>caramelized onions & fresh horseradish</i>		\$20.50
House made Dips & Spreads w/Bread, Chips or G.F. Crackers		\$34
	<i>choice of;</i>	
	<i>Artichoke and Spinach</i>	
	<i>Mexican Black Bean</i>	
	<i>Hummus (plain, roasted red pepper, or lemon)</i>	
	<i>Herbed Yogurt Dip</i>	
Ciabatta Sliders		\$31
	<i>choice of;</i>	
	<i>Glazed Orange Agave Black Forest Ham and Havarti</i>	
	<i>Slow Roasted Pulled Pork and Apple Slaw</i>	
	<i>Marinara Meatballs</i>	
	<i>Roasted Veggies and Swiss</i>	
Fruit trays	<i>Small \$43.50 (25-30) Large \$74 (50-60 people)</i>	
Veggie trays w/Herbed Dip	<i>Small \$43.50 (25-30) Large \$74 (50-60 people)</i>	
Cheese platter <i>garnished w/dried fruit & mixed nuts, served w/assorted crackers</i>		
	<i>Small \$95 (25-30) Large \$155 (50-60 people)</i>	
Dessert platter		
	<i>Assorted squares & cakes</i>	\$20.75
	<i>Assorted cookies</i>	\$17.25

Overwhelmed by choice?
Give us your budget and we'll do it for you.

• A 15% gratuity will be added to all invoices • 50% deposit on food & beverage purchases is required at time of booking, the remainder of invoice is due 30 days before your event • Final number of guests must be confirmed a minimum of 72 hours before your event. At this time please advise us on any dietary restrictions.