

Roasted Wings <i>Chipotle Rubbed Hot Wings with Blue Cheese dip</i>	1.5 ea.
Prosciutto Wrapped Asparagus <i>Roasted Asparagus, Extra Virgin Olive Oil, Shaved Pecorino</i>	1.5 ea.
Mini Tourtières <i>Spiced Pork in a Tart Shell with Maple Glaze</i>	1.5 ea.
Caprese Brochettes <i>Skewered Cherry Bocconcini, Grape Tomatoes & Basil, Olive Oil and Balsamic</i>	1.5 ea.
Falafel <i>House made with Lemon Mint Yogurt</i>	1.5 ea.
Goat Cheese Croquettes <i>Garlic and Shallot Goat Cheese Croquettes with reduced Balsamic</i>	1.5 ea.
Slambers <i>Braised Lamb Cheeks in Choux Buns with Mint Aioli & Grainy Dijon Chevre</i>	2.5 ea.
Gravlax <i>Sockeye Salmon on an English Cucumber Slice with Shallots and Cream Cheese</i>	2.5 ea.
Beef Tartar <i>Classic Tartar on Crostini</i>	2.5 ea.
Stuffed Mushrooms <i>Crimini Mushrooms stuffed with Herbed Duxelle, Parmesan</i>	2.5 ea.
Bruschetta <i>Tomato, Garlic, Cucumber and Basil Olive Oil Crostini</i>	1.5 ea.
Niçoise Salad <i>Albacore Tuna, Haricots Vert, Fingerling Potato, Hard Boiled Egg stuffed in an Olive</i>	2.5 ea.
Pork and Beef Meatballs <i>Made in house, served in Spicy Tomato Sauce</i>	2.5 ea.
Mini Crab Cakes <i>Dungeness Crab mixed Herbs, Avocado puree</i>	3.5 ea.
Shrimp Cocktail Shooter <i>Poached Prawn in a shot glass with Horseradish and Tomato Vodka</i>	3.5 ea.

Please note: Canapé selections must be booked at least 7 days in advance and are available for parties of 25 or larger as part of a single bill event.