

CANAPÉ OPTIONS

PRICED PER PIECE

SHRIMP & CLAM GAZPACHO SHOT

FRESH POACHED SHRIMP, BAY CLAMS
SERVED WITH
A CHILLED TOMATO BROTH & SUMMER VEGETABLE SALAD
IN A "ONE SHOT" GLASS

SMOKED SALMON BLINI

HOUSE SMOKED SALMON
ON A CORN & CHIVE MINI PANCAKE
AND GARNISHED WITH A TARRAGON CRÈME FRECHE

FIVE SPICE PORK & GOLDEN MANGO SPRING ROLLS

SPICED PULLED PORK, GOLDEN MANGO AND ASIAN SALAD
WRAPPED IN RICE PAPER
SRIRACHA AIOLI

WARM BRIE & PORT POACHED PEAR CROSTINI

THINLY SLICED BAGUETTE, TOASTED WITH TRIPLE CREAM BRIE
TOPPED WITH PEAR POACHED IN PORT WINE

SMOKED BEEF BRISKET SLIDERS

BEEF BRISKET SMOKED FOR 12 HOURS,
SMOTHERED IN MOLASSES BBQ SAUCE
& STACKED ON BITE SIZED BUTTERMILK BISCUITS
PRESERVED BERMUDA ONION & MICRO GREENS FOR GARNISH

PIMENTO SHRIMP WRAPPED

A PORTUGUESE CLASSIC!

BACON CHILI HUSHPUPPIES

WITH SMOKED PAPRIKA AIOLI

CRISPY BLACK PEPPER CATFISH TACOS

WITH SMOKED CORN SALSA & AVOCADO QUESO FRESCO
ON CRISPY CORN TORTILLAS

HOUSE CURED CHARCUTERIE & ARTISANAL CHEESES

A MIX OF CLASSIC FRENCH & CANADIAN MENNONITE CURED MEATS
HAND CRAFTED BY FATO CATERING
LOCALLY CRAFTED ARTISANAL CHEESES
WITH HOUSE PRESERVES

CHINA, SILVERWARE AND LINENS ARE AN ADDITIONAL CHARGE.
PRICES VARY.

A 25% DEPOSIT IS REQUIRED TO SECURE YOUR DATE
PLEASE BE ADVISED: A 2 WEEK CANCELLATION IS REQUIRED FOR DEPOSIT REFUNDS.