

CHARCUTERIE BOARD \$600

SERVES 50 PEOPLE

Cured Meats, Olives, House Pickles, Marinated Vegetables, Assorted Fruits, Cheeses, and Crostinis.

MINI SEASONAL FRESH VEGGIES TRAY \$150

Fresh cut vegetables served with ranch and hummus dips.

CUSTOMIZABLE APPETIZER PLATTERS

YOU CAN CHOOSE A MAXIMUM OF 6 DIFFERENT VARIETIES.

THE BELOW HORS D'OEUVRES ARE PRICED PER DOZEN. MINIMUM OF 3 DOZEN

Veggie Medley Dim Sum & Mushroom gyoza \$24 V

Lamb Sausage & Halloumi Tarts \$28

Onigiri Sushi Rice Ball with Shimeji Mushrooms. 3 varieties, Chilis, Nori & Black Sesame Seeds \$22 V

Thai Chili Chicken Satays with Peanut Sauce \$29

Brie , Fig Jam & Caramelized Onions and Onion Jam Raviolis \$24 V

Bruschetta Canapes \$17 V

Smoked Salmon & Cream Cheese Blinis \$28

Prawn & Yam Tempura Skewers \$29

Braised Duck Wings with Savoury & Sweet Sauce \$25

Pakoras made with fresh vegetables & savory herbs \$21 V

Asian Pork Belly Endive Boats with Crispy Noodle & Hoisin Sauce \$25

V - vegetarian

ALL PRICES SUBJECT TO CHANGE, GST AND GRATUITY NOT INCLUDED.