



Cold Bites \$56 per dozen

Smoked Salmon on rye bread
Roma Tomato Bruschetta on Pesto Garlic Crostini
Grilled Chicken with cranberry relish on crouton
Rare Roast Beef with caramelized onion and rough mustard on garlic crostini
Tomato Gazpacho Shots

Elevated \$67 per dozen

Lobster Salad on spoons
Dungeness Crab Salad on spoons
Rare ahi tuna, wasabi mayo
Butterfly Smoked Trout, rye bread, cream cheese
Smoked Mackerel on crostini
Fraser Valley Duck Breast, mango chutney, balsamic glaze, crostini
Lobster Bisque Shots garnished with lobster and crème fraiche

Minimum of two dozen per choice
Maximum eight choices total per event

Piping Hot \$56 per dozen

Crispy Chicken Drumettes (marinated then baked), with celery, carrots, ranch dressing and hot and thai sauce on side (\$56 for 2 dozen)
Forest Mushroom Goat Cheese Tartlet
Bacon, Onion, Swiss Cheese Quiche
Butter Chicken on spoons
Spanakopita with tzatziki
Vegetable Pakora with pear chutney
Thai chicken satay, peanut sauce
Pork Gyoza, soy ginger dipping sauce
Pull Pork Sliders with Brie Cheese
Haddock or Chicken Bites in puff pastry

Elevated \$67 per dozen

Lamb Provençale Skewer, tzatziki sauce
\$75.00/doz
Firecracker Prawns with cocktail sauce
Rare Tenderloin Skewers, truffle demi
Prosciutto-Wrapped Scallops
Lamb Popsicles with grainy mustard crust
\$75.00/doz
Mini Crab Cakes with caper aioli
Dungeness Crab Stuffed Mushrooms with parmesan cheese
Tiger Prawns pan fried in garlic, chili and green onion
Prosciutto-Wrapped large scallop, brandy sauce
Shrimp Purse, thai chili sauce
Melted Brie, sliced baguette, caramelized onion, spiced pecan
Mini Potato, sour cream, tobiko caviar