

Appetizers

Cold

Veg and Dip

Charcutier Board

Bruschetta (tomato, red onion, basil, balsamic, parm, lardon, lemon zest)

Salad in teacup (baby Romaine, Pear Dressing, Roasted Beets, Candied Walnut, and dried fruits)

House Salad (Mix greens, cucumber, carrots, vine ripe tomato, dried fruits, two types of dressing)

Caprese Skewers (Vine ripe tomato, Bocconcini, Basil, Balsamic Reduction)

Baby heart romaine Salad with Lardon, fried capers, croutons, House made Dressing

Antipasto Platter (Grilled Asparagus and market veggies, Artichoke, olives, prosciutto, Pickles)

Mini assorted sandwiches

House made chips and Edamame Dip

Oysters (Grated Horseradish, Champagne Mignonette, Lemon)

Seafood Board (Tuna Tartar, Smoked Salmon, Oysters, Scallop Ceviche)

Assorted Sushi platter

HOT

Grilled Vegetable Skewers with Marinara Sauce and shaved mozzarella

Chicken and Peppers Skewers with Buffalo Sauce

Minced Beef Sate with Peanut Schezwan Sauce

Chicken Wings with Variety of dipping sauce and veg sticks

Avocado Cucumber Prawns with Lemon Aioli

Orange Glazed Bison Meat Balls with Toasted Sesame and shaved Mozzarella

Seafood Platter- upon availability

Bacon Wrapped smoked Italian Sausages with corn Salsa

Stuffed Mushroom (Choose two- Beef, lamb, Bison, Lobster, Mix beans, Cheese)

Indian Authentic spiced marinated Lamb rack with Yogurt Mint Chutney

(All menu items are based on seasonal and Product availability)