



H O T H O R S D ' O E U V R E S

Blue corn crusted crab cakes
Roast garlic, lime cream

Chicken satay
Peanut dipping sauce

Pan seared Digby scallops
Thai green curry in a scallop shell

Grilled coconut
Passion fruit prawns

Pesto Cambozola
Walnut pizzas

Seared shitake mushroom spring rolls
Mandarin dip

Crab, goat cheese, and jalapeno roll

Cedar planked salmon
Maple lime glaze

Jumbo shrimp and mango brochettes

Pulled Ancho pork
Sweet potato corn bread

Panko, nori crusted salmon
Wasabi asparagus

C O L D H O R S D ' O E U V R E S

Bocconcini, basil oil
Wrapped prosciutto, balsamic drizzle

Mango salad rolls
Basil, pickled ginger

Chipotle rubbed sirloin
Polenta, Applewood smoked cheddar

Smoked shellfish gazpacho

Scallop napoleon
Roasted pepper, lemon cream

Shaved pork tenderloin
Tostada, Chipotle cream

Grape tomato, Bruschetta
Goat cheese crostini

Steeped tiger prawns
Coconut passionfruit dip

Atlantic smoked salmon
Lemon caper cream, baguette

Lobster rolls
Tarragon, asparagus

Vanilla lavender crème brulee

Coconut gelee
Blackberry, ginger glaze

Allergies or specific dietary needs must be brought to your servers attention.

