

Popular Canapé

For platter or pass

\$18.50++ per person for 5 selections

Cold

Prosciutto Wrapped Asparagus
with truffle oil & grated asiago

Smoked Salmon Crisp
*smoked salmon lox in herbed crostini
with micro greens*

Black Pepper Ahi Tuna
*pan seared rare
served on wonton*

Sushi Roll
*assorted California
salmon & tuna
BC rolls*

Prawn & Chive Spring Rolls
*rice paper wrap
with peanut dipping sauce*

Lime Leaf Tiger Prawns
with grand mariner sauce

Brushetta
*vine ripened tomato
cilantro olive oil on crostini*

**West Coast Halibut & Shrimp
Ceviche**
*with avocado mango salsa
served on a wonton spoon*

Beef Tenderloin Tartar
with asiago, capers and shallots

Hot

Dim Sum
with cilantro & red wine vinegar

Crispy Wonton Prawns

Cured Lemon Salmon Skewers
citrus dipping sauce

Chicken Kebab
with tamarind ketchup

Crispy Pork & Vegetable Gyoza

Shepherds Pie Tartlets
*braised lamb & burgundy
green peas, Yukon gold potato*

Chicken Vol-au-Vent
*roasted chicken, braised leeks and
wild mushrooms in pastry, garnished
with sundried cranberries*

Teriyaki Beef Skewers

Lamb Merguez & Artichoke Quiche

Lamb Souvlaki
with chickpea Hummus

Mini Burgers
*beef sirloin, sharp cheddar
applewood bacon, tomato & aioli*

Premium

additional charges may apply

Local BC fresh Oysters add \$1pp
*served chilled with Japanese ponzu or
Monks Original lemonchello soda*

Surf & Turf add \$0.50pp
*grilled flat iron steak & dungeness
crab on a French bread crostini*

Rosemary Lamb Chops add \$2pp
medium rare with shiraz demi

**Pacific Scallops Wrapped in
Prosciutto** add \$1pp

Vegetarian

Belgun Endive
goat's cheese, candied pecans

**Kalamata, Citrus & Rosemary
Tapenade**
on ficelle

Vegetable Samosa
spicy mango chutney

**Cambozola & Port Wine Poached
Pear Crisp**
served on toast points

**Sundried Cranberry & Brie Phyllo
Pouch**

Marinated Serrano Peppers
stuffed with feta