

## Popular Canapé

For platter or pass

Appetizers are sold by the dozen, with a minimum of 3 dozen per order

Cold	Hot	Premium
<p><b>Gravalax On Pumpernickel</b> Served with red beets, sour cream, poached quail egg, tobiko &amp; chives \$65</p>	<p><b>Mini Croque Monsieur</b> Smoked salmon, ham, guere cheese &amp; a dill gherkin \$46</p>	<p><b>Local BC fresh Oysters</b> Served chilled with Japanese ponzu or Monks Original lemonchello soda \$42</p>
<p><b>Smoked Salmon Crisp</b> Thin sliced wild BC salmon, on a crisp lotus root chip with chevre, capers &amp; dill \$33</p>	<p><b>Tempura Prawns</b> Beer battered tiger prawns, served with a sweet chili mayo \$65</p>	<p><b>Surf &amp; Turf</b> Grilled flat iron steak &amp; Dungeness crab on a french bread crostini \$39</p>
<p><b>Shrimp &amp; Halibut Ceviche</b> Citrus marinated baby shrimp &amp; pacific halibut, served on wonton spoons with cumin chili lime aioli \$39</p>	<p><b>Crab Nacho</b> Pico de Gallo, guacamole tomatillo \$60</p>	<p><b>Mini Burgers</b> Beef sirloin, sharp cheddar applewood bacon, tomato &amp; aioli \$45</p>
<p><b>Ahi Tuna Wonton</b> Seared rare Ahi Tuna served atop a crisp wonton triangle, with black bean &amp; lime aioli \$39</p>	<p><b>Roasted Cajun Pork Tenderloin</b> caramelized onion &amp; refried bean empanada \$28</p>	<p><b>Oeuff Foie Carème</b> Artichoke, smoked salmon &amp; duck foie gras on brioche topped with a poached quail egg \$55</p>
<p><b>Beef Tartare</b> pumpnickel, raw quail egg yolk, chevre &amp; kohlrabi \$52</p>	<p><b>Peppered Lamb Loin</b> Brioche toast, lobster fennel slaw, rouille \$52</p>	<p style="text-align: center;"><b>Vegetarian</b></p>
<p><b>Sushi Roll</b> assorted California salmon &amp; tuna yam and shiitake \$56</p>	<p><b>Shepherds Pie Tartlets</b> Braised lamb &amp; burgundy green peas, Yukon gold potato \$36</p>	<p><b>Wild Mushroom Crostini</b> Goat's cheese, balsamic glaze \$42</p>
<p><b>Sushi Nigiri</b> Assorted salmon, yellowtail ahi tuna, scallop, saba \$52</p>	<p><b>Chicken Vol-au-Vent</b> roasted chicken, braised leeks and wild mushrooms in pastry, garnished with sundried cranberries \$32</p>	<p><b>Stuffed Cremini Mushrooms</b> Lentil and feta \$36</p>
		<p><b>Vegetable Spring Roll Ginger</b> Mirin soya \$25</p>
		<p><b>Spinach &amp; Ricotta Tortellini</b> Brochettes with tomato basil &amp; aioli \$32</p>

## Party Trays & Platters

Suitable for groups of 20+  
platters are priced per person

### Grilled Vegetable Platter

Grilled peppers, eggplant, zucchini  
asparagus, red onion, golden beets

\$12

### Italian Antipasto Platter

prosciutto, salami, mortadella,  
grilled artichokes, peppers, eggplant,  
stuffed olives & rosemary flatbreads

\$16

### Fruit Platter

Fresh pineapple, honey dew melon, cantaloupe  
strawberries, oranges, red & green grapes plus other  
assorted berries

\$9

### Cheese Platter

Variety of local and imported cheeses including  
applewood smoked cheddar, brie, crumbled bleu  
goat and other soft cheeses

\$15

### Chilled Seafood Platter

Trio of salmon -smoked, gravlax & Indian candied  
peel & eat prawns, ahi tuna poke, salt spring island mussels  
crab legs, shrimp & halibut ceviche  
dill cream, lemons, cocktail sauce

\$25

### Dessert Platter

Assorted gateau & torts, individual tarts & squares  
personal crème brulee  
variety of coulies and whip cream

\$12

## Chef Manned Cooking Stations - Appys

Appetizer Grazing Stations Suitable for groups all sizes  
selections are priced by the dozen plus staff fees. Minimum of 3 dozen

### Oyster Bar

Local B.C. Oysters shucking station  
complete with lemon, cocktail, Japanese ponzu  
and Monks original lemonchello soda

\$42

### Salmon Bites

bite sized B.C. wild salmon medallions  
served savoy cabbage & parsnip puree  
with thyme butter

\$75

### Scallop Sautee

Seared Qualicum Sea Scallops  
spinach & sweet corn succotash  
bacon, sautéed mushrooms  
& pistachio gremolada

\$64

### Outdoor Grilling Station

Wild B.C. salmon bites & mini sirloins  
Italian sausage & sliders  
small buffet of pasta salad, coleslaw  
& garnishes

\$75