

CATERING AND SPECIAL EVENTS



Parmesan pear crisps



Sake-cured sockeye salmon crisps



Wild rice tartlets with mushrooms and sage



Cheesecake pops with toffee crunch

Elegant Cocktail Reception

Room temperature hors d'oeuvre

Duck confit pumpkin crêpe roll
garnished with candied walnuts

Parmesan pear crisp
topped with red wine poached pears and chèvre

Sablefish cake with preserved lemons
wild black cod seared in panko breadcrumbs, topped with porcini
mayonnaise

Sake-cured salmon crisp
seasoned with fresh ginger, pink peppercorns and fennel

Sticky rice cake
topped with ginger poached prawn

Hot hors d'oeuvre

Miniature brioche with braised short rib and Brie

Potsticker with duck and shiitake mushrooms
served with chili lime dipping sauce

Wild rice tartlet with mushrooms and sage
delicate wild rice tart shells filled with porcini mushrooms and crispy
sage gremolata

Petite desserts

Cheesecake pop with toffee crunch
cheesecake lollipops encased in rich dark chocolate and crushed
house-made toffee

White chocolate bread pudding bite
studded with sun-dried cranberries