



HORS D'OEUVRES MENU

ALL HORS D'OEUVRES ARE PASSED BY WAIT STAFF AND ARE PRICED PER PIECE

MINIMUM ORDER OF 24 PIECES PER ITEM

PRICES ARE EXCLUSIVE OF 13% HST AND 20% SERVICE CHARGE

VEGETARIAN

VEGAN MAKI ROLL + SOY GLAZE DF \$2.75

VEGETABLE PAKORA + MANGO HONEY GF DF \$3.50

MAVERICK SALAD ROLL: RICE PAPER + GEM LETTUCE + DAIKON RADISH + CRISPY VERMICELLI + PEANUT SAUCE GF DF \$3.50

ZUCCHINI CAKES TOPPED WITH RICOTTA \$4.00

SKEWERED SEASONAL ROASTED VEGETABLES WITH ZA'ATAR GF DF \$3.50

TRUFFLE GNOCCHI VEGETARIAN (in street food box) \$6.00

EMPANADA (vegan) \$5.50

GNOCCHI MARINARA (in street food box) \$4.50

SEAFOOD/FISH

SMOKED TROUT ON ROSTI + LEMON CREMA \$6.00

OYSTERS GF DF \$4.00

SEARED TUNA ON TARO CHIP W/ AVOCADO CRÈME & CUCUMBER SALSA \$5.00

SCALLOP + LARDON \$7

PROTEIN

MINI BOCCONCINI + PROSCIUTTO + CHERRY TOMATOES SKEWER \$4.50

ROAST CHICKEN SALAD ON BISCUIT \$5.00

CLASSIC POUTINE: CHEESE CURDS + GRAVY (in street food box) \$5.00

CHICKEN SATAY WITH HOISIN SAUCE (NOT GF) \$5.00

BEEF TARTARE ON CORN CHIP + HOUSE PICKLED VEG + SAMBAL AIOLI \$6.00

MEATBALL SLIDER \$5.50



BAR SNACKS

BACON POPCORN (in street food box) \$4.00

FRENCH FRIES (in street food box) \$3.50

TRUFFLE FRIES (in street food box) \$5.00

FRIED CHICKEN WING \$4.00

House BBQ Sauce (Mild) | Mango Habanero (Medium) | Ghost Pepper (Hot)

HOUSEMADE ROMAN STYLE PIZZA

Mushroom – Roasted Woodland & Shiitake Mushrooms, Alfredo Sauce, Truffle Oil \$25.00

Bacon – House Cured and Smoked Bacon, Mozzarella Cheese, Tomato Sauce \$25.00

Aloha – Fresh Prosciutto, House Lardons, Grilled Pineapple, Sweet and Sour Glaze \$25.00

Vegan – Tomato Sauce, Seasonal Vegetables, No Cheese \$25.00

CHEESE & CHARCUTERIE

MEDITERRANEAN BOARD \$22.00 – Hummus, Baba Ganoush, Seasonal Picked Vegetables, Marinated Olives, Fresh Flatbread (Vegan)

CHARCUTERIE PLATTER - \$25.00 – Chefs Choice of 3, Served Alongside

Grainy Mustard | Seasonal Compote | House Pickles | Crostini

CHEESE PLATTER - \$25.00 – Chef's Choice of 3, Served Alongside

Seasonal Compote | Fresh Fruits | Nuts | Honey | Crostini

GRAND CHEESE STATION (serves 200 people) \$3000

An Elaborate Display of Over 10 Types of Cheeses

DESSERTS

Churros | Cookies | Fresh Fruits | Seasonal Squares \$14.00

CRÈME BRÛLÉE (individual) – House Baked Custard, Crisp Sugar Topping \$12.00

FRUIT PLATTER \$12.00