

Roasted Wings <i>chipotle rubbed hot wings with blue cheese dip</i>	1.5 ea.
Prosciutto Wrapped Asparagus <i>roasted asparagus tip, extra virgin olive oil, shaved asiago</i>	1.5 ea.
Fried Oyster Bites <i>little fried oysters served in a porcelain spoon with tartar sauce</i>	1.5 ea.
Mini Tourtières <i>chicken, pork and sweetbread in a tart shell with chow chow garnish</i>	1.5 ea.
Caprese Brochettes <i>skewered cherry bocconcini, grape tomatoes & basil infused olive oil</i>	1.5 ea.
Chevre Vou le Vent <i>harvard beets, goats cheese button roasted in puff pastry</i>	1.5 ea.
Wild Mushroom Arancini <i>roasted, seasonal wild mushrooms rolled with risotto and grana padano cheese then breaded and fried golden</i>	1.5 ea.
Blue Plate Bites <i>slice of grilled steak on potato croquette with red wine demi</i>	2.5 ea.
Slambers <i>braised lamb cheeks in choux buns with mint aioli & grainy dijon chevre</i>	2.5 ea.
Scotch Eggs <i>hard cooked quail eggs, wrapped in house made sausage and fried</i>	2.5 ea.
Mini Trout Melt <i>house smoked trout on choux buns with provolone cheese</i>	2.5 ea.
Gravlax <i>house cured sockeye salmon on an english cucumber slice with shallots and cream cheese</i>	2.5 ea.
Beef Carpaccio <i>thinly sliced alberta beef tenderloin on crostini with bleu cheese-olive oil vinaigrette</i>	2.5 ea.
Stuffed Mushrooms <i>crimini mushrooms stuffed with mascarpone, blue crab and tarragon</i>	2.5 ea.
Bruschetta <i>fresh diced tomato, garlic, and basil on olive oil toast points</i>	2.5 ea.
Niçoise Salad <i>blue rare albacore tuna, haricots vert, niçoise olives on a fingerling potato crisp</i>	2.5 ea.
Kobe Beef Meatballs <i>made in house, served stewed in spicy tomato ragoût</i>	2.5 ea.
Mini Crab Cakes <i>dungeness and blue crab with sriracha aioli</i>	3.5 ea.
Salmon Mousseline <i>salmon quenelle, fried capers, dill crema on crostini</i>	3.5 ea.
Shrimp Cocktail Shooter <i>court bouillon poached prawn in a shot glass with horseradish and tomato infused vodka</i>	3.5 ea.
Lobster Tostada <i>taro root crisp, fresh lobster meat, avocado salsa and chive crema</i>	3.5 ea.

Please note: Canapé selections must be booked at least 7 days in advance and are available for parties of 25 or larger as part of a single bill event.