

<b>Roasted Wings</b> <i>Chipotle Rubbed Hot Wings with Blue Cheese dip</i>	<b>1.5 ea.</b>
<b>Prosciutto Wrapped Asparagus</b> <i>Roasted Asparagus, Extra Virgin Olive Oil, Shaved Pecorino</i>	<b>1.5 ea.</b>
<b>Mini Tourtières</b> <i>Spiced Pork in a Tart Shell with Maple Glaze</i>	<b>1.5 ea.</b>
<b>Caprese Brochettes</b> <i>Skewered Cherry Bocconcini, Grape Tomatoes &amp; Basil, Olive Oil and Balsamic</i>	<b>1.5 ea.</b>
<b>Falafel</b> <i>House made with Lemon Mint Yogurt</i>	<b>1.5 ea.</b>
<b>Goat Cheese Croquettes</b> <i>Garlic and Shallot Goat Cheese Croquettes with reduced Balsamic</i>	<b>1.5 ea.</b>
<b>Bruschetta</b> <i>Tomato, Garlic, Cucumber and Basil Olive Oil Crostini</i>	<b>1.5 ea.</b>
<b>Mini Beef Sliders</b> <i>Braised Beef Short Rib, White Cheddar, Caramelized Onion Aioli, BBQ Sauce, Choux Bun</i>	<b>2.5 ea.</b>
<b>Gravlax</b> <i>Sockeye Salmon on an English Cucumber Slice with Shallots and Cream Cheese</i>	<b>2.5 ea.</b>
<b>Stuffed Mushrooms</b> <i>Crimini Mushrooms stuffed with Herbed Duxelle, Parmesan</i>	<b>2.5 ea.</b>
<b>Pork and Beef Meatballs</b> <i>Made in house, served in Spicy Tomato Sauce</i>	<b>2.5 ea.</b>
<b>Mini Crab Cakes</b> <i>Dungeness Crab mixed Herbs, Avocado puree</i>	<b>3.5 ea.</b>
<b>Shrimp Cocktail Shooter</b> <i>Poached Prawn in a shot glass with Horseradish and Tomato Vodka</i>	<b>3.5 ea.</b>

**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.