

# CANAPÉ MENU • FALL/WINTER 2018

CHOOSE 5 ITEMS • \$30 PER PERSON

CHOOSE 7 ITEMS • \$35 PER PERSON

BOARDS • \$150 PER BOARD

DESSERT • \$1.50 PER ITEM

## HARBOUR GREEN ROOM

### Tap Sliders

hand pressed ground chuck, aged white cheddar, lettuce, tomato, house mayo

### Meatball Sliders

certified angus beef herbed meatball, fire roasted tomato sauce, basil, shaved grana padano

### Tuna Sliders

seared rare ahi tuna, sesame lemongrass panko crust, avocado, cucumber, crispy onion, pickled shallots, spicy miso mayo

### Chicken & Waffles

southern fried chicken, belgian waffle, honey cayenne mayo

### Tuna Tataki Wonton

seared rare ahi tuna, sesame lemongrass panko crust, wasabi mayo, wonton chip, diced pineapple, micro cilantro

### Shrimp Salad Wonton

spicy miso chopped shrimp salad, pickled onion, avocado, green onion

### Mole Chicken Tostadas

red mole chicken, spicy yogurt, micro cilantro, cumin dusted tortilla chip

### Gyoza

pan-fried pork and chicken gyoza, spicy sauce, sriracha mustard

## TOASTS

### Green Goddess (V)

green chickpea hummus, watermelon radish, micro cilantro

### Maple & Goat Cheese (V)

maple and okanagan goat cheese mousse, indian crushed almond dukkah

### Mediterranean (V)

hummus, feta, marinated olive

### Caprese (V)

tomato, cucumber, pesto marinated fior di latte, balsamic reduction

## BOARDS

### Charcuterie & Cheese

seasonally rotating offerings (includes 3 meats and 3 cheeses)

### Tuna Poke Platter

yuzu ponzu marinated ahi tuna sashimi, sambal pineapple, cucumber, edamame, wakame, pickled ginger, julienne carrot, served with wonton chips and lettuce cups

### Vegetable Charcuterie (V)

seasonal local vegetables served with housemade hummus, green goddess dip and classic ranch, with accompanying pantry items

## SWEETS

### Chocolate Peanut Butter Tarts (V)

chocolate ganache, peanut butter mousse

### Cheesecake Trio Bites (V)