

HORS D'OEUVRES

\$4.35 EACH

- HOT**
- ROOM TEMPERATURE**

CHICKEN

HALAL CHICKEN SLIDERS ●●

bbq smoked chicken breast with pickled onion, cheese and arugula (NNI)

Gluten free Available

LEBANESE CHICKEN ●●

yogurt and garlic chicken satay cooked on charcoal with tzatziki (NNI GFI)

CHICKEN POT STICKERS ●●

teriyaki glaze and sesame seeds (NNI)

CRISPY CHICKEN TACOS ●

pulled chicken in a mole sauce with guacamole, pickled red onions and jalapenos (NNI GFI DFI)

SMOKED CHICKEN QUESADILLA ●●

with aged cheddar and mozzarella cheese served with chipotle aioli and sour cream (NNI)

CHICKEN TIKKA SKEWER ●●

with green goddess dipping sauce (NNI GFI DFI)

CHICKEN KARAAGE BITE ●●

with hoisin and wasabi aioli (NNI DFI)

CHICKEN EMPANADA ●●

pulled chicken with peppers, onions, and tomatoes in a puff pastry (NNI)

BEEF

BEEF SLIDERS ●●

topped with tomato chutney, swiss cheese and arugula in a brioche bun (NNI)

Gluten free Available

PHILLY STEAK WONTON ●●

filled with ribeye steak, bell peppers, aged cheddar and chives (NNI)

BEEF TENDERLOIN CROSTINI ●●

with caramelized red onions and horseradish aioli (NNI)

BEEF SATAYS ●●

tenderloin marinated in dijon herbs and chimichurri (NNI DFI)

BEEF EMPANADA ●●

flaky pastry with Jamaican beef and sweet mango marmalade. (NNI DFI)

FISH

MANGO SHRIMP ●

with mango and jalapeno glaze shrimp (NNI GFI DFI)

TUNA TATAKI ●

served with sesame seed aioli, chives and pickled jalapeno (NNI DFI)

FISH CAKE ●●

fish and preserved tomatoes with garlic aioli and fly fish caviar (NNI GFI DFI)

COCKTAIL SHRIMP ●

served with cocktail dip sauce (NNI GFI DFI)

ROCK SHRIMP TEMPURA ●●

with wasabi aioli (NNI DFI)

BAJA FISH TACO ●●

with chipotle aioli and jalapeño wheel (NNI DFI)

SMOKED SALMON BLINI ●●

a delicate spinach pancake topped with silky smoked salmon, chive-infused labneh, and radish

LOBSTER BAO BUN ●●

a pillowy bao with lobster, crisp apple, and celery slaw for a perfect balance (NNI)

SWEET POTATO ROSTI ●

sweet potato rosti with a touch of crema, caviar, and chives. *Vegetarian Option Available*

TAKOYAKI

filled with octopus or shrimp *Vegetarian Option Available*

PORK

CROQUETA ●

a crisp, golden bite filled with creamy serrano ham, with garlic aioli.

PROSCIUTTO FLATBREAD ●●

with nut-free sundried tomato pesto and shaved parmesan (NNI)

BACON WRAPPED SCALLOPS ●●

with sweet chili sauce (NNI GFI DFI)

CHICHARRON BITES

pork belly, sweet mango marmalade, tangy pickled onion, and pineapple. (NNI GFI DFI)

VEGETARIAN

CAPRESE SKEWER ●

organic grape tomatoes, mini bocconcini, basil leaves and pesto on a skewer (NNI GFI V)

Vegan Option Available

MAC & CHEESE BALLS ●●

topped with tomato sauce and parmesan cheese (NNI V)

WARM ARTICHOKE HEART FRITTERS ●●

with garlic and saffron aioli (NNI DFI V)

WILD MUSHROOM RISOTTO BALLS ●●

topped with tomato sauce and parmesan cheese (NNI V)



GOAT CHEESE & ROASTED FIG TART •

in puff pastry **NNI DFI V**

GRILLED SHIITAKE MUSHROOM •

a top garlic scented sourdough crisp **NNI V**

CHEESE PROFITEROLES •

with red wine braised onions and cream cheese

GOAT CHEESE & PORTOBELLO SWEET POTATO SLIDERS ••

with roasted fig spread **NNI DFI V**

Vegan & Gluten free Sliders Available

MINI PIZZETTES •

with goat cheese and balsamic braised onions **NNI V**

Vegan Option Available

VEGETARIAN EMPANADA ••

with peppers, onions, tomatoes, and puffy pastry

NNI V

TAKOYAKI

filled with mushroom

VEGAN

NNI DFI V 

QUINOA & VEGETABLE BALLS •

with hummus and tomato jam

MANGO RICE PAPER WRAPS •

zucchini, carrot, cucumber, fresh mint, and cilantro
served with not peanut sauce

STUFFED MUSHROOM •

with eggplant caponata, sundried tomato and chimichurri

SWEET POTATO TACOS •

with hibiscus tinga topped with mole
and avocado puree

SPINACH AND POTATO PAKORA ••

with green goddess dipping sauce

SPRING ROLLS •• **NNI V**

with Thai Dipping Sauce