



## Catering Menu

\*\* Catering orders, minimum of \$100

### **Popcorn Bag:**

Salt & Butter                      \$3.00

### **Crustini's, minimum 10:**

Classic bruschetta with melted goat cheese	\$2.50
Apple cranberry compote with soft brie and walnut	\$2.50
Roasted vegetable & cashew pate (VG)	\$2.50
Seared flat iron steak curls with parmesan. Horseradish & chive aioli	\$2.95
Bacon and onion jam with cream cheese	\$2.95
Chilli lime prawn & wasabi rice wine aioli	\$2.95

### **Filo cups, per 10:**

*Dietary: All vegetarian except seafood*

Mediterranean hummus & goat cheese	\$12.00
Curried Prawns	\$17.00
Smoked Salmon & Lemon Ricotta Mousse	\$20.00
Fire Roasted Tomato & Chipotle Mojo (VG)	\$10.00

### **Sliders, minimum 10 per:**

Cheese Stuffed Meatball <i>with Herbed Marinara</i>	\$2.75 each
Pulled chicken \$2.25 each with smokey white BBQ sauce & crispy onions	\$3.00 each
Roasted beet and cheese curds V <i>with herb aioli</i>	\$2.25 each
Peanut slaw and spiced chick peas (VG)	\$2.50 each

### **Veggie Platters (serves 12-14)                      \$18**

Choice of dip (Extra dip \$5):

- Buttermilk Ranch
- Tahini Dip (VG)



## Catering Menu

### Flatbreads (8 pieces per), minimum 5 per:

Pesto & Bruschetta (V)	\$7.00 each
Pesto & Chicken	\$8.00 each
Marinara, Mozza & Parm (V)	\$7.00 each
Marinara, Smoked Bacon & Parm	\$8.00 each

### Score Bite, per 10:

Ham & Jalapeno Bite	\$18
<ul style="list-style-type: none"><li>• Cheese &amp; Chive scone topped with prosciutto and jalapeno jelly</li></ul>	
Cheese & Onion Bite	\$16
<ul style="list-style-type: none"><li>• Cheese &amp; Chive scone topped with caramelized onions and ricotta</li></ul>	

### Desserts:

Mini Cupcakes (minimum 10)	\$1.00 per
<ul style="list-style-type: none"><li>• Chocolate Peanut-butter</li><li>• Red Velvet Cream Cheese</li></ul>	
Dessert Cups (minimum 10)	\$1.25 per
<ul style="list-style-type: none"><li>• Chocolate Mousse</li><li>• Key Lime &amp; Whipped Cream</li></ul>	