

## **COLD SAVOURIES**

### **MOROCCAN SPICED SHRIMP (GF, DF)**

Serve cold

### **\*MAPLE SALMON BACON, SESAME SEEDS, MASCARPONE, HERB BLINI**

Serve cold. They are ready to serve.

### **\*HALLOUMI SKEWERS WITH BELL PEPPERS, BABY POTATO AND CORN SAMBAL (GF, V)**

*Haloumi, Bell peppers, Baby, Potato, Corn, Fennel, Ginger, Garlic, Sugar, Rice Wine Vinegar,  
Mirin, Sambal, Olek, Cilantro*

Serve cold.

The Corn Sambal should be placed in an appropriate dip bowl.

### **\*PICKLED BUTTERNUT SQUASH, VEGAN BLACK GARLIC AIOLI, ARUGULA PISTOU ON OATMEAL CRACKER (GF, VEGAN)**

Serve cold. They are ready to serve.

***\*Indicates savouries featured on our Instant Cocktail Menu***

## **WARM SAVOURIES**

### **\*ARANCINI WITH SUN-DRIED TOMATO, MARINATED PECORINO AND BASIL (GF, V)**

*Preheat oven to 325. Remove lid from Arancini container and cook 15-20 minutes. Remove from oven and transfer to serving platter.*

*Garnish with fresh basil.*

### **\*APPLE CIDER GLAZED MEATBALLS WITH CHIVES (GF, DF)**

*Ground Beef, Yellow Onion, Apple Cider, Apple Cider Vinegar, Chicken Stock, Brown Sugar, Dijon Mustard,, Grainy Mustard, Chives, Canola Oil, Cornstarch*

*Preheat Oven to 325F. Remove lid from the meatballs and cover with foil. Cook 15-20 minutes. Transfer to serving platter and garnish with the chives.*

### **\*CARIBBEAN CHICKEN BITES, MINT & CUCUMBER RAITA (GF)**

*Preheat oven to 325F, remove lid from container and cover with foil. Cook 8-12 minutes until hot through-out. Transfer to serving plate.*

### **\*KIMCHI CORN DOGS, MAPLE MUSTARD SAUCE (GF, VEGAN)**

*Tofu, Soy, Watercress, Sesame, Ginger, Chia Seeds, Xanthum Gum, GF Flour, Corn Meal, Baking Powder, Sugar, Nappa Cabbage, Rice Vinegar, Sambel, Sriracha, Garlic, Scallion, Maple Syrup, Grainy Mustard, Dijon Mustard*

*Preheat oven to 325F. Place corn dogs on a bake sheet and cook 5-6 minutes until hot to the touch. Transfer to a serving plate.*

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