

COLD SAVOURIES

***SESAME GINGER SHRIMP (GF, DF)**

Shrimp, Ginger, Sesame Seeds, Sesame Oil, GF Soy, Cilantro

Ready to serve.

SMOKED SALMON ON HERBED SHORTBREAD CRACKER WITH ONION MARMALADE

*Smoked Salmon, AP Flour, Butter, Parsley, Tarragon, Red Onion, Red Wine Vinegar,
Sugar, Salt, Lemon Juice*

Ready to serve.

***TRUFFLED BEET AND BELL PEPPER MOUSSE WITH CHÈVRE IN BEET CUP (V)**

*Truffle Oil, Beets, Roasted Bell Peppers, Goat Cheese, Beet Cup (Water, Wheat Flour, Sugar,
Black Sesame, Cheese Powder, Cocoa Butter, Almond Powder, Beetroot Powder, Salt, Tapioca
Starch, Baking Soda, Coating with Non Dairy Chocolate)*

Ready to serve.

***ALBERTA BEEF TATAKI WITH LEEK PÂTÉ, PEA TENDRILS AND TARRAGON OIL ON BRIOCHE**

*Alberta Beef, Leeks, Butter, White Wine, Vegetable Stock, Pea Tendrils, Tarragon Oil, Salt, Pepper,
Brioche Bread*

Ready to serve

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

WARM SAVOURIES

*ARANCINI WITH SMOKED GOUDA

AND TRUFFLE (V) (GF)

Arborio Rice, Smoked

Gouda, Shallots, White Wine, Truffle Oil, Salt, Pepper, Vegetable Stock

Preheat Oven to 350F. Remove lid and heat for 12-15 minutes. Transfer to platter.

*MINI DUCK QUESADILLAS WITH DRIED CHERRY JAM

Duck Confit, White Cheddar, Dried Cherries, Red Wine Vinegar, Red Wine, Balsamic Vinegar, Shallots, Thyme, Tortilla

Preheat oven to 350F.

Heat for 10-12 minutes. Transfer to serving platter.

APPLE CIDER 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.

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

Tofu, Napa Cabbage, Salt, Rice Wine Vinegar, Sugar, Korean Chilli Paste, Sriracha, Garlic, Scallions, Soy, Watercress, Sesame, Ginger, Xanthum Gum, GF Flour, Corn Meal, Baking Powder, Maple Syrup, Grainy Mustard, Dijon Mustard

Preheat Oven to 350F. Remove lid and cook 12-15 minutes. Platter alongside Maple Mustard Sauce.