



FARM TO TABLE

Canapes Menu





FARM TO TABLE

For an event taking place over dinner hour (guests have NOT eaten dinner)
12 pieces per person | \$44 per guest

For an event starting later in the evening (guests will have eaten dinner)
8 pieces per person | \$30 per guest

For a cocktail hour before a meal
3 pieces per person | \$12 per guest

CANAPES

LAND

ROYALE WITH CHEESE

Chuck & Prime, Bacon Jam, Crispy Smoked
Jalapeno, Lettuce, Dijonaise

CHICKEN & WAFFLE

Potato, Honey-Chili Butter, Sour Cream &
Onion Dust, Kansas City Claw

LAMB NECK BARBACOA

Toast, Tomatillo & Mint Crema, Nopal
(Cactus)

SHORT RIB CROQUETTE

Fluffy Potato, Chive, Pink Pepper-
Corn Aioli

JERK CHICKEN

Pickled Watermelon Rind, Pineapple Drizzle,
Charcoal Dust (D)

EARTH

JACKFRUIT & SWEET POTATO TACO

Frijoles, Salsa Verde, Shallot (V)(D)

ARANCINI MILANESE

Saffron Risotto, Sundried Tomato, Grana Padano,
Basil, Sweet Balsamic Aioli (V)

NAPPA FRESH ROLL

Thai Marinated Vegetables, Nori, Cilantro, Mint,
Vermicelli, Sweet Ponzo (G)(D)(V)

MANGO & FRIJOLES ANTOJITO

House Cream Cheese, Roasted Peppers,
Charred Onion, Chili, Cilantro, Hoisin Glaze,
Chive Sour Cream (V)

BEET TARTARE

Dark Chocolate, Farmers' Beet, Tiger Blue
Cheese (G)(V)

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



FARM TO TABLE

CANAPES

SEA

TUNA WONTON TOSTADA

Sesame, Ponzu, Avocado Foam, Mango Gel, Micro Wasabi

SHRIMP N GRITS

Cornmeal Dredge, Louisiana Foam, Grits

OCTOSTADA

Citrus-Poached Octopus, Squid Ink Tostada, Salsa Amarillo, Watercress Caviar, Rice Noodle Gremolata (G)(D)

SMOKED TROUT CROSTINI

Grapefruit, House Cream Cheese, Caper, Red Onion



- (G) *Gluten Free*
- (D) *Dairy Free*
- (N) *Contains Nuts*
- (V) *Vegetarian*



FARM TO TABLE Package Details

STAFF & LABOUR

Staffing is included in price for guest counts of 100+. For guest counts lower than 100, a Staff & Labour charge will be charged separately.

- Chef
- Kitchen Hands
- Catering Supervisor
- Servers
- 2 Bartenders (Min)

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Ontario Tax

13% HST Applicable

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.