



FARM TO TABLE

Canapes Menu





CANAPES

FARM TO TABLE

email: sales@indulgekitchen.ca for pricing

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

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

For a cocktail hour before a meal
3 pieces per person | per guest pricing

LAND

MINI MAC SLIDER

Mac sauce, arugula, cheddar, tomato

SMOKED PORK BELLY SPOON

Asian glaze, grilled pineapple, sprouts

PANCETTA BLT CUP

Heirloom tomatoes, lemon aioli, arugula (G)(D)

MINI POTATO

Bacon, sour cream, chives, cheddar (G)(D)

MINI CHEESESTEAK

Caramelized onions, scallions, peppers, bbq sauce, parmesan aioli

SPICED SESAME- STUFFED DATE

Wrapped in bacon (G)(D)

FRIED CHICKEN

Hot sauce, black-eyed pea succotash, honey (D)

LAMB POLPETTE

Pickled beet chutney, tzatziki

EARTH

BROCCOLI TOSTADA

Potato, Honey-Chili Butter, Sour Cream & Onion Dust, Kansas City Claw (D)(V)(G)

CRISPY FRIED RAVIOLI

Butternut squash, spinach, lemon sage gremolata, tomato nage (V)

GUNN'S HILL ON TOASTED SOURDOUGH

Smoked tomato bisque, red pepper chutney (V)

PESTO ARANCINI

Mozzarella, marinara (V)

TUNA TARTARE

Crostini (V)(D)

MUSHROOM AND HERB TART

Puff pastry, cream cheese, fresh herbs, roasted mushrooms (V)

(G) Gluten Free

(D) Dairy Free

(N) Contains Nuts

(V) Vegetarian



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SEA

CEVICHE

Chili, lime, white fish, shrimp, sweet peppers, cilantro (D)

CLAM PO' BOY

Profiterole, remoulade, greens, tomato

BITE

Crispy wonton, sriracha aioli, corn, peas

SMOKED MUSSELS

Pine Creme Fraiche (G)

FISH SOFT TACO

Tequila slaw (D)

COCONUT SHRIMP

Pineapple sabayon

GAMBAS-STYLE FRIED SHRIMP

Chili, olive oil, roasted garlic, fresh herbs (G)

COLD-SMOKED SALMON

Beet chip, cucumber, raita (G)

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*



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All Canape only orders must be a dozen of each selection.

STAFF & LABOUR

Staffing and Labour is not included in the cost of canape service alone. Please email: sales@indulgekitchen.ca with your event information and needs and we will provide an estimate.

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.

Landmark Fee

Depending on the venue you select a landmark fee may be added.

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.