



the lazy Gourmet



Appetizer Menu

2020

Cold Canapés



Meat

price per dozen. minimum 3 dozen per order

Smoked Mini Bocconcini, Prosciutto and Basil red pepper sauce	\$28
Crepe NF prosciutto, herbed cream cheese and arugula	\$19
Cuban Sliders NF swiss, dijon and sweet pepper	\$36
Mini Croissant Sandwiches roast beef and grainy mustard smoked turkey apricot chutney	\$57
NY Steak Au Poivre GF NF DF on rosemary skewer	\$26
Confit Chicken Crisp DF with edamame purée, pickled red radish on a sesame crisp	\$30
Mini Turkey Dinner NF with sweet potato mousse, cranberry and deep fried sage	\$32
Peppered Candy Bacon, Apple and Brie Canapé NF	\$32
Peruvian Causa Spoons classic layered Peruvian potato dish topped with spiced chicken & lime avocado mousse	\$36

Seafood

Mini Croissant Sandwiches lox and cream cheese	\$57
Mini Prawn Cocktail	\$36
Wild Maple Salmon Bites GF DF black and white sesame seeds, blackberry port sauce	\$26
Cinnamon Rubbed Albacore Tuna GF NF DF on lotus chips with sesame brittle	\$32
Kaffir Lime Tuna GF DF with red curry, coconut and peanut	\$36
Smoked Wild Salmon on Buckwheat Blinis NF with crème fraiche sauce	\$36
Tuna Poke Cones NF DF radish, green onions, sesame, sprouts	\$36
Scallop on Cocktail Spoon GF NF DF with fennel slaw	\$42
Tataki of B.C Albacore Tuna DF on crisp wonton with cilantro pesto	\$32





Vegetarian

Roasted Apple Tart NF	\$28
with brulee brie and mission fig	
Mini Croissant Sandwiches	\$57
grilled vegetable, pistachio cream cheese	
Wild Mushroom and White Bean Crostini NF DF	\$32
with truffle caviar	
Goat Cheese Soufflé Bite NF V	\$36
on basil shortbread	
Greek Cucumber Cup GF NF V	\$30
with fresh oregano scented tomatoes topped with black olive dus	
Mini Beet Caprese	\$28
on baked parmesan crisp with lightly fried basil	
Panko-Crusted Japanese Eggplant over Komucha Purée NF DF V	\$28
topped with Japanese pickled plum and miso glaze	
Truffle and Asparagus NF V	\$34
in edible cones	

Hot Canapés



Meat

Satays NF DF	\$30
beef with terikyaki	
Mini Chicken Samosas NF DF	\$28
with mint chutney	
Satays	\$28
grilled chicken with peanut sauce	
Chicken Gyoza	\$30
with sweet ginger by dipping sauce	
Mini Quiche NF	\$30
ham and camembert	
Coconut Chicken Skewers NF DF	\$24
with roasted red pepper sauce	
Thai Chicken Pop GF DF	\$26
decorate with toasted peanuts and a hint of lime	
One-Bite Short Rib Gougeres	\$38
braised beef short rib in French cheese puff	
Cornmeal and Cayenne Crusted Chicken NF	\$30
with potato mousse on a brioche waffle	
Croque Monsieur Triangles NF	\$36
Katsu Pork Sliders NF DF	\$32
with cabbage and nori slaw	
Korean Spicy Chicken on Kimchi Pancake	\$36
gochujang marinated chicken on savoury Korean kimchi pancake	

Margret de Canard on Taro Puff	\$38
drizzled with black vinegar reduction and topped with salted egg	
Pan Fried Quail Egg	\$32
on caramelized onion prosciutto crostini	
Peruvian Citrus Chicken Bite NF	\$28
with creamy aji verde	
Smokey Pulled Pork on Cornbread NF	\$26
with an avocado mousse	
Steak-Wrapped Frites GF NF DF	\$36
with garlic aioli	
Sriracha Chicken NF	\$36
with waffle bites	
Stacks of Roasted Lamb, Yam and Balsamic GF NF DF	\$36
with red wine glazed fig	
Cornmeal Biscuit Chicken Sliders NF	\$36
with bacon jam	
Dim Sum NF DF	\$28
beef shiu mai dumpling	
Lamb Popsicles GF NF DF	\$96
with pomegranate glaze	
Mini Yorkshire Puddings NF	\$36
with cabbage and nori slaw	
Lemongrass Thai Chicken NF DF	\$28
on skewers with a sweet cucumber chili dipping sauce	



Seafood

Coconut Prawns with sundried cherry chutney	\$32
Satays NF GF DF grilled prawn with coconut curry sauce	\$30
Satays grilled wild salmon with chili glaze	\$31
Crab Cakes NF DF with roasted red pepper aioli	\$36
Lobster Mac & Cheese Bite NF with truffle ketchup	\$38
Crab Claw Corn Dog NF DF with honey tarragon mustard	\$48
Dim Sum NF DF shrimp har gow dumplings	\$28
Warm Polenta Cube with Prawn and Pancetta Crisp NF GF topped with roasted garlic aioli	\$30





Vegetarian

Black Bean and Sweet Potato Empanadas with chimichurri	\$30
Mini Samosas DF NF V vegetarian with fruit chutney	\$28
Satays DF V grilled tofu with peanut sauce	\$24
Spring Rolls DF NF V vegetarian with spicy plum dipping sauce	\$28
Vegetable Gyoza with soy ginger dipping sauce	\$28
Mini Quiche NF V mushroom and asiago tomato and basil	\$30
Wild Mushroom Risotto Balls NF V on white wine truffle cream sauce	\$32
Mini Squash Pakoras NF DF wheat free	\$24

Mac & Cheese Bite NF V	\$26
Brie and Roasted Apple Grilled Cheese with salted caramel butter	\$36
Kale Ricotta Dumplings NF V with balsamic tomato sauce on spoons	\$32
Crêpes with Wild Mushrooms tied with a thin chive	\$36
Potato Nest NF V with caramelized onions and chèvre	\$32
Mushroom 'Scallop' Motoyaki NF DF V over sautéed spinach on a porcelain spoon	\$32



Platters & Presentations



Charcuterie Board

s \$100 | \$145

grandfather ham, turkey chicken sausage with fennel and chardonnay, house-made roast beef, calabrese, prosciuttini, duck and pistachio orange terrine, local cured nastrano salami and prosciutto cotto with herbs. Served with house made dips, spreads, garnishes and baguettes.

Cheese Platter

s \$60 m \$90 | \$130

European and domestic cheeses with cracker and house-made baguettes
**premium cheese platter available - speak to an event planner for pricing

Cheese and Charcuterie Platter

| \$200

local and European cheese, local salamis and cured meats, honey, mixed nuts, olives, gherkins, red pepper jelly, honey and house-made Ciabatta and Foccacia

Fruit and Cheese Platter

s \$65 m \$100 | \$140

European and domestic cheeses and seasonal fruit with crackers and house-made baguettes

Baked Brie-en-Croute

\$125

toasted walnuts and maple syrup with house-made sourdough baguettes
served warm or room temperature

Antipasto Platter VG

s \$125 m \$165

grilled zucchini and portobello mushroom, roasted cherry tomatoes, white bean dip, pepperdews, macerated dates, olives and bread stick grissini

Jumbo Prawn Platter

s \$130 m \$160 | \$225

marinated in cilantro, garlic and lime served with curried mango mayo or traditional with cocktail sauce

Marinated Grilled Vegetable Platter

starts at \$75

European and domestic cheeses and seasonal fruit with crackers and house-made baguettes

Mezze Platter

\$165

with dolmades, dill pickled beets, hummus, baba ganoush, roasted red peppers, olives, pita crisps and falafels

Harvest Platter

\$165

roasted heirloom carrots, cinnamon roasted yams, garlic roasted mushrooms, roasted artichoke, pesto bocconcini, roasted red peppers, Castevello olives, squash feta dip, beet hummus, charred green onion yogurt dip

Platter of Asian Marinated BC Albacore Tuna **\$165**
with mango habenero sauce and Korean chili paste

Roasted Eggplant Platter **\$65**
with Salt Spring Island goat cheese and lemon wedges

Root Vegetable Chip Platter **\$120**
beet, yam, taro root and potato chips with a caramelized onion dip

Sushi Maki Presentation per piece **\$2**
B.C salmon, tuna, cucumber, vegetable, spicy tuna, California and Oshinko rolls.
Artfully arranged. Served with Shoyu, wasabi and Gari (pickled ginger).
Minimum order 50 pieces

West Coast Seafood Platter m **\$180** | **\$225**
Indian candy, garlic prawns, seared Albacore tuna and scallops with
house-made sauces

West Coast Wild Smoked Salmon Platter s **\$125** m **\$175**
with smooth cream cheese, onion confit, capers and lemon wedges

Cheese Bar **\$206**
with Le P'Tit Baveux, Le Caveau, Nitouche, L'ArriereCour, Bleubry,
dark chocolate, honey, grapes and dried figs

Satay Platter m **\$165** | **\$225**
with deep fried black pepper tofu, rosemary roasted mushrooms, minted kale
pesto chicken, chipotle lime beef satay with gremolata aioli dipping sauce



