



canapés

braised beef quesadilla

shrimp tempura with cilantro mojo

crispy ginger beef wonton

red lentil and cilantro fritter with sriracha aioli *gf + v*

beef tartare on crostini

chicken yakatori on skewer *gf*

mini-braised beef and gnocchi poutine

general tso chicken

shrimp shumai dumpling

chorizo pork & prawn dumplings

salmon maki roll *gf*

double yam maki roll *v*

peppercorn beef skewer *gf*

tuna poke on tempura sweet potato

anise and soy braised quail *gf*

apple cranberry tart *v*

tuna or salmon nigiri

thai summer roll *gf + v*

vegetarian spring roll *v*

phoenix roll

\$25 per dozen

gf – gluten free, v = vegetarian

food stations

\$7 per serving

poutine station

deep fried gnocchi or in-house cut french fries, beef gravy, st. albert cheese curds

beef lettuce wraps (bo ssam) station *gf*

braised beef, boston lettuce, pickled onion, kimchi, julienne carrot

chow mein station *v*

add pernil spiced chicken - \$5 per serving

stir fried chow mein noodle, bean sprout, napa cabbage, carrot, onion, bok choy, soy & sesame

assorted macaroon station

premium food stations

\$10 per serving

maki rolling station

includes sushi cook

pick two – salmon, double yam, tuna, california, or avocado & cucumber

dumpling station

includes dumpling cook

pick one – chorizo & prawn dumpling or chicken mushroom

slider station (pick one)

beef slider – in-house ground beef, boston lettuce, grilled onion, cheddar, house adobo bbq

japanese fried chicken slider - soy & ginger marinade fried chicken, spicy mayo, boston lettuce

chorizo pork slider – in-house ground pork, chorizo seasoning, garlic aioli, crispy fried shallots

dessert bento station

deep fried oreos, chocolate caramel ice cream, cheesecake pop, chocolate bark pieces

fruit/vegetable platters *gf + v*

\$75 for 50 people

quebec cheese platters *gf*

\$5 per person