

event menu

canapé menu

CHOOSE 5 CANAPÉS | \$35 PER GUEST
CHOOSE 7 CANAPÉS | \$45 PER GUEST

meat canapés

CAB® MEATBALLS

roasted tomato sauce, parmesan cheese, basil

CHICKEN SATAY ⑥

thai peanut sauce

GYOZA

pan-fried pork and chicken dumplings,
spicy sauce, sriracha mustard

PROSCIUTTO WRAPPED CANTALOUPE ⑥

balsamic glaze

BRAISED BEEF SLIDERS

on a brioche bun with cucumber,
harissa, hummus

veggie canapés

MINI GRILLED CHEESE ⑤

tomato aioli

PESTO ARANCINI ⑤

panko crusted pesto risotto balls,
fresh mozzarella, roasted tomato sauce

STUFFED MUSHROOMS ⑤

pesto, cream cheese, parmesan breadcrumbs

seafood canapés

CRISPY COCONUT SHRIMP

jalapeno aioli

SEARED AHI TUNA WONTON

pineapple salsa, spicy miso mayo, cilantro

SPICY SHRIMP GAZPACHO ⑥

avocado mousse

BACON WRAPPED SCALLOPS ⑥

maple-soy reduction

PRAWN & CRAB CAKES

citrus, caper aioli

SMOKED SALMON ROULADE ⑥

cucumber and herbed cream cheese

boards & platters

CHEESE BOARD \$200

CHARCUTERIE BOARD \$200

CHEESE & CHARCUTERIE BOARD \$300

CHILLED SEAFOOD PLATTER \$350

+ add antipasto to any board \$75

⑥ gluten friendly

⑤ vegetarian



event menu

multi-course menu

4-COURSES | \$90 PER GUEST

3-COURSES | \$75 PER GUEST (SALADS, STARTERS & MAINS)

3-COURSES | \$75 PER GUEST (SALADS, MAINS & DESSERTS)

salads select 1 | add a selection for \$8**ARUGULA SALAD** (V) (GF)shaved fennel, fresh strawberries,
lemon poppyseed vinaigrette, goat cheese**ROASTED BEET SALAD** (V) (GF)arugula, quinoa, feta, sunflower seeds,
apple cider vinaigrette**starters** select 2 | add a selection for \$8**PRAWN & CRAB CAKES**

caper citrus aioli

AHI TUNA CEVICHEcitrus yuzu dressing, avocado, jalapeno,
radish, tortilla chips**HUMMUS & ZA'ATAR FLATBREAD** (V)

whipped feta, harissa, za'atar, grilled flatbread

MEATBALL TRIOcertified angus beef® meatballs,
roasted tomato sauce, parmesan cheese,
basil, grilled focaccia

(GF) gluten friendly

(V) vegetarian

mains select 2 | add a selection for \$8**GRILLED SIRLOIN** (GF)6oz sirloin steak, truffle chive butter,
mashed potatoes, seasonal vegetables
+ \$6 upgrade to a 6oz certified angus beef® sirloin**WILD SOCKEYE SALMON RISOTTO** (GF)grilled wild sockeye, almond pesto & green pea
risotto, citrus vinaigrette, arugula**HALIBUT CIOPPINO** (GF)pan-seared halibut, local mussels, prawns,
baby potatoes, roasted tomato fennel broth,
grilled focaccia**TRUFFLE MUSHROOM PAPPARDELLE** (V)local foraged mushrooms, alfredo sauce,
truffle oil, peas, parmesan**dessert** select 1 | add a selection for \$8**BROWNIE** (V) (GF)fudgy chocolate brownie with caramel sauce
and candied pecans**CHEESECAKE** (V)new york style cheesecake with macerated
strawberries and white chocolate sauce