



HOLIDAY 2023 CANAPÉS MENU

Prices are per dozen

MEAT

Beef Tartare (GF) - 66

Organic grass-fed AAA beef tenderloin, wasabi salt, kimisu (Japanese egg yolk vinegar sauce), sancho leaf, dehydrated puffed rice cracker

Confit Duck Wrap - 66

Fraser Valley duck legs, cucumber mint salsa, rhubarb shiso jam, mini crepe wrap

Pork Belly Bao - 60

Slow braised hacho miso pork belly, kimchi cucumber, shiso pickled onions

Chicken Bamban Bao - 60

Crispy fried chicken thigh, sweet tangy glaze, fluffy bao bun

Shortrib Slider - 72

Hacho miso braised short rib, goma cabbage slaw, shiso pickled onions

Chicken Satay Skewers - 54

Lemongrass marinated char broiled chicken, goma sauce (sesame)

Lamb Meatballs - 66

Organic ground Moroccan spiced lamb

Spring Rolls - 30

Filipino pork spring rolls, sweet chili sauce



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SEAFOOD

Prawn Ceviche (GF) - 72

BC spot prawn, calamansi marinate, green apple, shiso flower, candied plantain chip

Negitoro Temaki Cone - 66

BC albacore tuna belly, scallion oil, pea tendrils, shoyu pipette

Smoked Salmon (GF) - 66

Hay smoked king salmon, karashi su miso, fennel & onion slaw

Tuna Tataki - 66

Wonton chip, ponzu jelly, miso ginger soy emulsion, serrano, pea shoots

Fish & Chips - 60

Beer battered cod, crispy potato threads, tartar sauce

VEGETARIAN

Truffle Mushroom Arancini - 54

Wild mushroom creamy risotto, parmesan, truffle mayo

Curry Puff (VG) - 48

Potato curry, masala romesco sauce

Tomato Kimchi (VG) - 48

Hapo dashi marinated kimchi tomato, karashi su miso, chive

Chickpea Fritters (VG + GF) - 48

Smoked artichoke aioli, heirloom tomatoes, nutritional yeast, micro arugula

Mushroom Polenta (VG + GF) - 54

Beer battered cod, crispy potato threads, tartar sauce



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OSHI SUSHI

HABANERO SALMON (GF) - 32

King salmon, habanero oil, karashi su miso, pickled mustard seed

BERRY EBI (GF) - 32

Sushi ebi, garlic mayo, sherry berry glaze, shiso

SHICHIMI TUNA - 32

BC albacore, shichimi mayo, bubu arare, chive

POTATO BACON - 30

Potato tempura, garlic thyme mayo, smoky unagi, bacon bits, chive



ADDITIONAL FEES & INFORMATION

Pricing Includes

- Cost of food
- Rentals of live edge wooden boards and/or other required equipment for plating
- Cost of professional private chef on site

Please Note for Your Event

Chefs will need to arrive 1.5 - 2 hours prior to service and will stay on site until clean up and breakdown of equipment is complete. An additional 18% gratuity will be added towards your final bill.

Payment

In order to reserve catering services for your event date, a valid credit card number must be on file at the time of confirmation. Until such time the deposit is received, your event is not guaranteed as held. Menu items and prices are subject to change without notice.

Thank you and we look forward to catering your upcoming event!