



We make all of our hors d'oeuvres ourselves in-shop. We cook seasonally and work to create new items every season, so make sure to enquire. We can accommodate any food allergy or preference you may have.

For post-ceremony or a small party, choose from the list below. For larger parties, try adding some crudite items or party sandwiches. These would be put out on a table for people to help themselves.

Crudite table items include fruits and cheeses with crackers, veggies and dip, artichoke dip with nachos, hummus with toasted pita wedges or warm crab and red pepper dip with puff pastry batons.

For The Herbivore:

- * Phyllo Triangles with Spinach, Sun-dried Tomatoes and Feta
- * Brie and Red Pepper Tartlettes
- * Aged Ontario Cheddar Cheese Dudes with Grape Fire Jelly
- * Yukon Gold and Gorgonzola Potato Latkes with applesauce
- * Vietnamese Salad Rolls in Rice Paper with Golden Mango
- * House-made Artisan Focaccia with Seasonal Grilled Veggies
- * Potato and Pea Samosas with Yogurt and Chutney
- * Traditional Bruschetta with Tomatoes and Three Cheeses
- * Puff Pastry Spirals with Goat Cheese Chevrai, Grilled Veggies, Basil Pesto
- * Soup Shooter (Several Varieties)

For The Carnivore:

- * Tandoori Chicken Skewers with Mango Chutney Yogurt
- * Chicken Satay with Roasted Peanut Sauce
- * Smoked Chicken, Cheddar and Spicy Tomato Quesadilla
- * Pork and Wild Leek Wontons with Peanut Sauce
- * Crab and Wild Leek Wontons (in season)
- * Spicy Lemon Shrimp Skewers with Black Olive Tapenade
- * Crispy Sweet Coconut Shrimp
- * Crab and Avocado California Rolls
- * Crab with Goat Milk Yogurt and Herbs on Red Lettuce Leaves
- * Smoked Norwegian Salmon with Horseradish Cream on Wild Rice Pancakes
- * Locally-raised Bison Jamaican Patties
- * Grilled Thai Red Curry Beef Tenderloin
- * Mini Local Lamb Korma with Tahini Sauce
- * Soup Shooters