



## CANAPE MENU



### SEAFOOD

*Asian Tuna Tartar, Wasabi Tobiko, Cucumber  
Petite Crab Cakes, Red Curry Aioli, Cucumber Slaw  
Smoked Salmon Crostini, Dill Creme Fraiche  
Brasserie Catch Ceviche, Fresh Coconut Milk, Ginger, Cilantro, Lime, Island Crisps*

\$3.50 per piece



### MEAT

*Argentinian BBQ, Grilled Steak & Sausage, Chimichuri, Ciabatta Toast  
Beef Teriyaki Skewer, Sweet Sesame Soy Sauce  
Chicken Satay Skewer, Coconut Peanut Sauce  
Lamb Chops, Mint Yoghurt  
Prime Beef Tartar Spoons, Horseradish Cream, Pickled Onion  
"Devils On Horseback" Smoked Bacon, Blue Cheese, Dates, Fig Balsamic  
Chicken Liver Pate, Onion Marmalade, Crostinis*

\$3.50 per piece



### VEGETABLE

*Tomato Mozzarella Skewer, Joel's Basil Pesto  
Grilled Pita, Hummus  
"Grilled Cheese", Brie, Truffle, Mango Marmalade  
Vegetable Spring Rolls, Plum Sauce*

\$3.00 per piece



### FLAT BREADS

*Margarita Style - San Marzano Puree, Mozzarella, Basil  
Shrimp & Cilantro - Onions, Red Pepper, Spicy Tomato Cream  
Joel's Local Eggplant & Goat Cheese - Parsley & Carrot Salad  
Prosciutto & Manchego - Tomato Puree, Basil*

\$9.00 per flat bread



*Bowl of Chilled Jumbo Shrimp, Cocktail Sauce, Lemon Wedges  
Assorted Artisan Cheese Platter  
Platter of Brasserie Style White Truffle & Parmesan "Fries" with Red Curry Aioli  
Traditional Cheese Fondue with Toasted Sour Dough Bread Cubes and Steamed Vegetables  
Chili Glazed Chicken Wings. Maples Dipping Sauce  
Crispy Calamari, Lemon Aioli, Spicy Cayman Sea Salt*

price per portion