

- HOT HORS D'OEUVRES -
(PER DOZEN)

COD NUGGETS - \$25

CHUNKS OF BATTERED COD, DEEP FRIED AND SERVED WITH A TARTAR SAUCE

CHICKEN WINGS - \$26 (8 WINGS)

MAPLE SOYA, BARBECUE OR CAJUN DRY SPICE

HOMEMADE BAKED ITALIAN MEATBALL - \$24

HONEY GARLIC OR BARBECUE

HERB LAMB LOLLIPOPS - \$28

SEASONED GROUND LAMB, MARINATED IN HERBS AND SPICES

BACON WRAPPED SCALLOPS - \$28

SCALLOPS WRAPPED IN BACON WITH A HINT OF MAPLE

MINIATURE SALT FISH CAKES - \$24

MADE THE NEWFOUNDLAND TRADITIONAL WAY AND SERVED WITH SPICY MAYO

BAKED INDIVIDUAL TARTLETS - \$24

TOMATOES, GRUYERE AND FRESH HERBS OR LEAK AND GOAT CHEESE

CHICKEN SATAYS - \$24

PEANUT AND CHILI DIPPING SAUCE (HOT) OR CURRY CHICKEN CREAM SAUCE

POTATO CROQUETTE - \$28

CREAMY MASHED POTATO WITH MINCED MEAT AND CHINESE SPICES

SHRIMP TOAST - \$24

MINCED SHRIMP AND FRESH GINGER TOPPED WITH DICED GREEN ONION, HAM AND PARSLEY

JAPANESE STYLE TENDERLOIN BITES - \$26

PREPARED WITH PANKO CRUMBS AND DEEP FRIED, SERVED WITH A SESAME SOYA SAUCE

SALMON BITES - \$30

FRESH SALMON PIECES MARINATED OVERNIGHT IN MISO AND MAPLE SYRUP AND THEN GRILLED