

A hand holding a silver spoon is visible in the bottom left corner. A large, round, brass tray with a textured surface is the central focus, containing four small glass bowls of diced vegetables and three bacon-wrapped appetizers. The background features a dark surface and a light-colored cloth with orange flowers in the top right.

 DREW'S

CATERING & EVENTS

CANAPÉ MENU 2018

Tier 1 : \$30/Dozen

cold

Buckwheat Blini

with house made crème fraîche and keta salmon caviar

Braised Ginger Sesame Chicken

On sticky rice cake with 5 spice orange compote

Avocado Mousse (Vegan)

With balsamic pearls, pickled radish and pomegranate seeds on toasted crostini

Vegan Rice Paper Spring Roll (Vegan)

with chile & mango dipping sauce

Smoked Mushroom and Walnut Pate (Vegan)

On crispy chick pea rounds with slow roasted tomato

Sous Vide Ginger Shinko Pear (Vegetarian)

With Roqueford mousse, candied smoked walnut and pickled endive

hot

Corn Flake Dusted Popcorn Chicken Kara-Age

with wasabi aioli

24 Hour Braised Japanese BBQ Pork

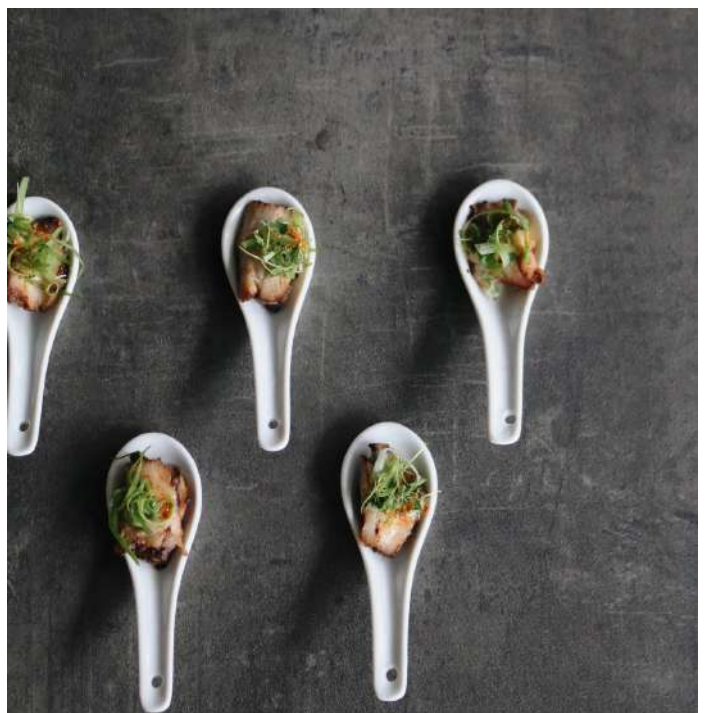
with green onion salad in sesame vinaigrette

Miniature Tempura “Fish and Chips”

tartar sauce, lemon chutney

Mac ‘n Cheese Croquettes

with smoked tomato confit





Tier 2 : \$45/Dozen

cold

Blackened Albacore Tuna 'Nicoise' Tartare

In savoury cone with saffron aioli

Panko Crusted Green Curry Prawns

With lentils and mango cilantro relish

House Cured Salmon Gravlax

on potato galette with maple mustard

Miniature West Coast Crab Cakes

With avocado and wasabi aioli

Roasted Duck Breast

On crostini with lavender infused orange,

balsamic shallot and baby arugula

Salmon Aburi Sushi

With yuzu aioli, koshihikari rice, pickled

jalapeno and nori

Tuna Temari Aburi Sushi

Albacore tuna, miso aioli, green onion,

koshihikari rice and nori

hot

Grilled Free Range Chicken Satay

With house made peanut sauce

Japanese Style Cha-Shu

Roasted pork belly in steamed buns with julienne

vegetables and sesame vinaigrette

DC Signature 'Slider Noir'

With 24-hour braised short rib, horseradish

aioli, savoy cabbage slaw

Mini Pulled Pork Sandwiches

With house made BBQ sauce and pickled

cabbage on brioche slider buns

Herb Roasted AAA Beef Yorkies

With horseradish aioli and chives

Oven Baked Marinated Tempeh "Spanikopita"

(Vegetarian)

With jalapeno cucumber relish



Tier 3 : \$60/Dozen

cold

Petit Fresh Scallop Ceviche

Served in its shell with yuzu ponzu gelee

Ahi Tuna “Tataki”

With garlic, ginger & soy, crispy potato garnish

Poached Brome Lake Foie gras Rillette

Served on black truffle brioche with Okanagan
cherry compote

hot

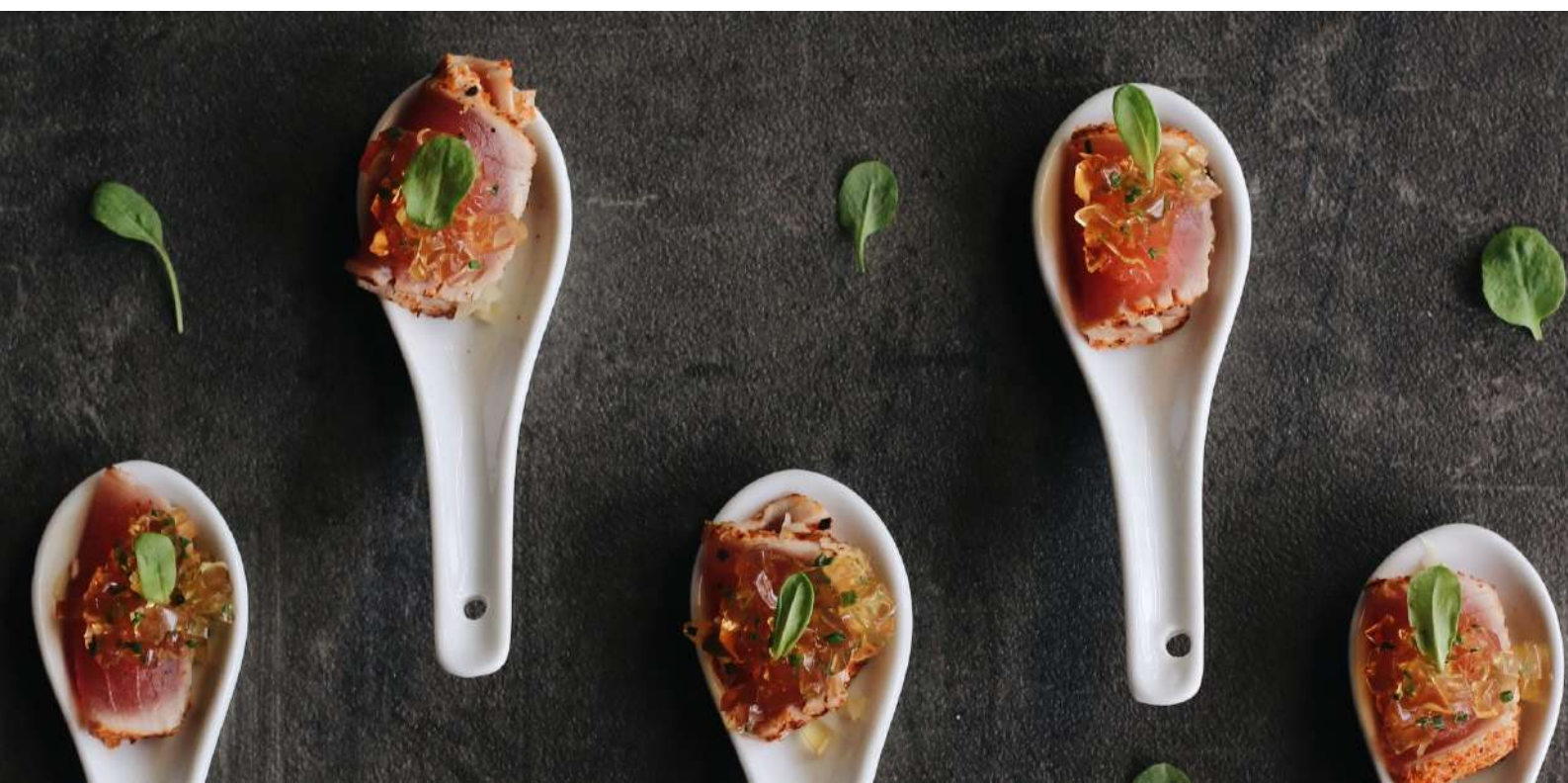
Miniature AAA Beef Tenderloin Tournedos

Wrapped in prosciutto on potato medallions with
ruby port glaze

Grilled Vegetable “Mille-feuille” (Vegan)

With basil pesto

Herb Marinated Pan Fried “Lolli Pop Lamb”
(\$78/dozen)
with caponata vegetable Provençale





Platters:

Small: 10-20 guests / Medium: 20-35 / Guests / Large: 35-50 Guests

DC Signature Charcuterie Display \$75/\$130/\$180

A selection of locally sourced and house made cured meats and terrines. Served with house made mustard, smoked castelvetrano olives, seasonal pickles and sliced baguette

Artisan Cheese Display \$75/\$130/\$180

A seasonal and carefully crafted selection of artisan cheeses with spiced pecans, house made confitures, dried fruits and sliced baguette

Vegetable Antipasto Display \$50/\$95/\$115

Marinated olives, grilled peppers, artichokes, balsamic mushrooms, grilled eggplant, marinated feta and house made pepperonata dip. Served with sliced baguette

Wild BC Smoked Salmon Display \$80/\$135/\$185

Wild BC Smoked salmon & maple salmon candy presented with cured onions, capers, lemon, dill cream cheese and sliced baguette

Vegetable Crudit  Display \$45/\$80/\$100

A selection of fresh seasonal cut vegetables arranged around house made roasted garlic hummus and buttermilk ranch dips

Artisan Bread Display \$40/\$75/\$95

A selection of artisan breads, served with seasonal infused butter, aged balsamic vinegar and extra virgin olive oil

Fresh Fruit Display \$45/\$80/\$100

An assortment of fresh cut seasonal fruits

Cocktail Reception Package #1:

\$29 per person

Selection of 4 Passed Canapes
(2 from Tier One and 2 from Tier Two)

Artisan Cheese Station

DC Signature Charcuterie Station

Selection of 2 Passed Petit Fours Desserts

Cocktail Reception Package #2:

\$42 per person

Selection of 6 Passed Canapes
2 each from Tier One, Two and Three)

Artisan Cheese Station

DC Signature Charcuterie Station

Vegetable Antipasto Station

Selection of 2 Passed Petit Fours Desserts

*Service not included