

# Harbourfront Canape Menu

5 pieces per person \$15.00

8 pieces per person \$24.00

## Cold Canapes

Seared Tuna with a Cucumber Salsa and Wasabi Mayo

Curried Chicken Salad served in ceramic spoons

Smoked Salmon on Pumpernickel Bread with Horseradish Cream

Smoked Salmon Tartare with Cream Cheese Topping

Coconut Pancake rolled with shredded Duck

Shrimps with Melon Balls and Spicy Cocktail Dipping Sauce

Parma Ham with a Duo of Melon and Blue Cheese

Egg Mousse filled Profiteroles topped with Salmon Roe

Duck with Hoisin and Chili Sauce

Balsamic Scallop and Tomato

Blue Cheese Waldorf Salad served on Endives

Cherry Tomato and mozzarella Skewer with Fresh Basil (vg)

Grilled Zucchini and Brie Cheese Roulade with Cherry Tomatoes (vg)

Profiteroles filled with Sun Dried Tomatoes and Goat Cheese (vg)

Caprese on a Round of Toast (vg)

Spinach Wraps with Grilled Vegetables (vg)

Sushi available upon request (\$32.00 per dozen)

# Hot Canapes

Vegetable Spring Roll with Sweet Chili Dipping Sauce (vg)

Meatballs with Tomato sauce

Mini Chicken Skewers with Peanut Dip

Beef Skewers with Sesame Dip

Shrimp Dim Sum with Hoisin Chili Sauce

Scallops wrapped in Bacon

Deep Fried Shrimps

Mini Fishcakes topped with fried Banana and Mango Chutney

Breaded Fish Strips

Cocktail size Pizza  
(can be vegetarian)

Chicken Wings

Thai Coconut Chicken

Sticky Asian Beef with Scallions

Roasted garlic and Red Bell Pepper Puffs (vg)

Asparagus and Blue Cheese Puff Pastry Bites (vg)

Puff Pastry baked Chorizo Sausage

## Dessert

Exotic Fruit Skewers with Yoghurt Dipping Sauce

Miniature Chocolate Cake

Chocolate Dipped Strawberries



# Bar Options

## Open Bar

2 Hours Open Bar: \$50.00

Additional Hour: \$15.00 per hour

(This consists of House White and House Red Wine, Beer and Light Beer  
Sodas and basic spirits like Gin, Vodka, Rum and Whiskey)

## Premium Open Bar

2 Hours Open Bar: \$70.00

Additional Hour: \$20.00 per hour

( This consists of House White Wine and House Red Wine, Beer and Light Beer  
Sodas, Tanqueray Gin, Grey Absolut Vodka, Grey Goose, Dewars 12, selection of Rum)

## CONSUMPTION BAR:

(excluding Premium Liqueur)

Highball \$15.00   Wine \$15.00   Beer \$12.00   Soda \$7.00

## Staffing, Delivery and Equipment Charges

Staff charges on your final bill are based on industry agreed rates  
From the time they start setting up until the function is finished and cleared.

Restaurant Manager/ \$75 for the event time – 3 hrs. minimum

Executive Chef/ \$75 for the event time-3 hrs. minimum

Chef/\$45 per hour-3 hours minimum

Waiter/\$45 per hour -3hrs. minimum

Bartender/\$45 per hour-3hrs. minimum

Porter/Event Set up/\$25 per hour  
(prior event set up)

or

17% Service charge  
(whichever is higher)

## Equipment

China, Cutlery, Glassware and Linens/ \$4.50 to 8.50 per person

Chairs/\$9 each

Printed Menus/\$3 each