

kindred spirits

CATERING & EVENT PLANNING



"Prices are subject to change they do not include service, staff, rentals or applicable taxes"

Hors D'oeuvre

Seafood/Hot

Pan fried Brazilian spiced prawns, lime aioli and fresh coriander

3.50

Pan fried tiger shrimp with herbs, garlic and lemon served with a lemon aioli

3.00

Panko, Jerk Coconut Tiger Shrimp, mango mojo shooter

3.00

Macadamia Coconut Crusted Shrimp

Orange Lime Mojo

3.00

Smoked salmon on crispy sticky rice cake with chipotle mayo

And crunchy scallions

3.00

Bite size Crab Cake, pineapple-mango salsa, Cilantro cress

(Top with mango/cilantro cress)

3.00

Asian salmon burger with wasabi mayo

3.00

Mini fish and frites

\$4.00

(Served in a bamboo boat with a mini wooden fork)

Seafood/Cold

Corn tortilla cones with Fresh lobster and avocado salad

4.00

Crab Tart, Avocado Mash, Micro Greens

3.00

Assorted Maki and Nigiri Sushi, Wasabi, Pickled Ginger, Soy

3.00

Poached Shrimp with fiery cocktail sauce

3.00

Smoked salmon, lemon scented cream cheese, cracked pepper,

Wrapped in a basil crepe

3.00

Wild Salmon Tartar, Corn Chip, Avocado Puree

(Served on a tasting spoon)

3.00

Sesame Crusted Tuna, Avocado Mayo, Mango Relish, Onion Cress

Mini Whole Wheat Bun

3.50

Sesame Crusted Seared Tuna, crispy pickled Asian slaw, wasabi pearl

(Served on a tasting spoon)

3.00

Tuscan Tuna Tartar, Olive, Sun Dried Tomato,

Fennel Scented Polenta Cake

3.50

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Mini Nicoise Salad

Served on a potato round, quail egg, tuna, French bean and grape tomato topped with an olive

\$3.50

Meat and Poultry/Hot

Caramelized Onion Phyllo tart with fromage Blanc and Double Smoked Bacon
Garnish with prosciutto chips

3.00

Baby Burgers served with Ancho Barbecue Sauce, Caramelized Sweet Onion

3.00

Miniature Beef Burger, Brie, Sautéed Mushrooms, Bacon

3.00

Mini Lamb Burger, Feta, Mint Aioli, Baby Arugula

3.00

Mini Beef Wellington in Puff Pastry with Spinach Mushroom Duxelle and Stilton

3.00

Grilled Asian flavoured thinly sliced short ribs on the bone

3.00

Grilled Panini, Sirloin, Caramelized Onions, Stilton Aioli, Swiss, Baby Arugula

3.00

Braised Short Ribs, Horseradish Potato Mash, garnish with Radish Cress

(Served on a tasting spoon)

3.25

Pecan Crusted Lamb Chop, Fig-Port Gastrique

5.00

Cumin scented Lamb Chop, Harissa

5.00

Lamb Picadillo, mint mojo

3.00

Duck Confit, Risotto Cake, Blueberry Compote

Garnish with Arugula Cress

3.25

Grilled chicken drumettes with ancho-cherry sauce

3.00

Huli Huli Chicken Skewers

Basted with pineapple, soy & ginger, Mango Mojo to dip

3.00

Thai style chicken salad with mint, chili and shallots served
on Ginger-Coconut Risotto Cake

3.00

Moorish Chicken Skewer with Parsley Sauce

3.00

Butter Chicken Lollipops

\$3.00

Turkey Sage Burger, Cranberry Compote, Sweet potato Straws, Roasted Garlic Aioli, Whole
Wheat Bun, Gherkin Toothpick

3.00

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Meat and Poultry/Room temp

Thai Beef Sushi

Beef tenderloin marinated in Thai Spices and
Served on Sticky rice

\$3.00

Pork tenderloin medallion

Stuffed with arugula and apple chutney, Wellesley Apple cider glaze
Skewered

\$3.00

Shaved Lamb loin crostini with cilantro pesto

\$3.00

Shaved Ancho Chili and Maple Rubbed Pork Tenderloin,
herb and truffle potato nests, Chipotle Aioli

3.00

“Moo Shu” Muscovy duck, Chinese 5-Spice Crepe, Hoi sin, Green Onion,
Cucumber, Tied with a Chive

3.75

Chicken Taco Cup, Avocado Sour Cream, Pico de Gallo,
Shredded Cheddar

3.00

Shaved Roast Beef, black olive, arugula pesto, asiago crostini

3.00

Veal Tenderloin Roulade, Arugula, Tarragon-Grain Mustard Aioli

3.00

Shaved Lamb Loin on Crispy Wonton with Truffle Aioli and Oven Roasted Tomato
Wonton chip/aioli/tomato

3.00

Fennel Crusted Charred Filet of Beef, Fig Jam, Camembert, and Crostini

3.25

Lime and Coconut Crepe, Thai spiced Chicken and Mint, Coriander Aioli, Coriander

3.00

Vietnamese Salad Roll with Chicken and Spicy Thai Sauce

3.00

Fennel and Coriander Spiced Duck Breast, Polenta Crisp, Rhubarb Peach Marmalade
Duck on polenta crisp/marmalade

3.75

Vegetarian/Hot

Wasabi mash potato cake

3.00

Sundried tomato infused polenta fries with horseradish parmesan aioli
(Only available if there is a deep fryer)

3.00

Yukon Gold Frites with garlic aioli

(Served in a bamboo cone/only available if there is a deep fryer)

3.00

Mushroom Risotto

3.00

(Served in a round bamboo container with a mini wooden spoon)

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Truffle Mac & Cheese

(Served in a paper cup with a spoon)

3.50

Golden tomato crostini with pesto and Buffalo mozzarella and purple basil

3.00

Phyllo Cup, Caramelized Maple Infused Vidalia Onions, Cranberry Compote, Baked Brie

3.00

Buffalo Mozzarella, Arugula, Oven Dried Roma Tomatoes, Pesto Panini

3.00

Herbed Gnocchi Gratin in Tasting Spoon, Asparagus, Oven Dried Tomatoes, Roasted Garlic
Chive Oil

3.00

Miniature Grilled Smoked Gruyere and Emmethal grilled cheese sandwiches

3.00

Miniature Grilled Cheese Sandwich, Applewood Smoked Cheddar, Granny Smith apple, maple-
onion compote and Baby Arugula

3.00

Mushroom, Spinach and Ricotta tart top with Grape Tomato Confit
and micro greens

3.00

Goat Cheese crusted with pumpkin seed, Cranberry Marmalade, Crostini

3.00

Asparagus Spear with Asiago Wrapped with a Phyllo Ribbon

3.00

Vegetarian/Cold

Taro chip with granny smith apple, celery root slaw
citrus garlic aioli and crisp shallots

3.00

Buffalo mozzarella, tomato and basil on a
skewer with aged balsamic

3.00

Herbed griddled polenta cake, quenelle of tomato confit, basil pesto, chèvre, purple basil cress

3.00

Miniature oven roasted tomato and lemon custard tart, micro greens

3.00

Miniature Yukon potato rosti, maple onion compote, lemon crème fraiche, chervil

3.00

Vegetarian California or futo maki rolls

3.00

Gorgonzola stuffed roasted figs, balsamic vinegar and black pepper zabaglione served on a
focaccia crisp

3.50

Roast vegetable relish, chipotle hummus, chevre, crostini, purple basil cress

3.00

Roast beet and pear terrine, goat cheese, baby arugula, balsamic, walnut crostini, basil cress

3.50

Tomato and honey mushroom salad, goat cheese polenta cake

3.25

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Miniature Vietnamese Salad Rolls

Rice paper wraps filled with chicken, shrimp or vegetarian, shredded lettuce, carrots, sprouts and cilantro with dipping sauce

\$6.00 per person/2 per person

Soup Shooters/3.00 per shooter

Sweet pea bisque, mint, lobster, edamame peas

Congo chili and vodka spiked tomato gazpacho, avocado basil foam

Coconut curried butternut squash bisque, roasted apple

Wild mushroom bisque, lemon thyme crème fraiche

Puff Pastry Mini Pizza

3.00 Per piece

Puff pastry Mini Pizza, pesto, chevre, caramelized onion, and oven roasted tomatoes

Pesto, chevre, sun dried tomato, grilled Portobello mushrooms

Puff pastry Mini Pizza with pancetta, rosemary, bocconcini, kalamata olives

Basil tomato sauce, cremini mushrooms, fruilano cheese, pesto, roasted peppers

Assorted Maki Sushi

Assorted Maki and California rolls served with wasabi, soy and ginger

6.00 per person/2 per person

Fish Taco

with sour cream, diced scallions and shredded cheese

On soft shell tortilla with a combo of green and purple cabbage

\$4.00

Mini Chinese Boxes

Tandoori Salmon rolls pan fried and drizzled with miso-sesame, served on top of Jicama and green mango salad

(Served in mini noodle-boxes with chopsticks)

4.00

Thai green curry chicken, and/or vegetarian curry

with coconut milk, lemon grass, lime leaf, coriander and chillies served on top of scented Jasmine rice

5.00