



CANAPÉ MENU

Min. 36 per type

Min. 72 hr. notice required



SEASONALLY FOCUSED
LOCALLY + SUSTAINABLY DRIVEN
CRAFTED WITH PASSION

VEGAN

CARROT LOX SUSHI ROLL gf

seasoned rice, nori,
wasabi mayo

VEGAN 'CRAB' CAKE gf

heart of palm + artichoke,
shaved fennel salad,
avocado remoulade

ZUCCHINI CANNOLI gf

cashew ricotta, semi-dried
tomato, arugula,
crispy shallot

AVOCADO TOAST

charred tomato, sourdough
crostini, puffed quinoa

FALAFEL gf

cauliflower + quinoa falafel,
black garlic aioli, giardiniera

WATERMELON POKE BOWL gf

ponzu compressed melon,
puffed wild rice, black
sesame, guasacaca

MUSUBI gf

teriyaki glazed tofu, Japanese
rice cake, furikake

CROQUETTE

panko crusted mac + cheese,
curried ketchup

The following guide indicates dietary restrictions:

DAIRY FREE df

GLUTEN FREE gf

VEGAN vg

VEGETARIAN v



Proud supporters of Ocean Wise sustainable seafood

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VEGETARIAN

HUEVOS RANCHEROS

crisp tortilla, refried beans, egg white frittata, avocado,
salsa fresca

ARANCINI

panko crusted basil + artichoke risotto croquette,
whipped chèvre

MAC + CHEESE CROQUETTE

3 cheese mac, crisp panko crust, tomato relish

WILD MUSHROOM CREPE PURSE

porcini mushroom, mascarpone

SCOTCH QUAIL EGGS

crispy quail egg, proscuitto, truffled aioli

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LAND

LAMB LOLLIPOP df gf

classic rosemary +
roasted garlic (market price)

BRAISED DUCK PANCAKE gf

duck leg confit, hoisin,
green onion, cucumber

CHICKEN + WAFFLES

Southern fried chicken,
Belgian Liege waffle,
sriracha maple sour cream

MINI TACO df gf

Korean BBQ
glazed short
rib, kimchi slaw

MINI TACO df gf

al pastor
slow grilled
marinated pork,
pineapple tequila salsa

BEEF ABURI df gf

seasoned sushi rice,
NY striploin,
pickled jalapeno,
torched chili aioli

BEEF WELLINGTON

porcini crusted beef
tenderloin, wild mushroom
duxelle,
puff pastry

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SEA

DUNGENESS CRAB CAKE df gf

green apple puree, yuzu nashi + cucumber salad

AHI TUNA POKE BOWL df gf

white rice crisp, guasacaca, black sesame

JAMAICAN JERK PRAWN df gf

coconut rice cake, pineapple + mango salsa

THAI FISH CAKE df gf

Lois Lake steelhead, Thai flavours, cucumber + radish salad,
lemongrass nam pla

COCONUT YELLOW CURRY PRAWN gf

forbidden black rice crisp, yuzu compressed cucumber



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At the heart of our company lies an abiding passion for premiere, cutting-edge cuisine and service excellence above all. Our team of event and culinary professionals create exceptional experiences with warmth, sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

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