

# the menu

CHEF  
Alan

## **Canapes 6 varieties**

Marinated snapper ceviche with coriander and lime (GF)

Edible spoons with saute mushroom topped sour cream and chives (VEG, V)

Dainty heirloom tomato tartlet with dried basil and balsamic reduction (VEG)

Grilled chicken skewers marinated in lime and Mirin with fresh thyme and sesame (GF)

Mini potato latkes with a chili bean dip

Mini beef sliders on toasted sourdough bread topped with a homemade tomato chutney

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences