

the menu

CHEF
Alan Bender

CANAPES 6 VARIETIES

Marinated snapper ceviche with coriander & lime
(DF, GF)

Edible spoons with saute mushrooms topped with
sour cream & chives (VEG)

Dainty baked heirloom tomato tartlet topped with
deep fried basil & a balsamic reduction glaze
(VEG, V, DF)

Grilled chicken skewers marinated in fresh lime &
Mirin then grilled with sesame & thyme (GF, DF)

Whole wheat blini topped with a eggplant and
Spanish onion compote and topped with sprouts
(VEG, DF)

Mini beef sliders on toasted sourdough topped
with homemade tomato chutney (DF)

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

 **CHEFIN** love food experiences