

Bittersweet B I S T R O

COLD APPETIZERS (priced per piece – 24 piece minimum)

~ V = Vegetarian

~ GF = **Can be prepared gluten free for no additional cost***

~ GF+ = Can be prepared gluten free for an additional \$1.00/piece

Seared sesame encrusted ahi tuna, pickled ginger, asian slaw, wasabi crème fraîche & tobiko served on a crispy wonton ~ GF+	\$5.00
Fumi sumi - asian chicken salad served with chopsticks in a chinese to-go box ~ GF	\$5.00
Classic deviled eggs ~ V	\$2.25
Candied- Bacon Deviled Eggs a twist on a classic	\$3.00
Cucumber cups with blue cheese mousse & crispy bacon ~ GF	\$4.25
Cucumber cups with blue cheese mousse & candied walnuts ~GF ~ V.....	\$4.25
Mediterranean spice marinated feta, cucumber & olive skewers ~ V ~ GF.....	\$4.25
Lemon marinated tortellini & sun-dried tomato skewers ~ V	\$4.25
Dilled smoked salmon mousse & candied lemon zest on toast points ~ GF+	\$4.25
Carpaccio of beef crostinis topped with capers, bermuda onions & pecorino cheese ~ GF+.....	\$4.25
Oyster spoon - raw oyster and our classic cocktail sauce.....	\$4.00
Sushi – vegetarian, smoked salmon, &/or ahi tuna (64 piece minimum) ~ GF.....	\$3.00
Vegetarian dolmathes - stuffed grape leaves, lemon aioli (40 piece minimum) ~ V ~ GF.....	\$4.25
Avocado goat cheese crostinis ~ V ~ GF+	\$4.00
Roasted red pepper, feta & mint crostinis ~V ~ GF+.....	\$4.00
Assorted Asian Tacos (minimum of 24 of each variety.....	\$ 6.00
spicy tuna, spicy mayo, kaiware, jalapeno & tobiko;	
salmon, avocado, lemon & sesame aioli;	
tempura shrimp, sweet soy glaze, masago aioli, scallion	

***Please alert us of any gluten intolerance to ensure items are prepared gluten free**

~All fried items come in contact with gluten & almonds~

HOT APPETIZERS
(priced per piece – 24 piece minimum)

~ V = Vegetarian ~ G = **Can be prepared gluten free for no additional cost ***

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<i>Bittersweet sliders - mini cheeseburgers; american cheese, tomato & special sauce</i>	\$4.50
<i>Mini falafel sliders - tomatoes, lettuce & tzatziki sauce ~ V.....</i>	\$4.50
<i>Pulled pork sliders.....</i>	\$4.50
<i>Crunchy chicken skewers with a spicy sweet crust - ancho chili mayo</i>	\$4.50
<i>Maple soy marinated skirt steak skewers</i>	\$4.75
<i>Herbed artichoke & parmesan filo rolls ~ V</i>	\$3.50
<i>Prosciutto wrapped prawn - lemon aioli ~ GF.....</i>	\$4.50
<i>Bacon wrapped water chestnut & sun-dried apricots</i>	\$4.50
<i>Gorgonzola Stuffed Dates wrapped with apple-wood smoked bacon.....</i>	\$3.00
<i>Oak roasted sausage en crouete - chicken apple sausage wrapped in a pastry; honey dijon crème fraîche</i>	\$4.50
<i>Chicken scallion taquitos - avocado-tomatillo salsa & sriracha sour cream</i>	\$3.50
<i>Lemon chili shrimp sticks - sambal lemon aioli dipping sauce ~ GF.....</i>	\$4.50
<i>Salmon teriyaki skewers.....</i>	\$4.75
<i>Curried coconut chicken skewers - pineapple chili dipping sauce ~ GF</i>	\$4.50
<i>Grilled steak skewers - peppers, bermuda onions & mushrooms & cabernet demi-glaçe ~ GF</i>	\$4.75
<i>Spicy satay chicken - peanut sauce ~ GF</i>	\$4.25
<i>Quesadilla triangles with roasted vegetables - sriracha sour cream & tomatillo avo salsa ~ V ~ GF+.</i>	\$4.25
<i>Classic buffalo nuggets - blue cheese dressing</i>	\$4.25
<i>Skewered honey mustard chicken nuggets.....</i>	\$4.25
<i>Quail eggs benedict - poached quail eggs on top of toast rounds, hollandaise sauce & crispy prosciutto~ GF+(order in sets of 10).....</i>	\$5.00
<i>Twice roasted new potatoes stuffed with jack & cheddar cheese, sour cream, chives & sweet peppers ~ V ~ GF.....</i>	\$4.25

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HOT APPETIZERS CONTINUED
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<i>Polenta stuffed mushrooms ~ V ~ GF</i>	\$3.50
<i>Asian spring roll - thai dipping sauce ~ V</i>	\$4.00
<i>Swedish meatballs</i>	\$4.25
<i>Meatballs in marinara & parmesan cheese</i>	\$4.25
<i>Crispy calamari - spicy rémoulade</i>	\$4.25
<i>Spanikopita triangles - greek housemade specialty ~ V</i>	\$4.25
<i>Sourdough bruschetta - fresh tomatoes, roasted garlic, basil & goat cheese ~ V ~ GF+</i>	\$4.25
<i>Wood fired pizzettas - gourmet toppings</i>	\$2.25
<i>Twice roasted new potatoes with jack & cheddar cheese, sour cream, chives & bacon ~ GF</i>	\$4.25
<i>Toasted Crostini with mushroom duxelle crusted brie, roasted garlic, arugula, balsamic fig reduction & truffle honey</i>	\$ 4.50
<i>Oysters rockefeller style ~ GF+</i>	\$4.25
<i>Mini lamb chops with a cabernet glaze ~ GF(order in sets of 16)</i>	\$8.50
<i>Baked brie, sun-dried tomato & roasted garlic in a filo cup ~ V</i>	\$4.25
<i>Savory tartlet - swiss cheese, scallions, sweet peppers, mushrooms & potato ~ V</i>	\$4.25
<i>Adult mac-n-cheese - spinach & gorgonzola topped with bacon ~ GF+</i>	\$4.25
<i>Mini crab cakes- honey-dijon crème fraîche</i>	\$8.50
<i>Tacos-chipotle chicken, steak, carnitas or beer battered fish (minimum of 24 of each variety ordered) ~ GF cabbage, lime, sour cream, salsa fresca & rojo sasa</i>	\$6.00
<i>Lobster Spring Rolls- pineapple-chili dipping sauce</i>	\$6.00

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prices subject to a 22% service charge & applicable sales tax
all menu items & prices are subject to change & availability

Bittersweet B I S T R O

PLATTERS

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Platters

Each serves 30 – 40 guests

Poached prawn display with housemade cocktail sauce	\$300.00/platter
Fresh vegetable crudités with assorted dipping sauces ~ V	\$125.00/platter
Cheese display with crostinis ~ V	\$225.00/platter
<i>an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses</i>	
Seasonal fresh fruit display ~ V	\$175.00/platter
Antipasto platter ~ V	\$250.00/platter
<i>grilled summer squash, roasted peppers, eggplant, mushrooms, scallions, marinated olives, hummus & crostinis</i>	
Seasonal fruit & cheese display with crostinis ~ V	\$220.00/platter

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