

Bittersweet B I S T R O

COLD APPETIZERS (priced per piece – 30 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+	\$5.50
Fumi sumi - asian chicken salad served with chopsticks in a chinese to-go box ~ GF	\$5.50
Classic deviled eggs ~ V	\$2.75
Candied – Bacon Deviled Eggs a twist on a classic	\$4.25
Cucumber cups with blue cheese mousse & crispy bacon ~ GF	\$4.75
Cucumber cups with blue cheese mousse & candied walnuts ~GF ~ V.....	\$4.75
Mediterranean spice marinated feta, cucumber & olive skewers ~ V ~ GF.....	\$4.75
Lemon marinated tortellini & sun-dried tomato skewers ~ V	\$4.75
Dilled smoked salmon mousse & candied lemon zest on toast points ~ GF+	\$4.75
*Carpaccio of beef crostinis topped with capers, bermuda onions & pecorino cheese ~ GF+.....	\$4.75
*Oyster Shot; raw oyster our classic cocktail sauce & a touch of chilled vodka.....	\$5.50
*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.....	\$4.75
Avocado goat cheese crostinis ~ V ~ GF+	\$4.50
Roasted red pepper, feta & mint crostinis ~V ~ GF+.....	\$4.50
*Assorted Asian Tacos (minimum of 30 of each variety).....	\$ 7.50
<i>spicy tuna, spicy mayo, kaiware, jalapeno & tobiko; salmon, avocado, lemon & sesame aioli; tempura shrimp, sweet soy glaze, masago aioli, scallion</i>	

***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 – 30 piece minimum)

~ V = Vegetarian

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

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*Bittersweet sliders - mini cheeseburgers; american cheese, tomato & special sauce	\$5.00
Mini falafel sliders - tomatoes, lettuce & tzatziki sauce ~ V.....	\$5.00
Pulled pork sliders; topped with coleslaw.	\$5.00
Pork Belly Sliders; topped with pickled slaw (48 piece minimum)	\$6.50
Crunchy chicken skewers with a spicy sweet crust - ancho chili mayo	\$5.00
* Maple soy marinated skirt steak skewers	\$4.75
Herbed artichoke & parmesan filo rolls ~ V	\$4.00
Prosciutto wrapped prawn - lemon aioli ~ GF.....	\$5.00
Bacon wrapped water chestnut & sun-dried apricots	\$4.50
Gorgonzola Stuffed Dates wrapped with apple-wood smoked bacon.....	\$ 4.50
Oak roasted sausage en crouete - chicken apple sausage wrapped in a pastry; honey dijon crème fraîche	\$5.00
Chicken scallion taquitos - avocado-tomatillo salsa & sriracha sour cream	\$4.00
Lemon chili shrimp sticks - sambal lemon aioli dipping sauce ~ GF.....	\$4.50
Salmon teriyaki skewers.....	\$5.00
Curried coconut chicken skewers - pineapple chili dipping sauce ~ GF	\$4.25
*Grilled steak skewers - peppers, bermuda onions & mushrooms & cabernet demi-glaçe ~ GF	\$5.75
Spicy satay chicken - peanut sauce ~ GF	\$4.25
Black peppered chicken skewer – japanese yuzo- mayo ~ GF	\$4.25
Quesadilla triangles; roasted vegetables, J & C cheese - sriracha sour cream & tomatillo avo salsa .	\$4.50
Quesadilla triangles; carnitas, J & C cheese - sriracha sour cream & tomatillo avo salsa	\$4.50
Quesadilla triangles; carne asada J & C cheese - sriracha sour cream & tomatillo avo salsa	\$4.50
Classic buffalo nuggets - blue cheese dressing	\$4.50
Skewered honey mustard chicken nuggets.....	\$4.50

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HOT APPETIZERS CONTINUED
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* Quail eggs benedict - poached quail eggs on top of toast rounds, hollandaise sauce & crispy prosciutto~ GF+(order in sets of 10).....	\$5.25
Twice roasted new potatoes stuffed with jack & cheddar cheese, sour cream, chives & sweet peppers ~ V ~ GF.....	\$4.75
Polenta stuffed mushrooms ~ V ~ GF.....	\$4.00
Asian spring roll - thai dipping sauce ~ V.....	\$4.50
Swedish meatballs.....	\$4.75
Meatballs in marinara & parmesan cheese.....	\$4.75
Crispy calamari - spicy rémoulade.....	\$4.75
Spanikopita triangles - greek housemade specialty ~ V.....	\$4.75
Sourdough bruschetta - fresh tomatoes, roasted garlic, basil & goat cheese ~ V ~ GF+.....	\$4.75
Wood fired pizzettas - gourmet toppings.....	\$2.50
Twice roasted new potatoes with jack & cheddar cheese, sour cream, chives & bacon ~ GF.....	\$4.75
Toasted Crostini with mushroom duxelle crusted brie, roasted garlic, arugula, balsamic fig reduction & truffle honey	\$ 4.75
Oysters rockefeller style ~ GF+.....	\$4.75
*Mini lamb chops with a cabernet glaze ~ GF(order in sets of 16).....	\$9.50
Baked brie, sun-dried tomato & roasted garlic in a filo cup ~ V.....	\$4.75
Savory tartlet - swiss cheese, scallions, sweet peppers, mushrooms & potato ~ V.....	\$4.75
Adult mac-n-cheese - spinach & gorgonzola topped with bacon ~ GF+.....	\$4.75
Mini crab cakes- honey-dijon crème fraîche.....	\$6.00
Crispy Tacos-chipotle chicken, steak or carnitas (minimum of 30 of each variety ordered) ~ GF cabbage, sirracha sour cream, salsa fresca & rojo sasa.....	\$7.00
Lobster Spring Rolls- pineapple-chili dipping sauce.....	\$ 7.50

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all menu items & prices are subject to change & availability

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PLATTERS

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Platters

Each serves 30 – 40 guests

Poached prawn display with housemade cocktail sauce \$350.00/platter

Fresh vegetable crudité's with assorted dipping sauces ~ V \$150.00/platter
..... \$100.00 /half platter

Cheese display with crostinis ~ V \$275.00/platter
an assortment of cheddar, jack, swiss, smoked mozzarella, brie & gorgonzola cheeses
..... \$185.00 /half platter

Seasonal fresh fruit display ~ V \$225.00/platter
..... \$150.00 /half platter

Antipasto platter ~ V \$300.00/platter
pesto summer squash, marinated roasted peppers; eggplant & garlic;
mushroom artichoke salad; spiced marinated olives; hummus & housemade crostinis

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Miniature Desserts

20 piece minimum

<i>Mini lemon cookies with very lemony lemon glaze</i>	\$3.50
<i>Mini chocolate chip cookies</i>	\$3.00
<i>Mini brownies</i>	\$3.00
<i>Mini crème brûlées</i>	\$6.00
<i>Chocolate cups filled with chocolate mousse</i>	\$13.00
<i>Mini lemon tarts</i>	\$6.50
<i>Lemon parfaits</i>	\$6.00
<i>Mini chocolate mousse</i>	\$6.00

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