

Hors D Oeuvres

** Priced per dozen*

FRUIT TRAY | \$24

A selection of fresh seasonal fruit

DEVEILED EGGS | \$18

Black truffle oil • Smoked trout • Chives

CRUDITE | \$22

Fresh seasonal vegetables • Ranch dressing

TWICE BAKED POTATOS | \$18

Herbed sausage • Cheddar • Crème Fraiche

CHEESE BOARD | \$26

A selection of local cheese • Local berries • Cherries • honey • Whole wheat crackers

CHEDDAR AIRBREAD | \$24

Flathead Cheddar • Honey glazed Pork Jowl • Espalette pepper

MEAT BOARD | \$32

A selection of pate and sausages • Pickles • Stone ground mustard • Charred toast

DUCK BREAST PASTRAMI | \$28

White pekin duck • Juniper Berry spice rub • Cherry mustard • Rye chip

HUMMUS | \$19

Roasted garlic • Ground chickpeas • Sesame •

BBQ COCKTAIL FRANKS | \$14

All beef • Sweet BBQ sauce

ELK SKEWERS | \$36

Ground elk • Moldon Sea Salt • Cracked black pepper • Gastrique • Horseradish

BISON MEATBALLS | \$18

Huckleberry barbeque • Onion cream

PORK BELLY RILLITES | \$30

Confit Rabbit • Wholegrain mustard • Apricot Jam

BEEF TARTARE | \$46

Black Angus Tenderloin • Fresh Horseradish • Shallots and Capers

SMOKED TROUT | \$14

Crème fraiche • Bacon • Chive • Potato bread

SPATCHCOCK QUAIL | \$28

Crispy little boneless birds • Orange • Maple

SHRIMP COCKTAIL | \$32

Large prawns with cocktail sauce and lemon

SEAFOOD TOWER | \$37

A selection of cooked and raw shellfish

Chefs Tip

1. Serve a variety of savory, sweet, salty, and bitter appetizers. This way everyone can find something they like.
2. Light hors d'oeuvres: 1-2 pieces per person, served 30 -60 minutes before a large dinner.
3. Cocktail hour hors d'oeuvres: 6-8 pieces per person for a one-to-two-hour event, preceding dinner time.
4. Heavy hors d'oeuvres: 10- 12 pieces per person for a one- to- four-hour event as a dinner replacement.