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## • Canapes •

### Cold Canapés

Cayman Style Fresh Local Fish Ceviche Scotch Bonnet, (DF, GF)  
Cilantro, Tomato & Citrus

Mango & Avocado, Fresh local Fish with Seasoning (DF, GF)  
Pepper, Cilantro & Lime

Marinated Conch, Jerk Aioli (DF, GF)

Tomato Basil Bruschetta, (V)  
Garlic Crostini Shaved Parmesan

Grilled Portobello Mushrooms with Goat Cheese, (V)  
Crostini

Truffle Scented Chicken Liver Pate, Cranberry (V)  
preserves, Crostini Oven Dried Tomato & Black  
Olive Tapenade, Fresh Pecorino Cheese,  
Garlic Crostini

Local Pepper Jelly Crostini with Homemade Herb (GF,DF)  
Ricotta Tuna Sashimi on Crispy Rice Cracker,  
Wasabi Aioli & Tobik

Tuna Avocado Tartar on Rice Cracker (GF,DF)



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|                                                                                    |          |
|------------------------------------------------------------------------------------|----------|
| Roast Beef Bites with Horseradish sauce                                            | (GF,DF)  |
| Truffle Beef Tartare Spoons, Capers, Shallots & Parmesan Crisp                     | (GF)     |
| Prosciutto Wrapped Brie Cheese Served Over Toast with Fig Marmalade Caprese Skewer | (GF)     |
| Mozzarella, Balsamic Reduction & Basil Pesto                                       |          |
| Thai Shrimp Salad Spoons                                                           | (GF,DF)  |
| Chorizo, Manchego & Olive Skewer With Garlic Aioli                                 | (GF)     |
| Watermelon & Feta Salad with Mint.                                                 | (V,GF)   |
| Smoked Salmon Blini with Crème cheese & Fish Roe                                   | (GF, DF) |
| Shrimp Cocktail                                                                    | (GF,DF)  |



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### Hot Canapes

|                                                              |         |
|--------------------------------------------------------------|---------|
| Shrimp & Spanish Chorizo Skewers                             | (GF,DF) |
| Hoisin Glazed Chipolata Sausages                             | (GF,DF) |
| Bacon Wrapped Beef Steak with Horseradish Cream              | (GF,DF) |
| Samosas Filled with ,Lamb, Peas & Potato                     |         |
| Vegetable Samosa with Cilantro Yogurt Dip                    | (V)     |
| Cuban Spring Rolls, Pulled Pork, Ham, Swiss Cheese & Pickles |         |
| Tangy Mustard Dip Parmesan Stuffed Mushrooms                 | (V)     |
| Truffle Risotto Croquette, Smoked Tomato Sauce               | (V)     |
| Chili Beef Skewers, With Lime Aioli                          | (GF,DF) |
| Thai Chicken Satay, Spicy Peanut coconut Sauce               | (GF,DF) |
| Coconut Crusted Shrimps, With Creamy Mango                   |         |
| Scotch Bonnet Sauce                                          | (DF)    |
| Lobster Tempura , Coconut Red Curry                          | (DF)    |



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Shrimp & Pork Pot Stickers, Scallions & Sesame  
Vegetarian Pot Stickers, Asian Mixed Vegetables  
with Ginger, Scallion & Sesame

(DF)

Miniature Crab Cake with Lemon Aioli  
Bacon Wrapped Parmesan Stuffed Shrimp,  
Barbecue Glaze

(GF)

Mini Sausage Rolls Served with Creamy Mustard  
Dip Conch Fritters with Jerk Aioli Truffle Fries with  
Parmesan Lobster Fritters with Jerk Aioli

(V)