



Wedding CANAPÉ MENU



OPTION INCLUDES: 5 CANAPÉS OF YOUR CHOICE
*INQUIRE FOR PRICING

VEGAN

TOMATO BRUSCHETTA

Fresh tomato bruschetta served on crostini

VEGETARIAN

AUTUMN BRUSCHETTA

Diced butternut squash bruschetta served on an apple & onion cream cheese spread & crostini

MUSHROOMS FARCIS

Broiled button mushrooms stuffed with a cream cheese & shallot mix

GREEK SALAD

Greek salad verrine with chopped cucumber, tomato, Kalamata olives, red onion & feta cheese

FRIED GOAT CHEESE

Hand breaded & fried goat cheese, served on caramelized onions & crostini. Drizzled with honey

LAND

GRILLADE SKEWERS

Terriyaki grillade & roasted red pepper skewers

DUCK & WHISKEY RILLETTES

Duck & whiskey rillettes in a crispy shell, topped with a red onion relish

TINTO CHORIZO BITES

Chorizo sausage bites in a red wine Tinto sauce

CHICKEN & WAFFLES

Hand breaded & fried chicken, served on a skewer with watermelon & waffles. Drizzled with maple syrup

BEEF TARTAR

Local Boutique Bon Boeuf beef Tartar, served on a cracker

BEEF KAFKA KABEBS

Beef kafka kabebs skewers grilled in a blueberry glaze

SEA

BANG BANG SHRIMP

Coconut & panko fried shrimp, drizzled with a sweet chili sauce & sesame seed garnish

CAJUN SHRIMP

Sautéed spicy cajun shrimp served on guacamole & a baked mini tortilla

CEVICHE

Fresh cooked shrimp ceviche with grilled pineapple

SALMON ON RYE

Smoked salmon served on rye bread with a whipped cream cheese & capers



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