

SAMPLE

# Canapés Service Menu

## Cocktail Party

-VEGAN-

### Main Course:

Beet tartare with chive scallion cream  
Stuffed baby Bello mushrooms, sun-dried tomatoes, pine nuts, parsley pistou  
Honeydew melon balls with herb salt and marinated olives  
Spaghetti squash “nests” with roasted tomato  
Mango tequila-infused gazpacho shots with mint  
Cauliflower arancini with sourdough breadcrumbs and truffle oil  
Cubed eggplant, romesco sauce and toasted hazelnuts  
Fermented carrot crostini with avocado and radish sprouts  
Caramelized onion focaccia with lemon oil

### Dessert:

Mini chocolate crunch brownies with puffed rice and peanut butter  
Caramel popcorn toffee  
Mini blackberry cheesecake bites  
Chocolate-covered salted pretzels with pistachio  
Matcha coconut macaroons

*Please note this is a sample menu only. All menus will be created in collaboration with the individual customer and personalized to their needs and preferences.*