



CANAPÉS MENU 2020



WHIPPT KITCHEN
www.whippt.ca

CANAPÉS MENU

*MIN ORDER OF 3 DOZEN PER ITEM | PRICED PER DOZEN
 *please note, not all hot canapes are suitable for drop off service. Some require staffing onsite



= vegetarian





= gluten wise

VEGETABLE

COLD

- BELGIAN ENDIVE WITH MINT, basil, boursin and apple slaw  **30**
- GOAT CHEESE & GRAPE TRUFFLE with pistachio crust  **30**
- MIXED OLIVE TAPENADE CROSTINI **30** *can be made gluten wise \$36
- CARAMELIZED ONION TART, sweet fig jam, whipped ricotta **33** *can also be served hot
- PORTOBELLO MUSHROOM TART, oyster, cremini and button mushrooms, fresh herbs and grana padano cheese **33** *can also be served hot
- RATATOUILLE GOUGÈRES, pecorino cheese and spinach **33**
- CAPRESE BROCHETTE, bocconcini, cherry tomato, basil and balsamic glaze  **33**

HOT

- DOUBLE STUFFED MINI POTATOES with cheddar and chive  **30** *add bacon \$33
- PORTOBELLO MUSHROOM TART, oyster, cremini and button mushrooms, fresh herbs and grana padano cheese **33**
- ROASTED VEGETABLE MINI QUICHE with broccoli and cheddar **36**
- RISOTTO CAKE with wild forest mushroom and lemon aioli  **36**

BEEF

COLD

- BEEF CARPACCIO CROSTINI, shaved parmesan, truffle aioli and arugula **33**
- KOREAN BEEF CUCUMBER CUP with pickled vegetables **36**
- REUBEN GOUGÈRES, pastrami, coleslaw, swiss cheese and Russian dressing **36**
- BRESAOLA ROLLS, lemon herb cream cheese, olive oil and arugula **36**

HOT

- KOREAN SPICED WAGYU MEATBALL PICKS **33**
- MINI YORKSHIRE PUDDING with Alberta roast beef and horseradish cream **40**
- BRAISED SHORT RIB SPOONS with red wine beef reduction and micro greens **42**

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CHICKEN

COLD

- GINGER CHICKEN SATAY SKEWER, teriyaki glaze, scallions and sesame seeds
 36 *can also be served hot
- COCONUT CHICKEN SKEWER marinated in fresh ginger and mild curry spices, crusted in coconut and served with mango yogurt
 36 *can also be served hot
- SWEET CHILI CHICKEN with sesame phyllo served on mini forks
 36
- VIETNAMESE CHICKEN WONTON CUP with pickled vegetable salad
 36
- LEMON CHICKEN SOUVLAKI SKEWER with tzatziki
 38 *can also be served hot
- CHICKEN & CHORIZO SATAY SKEWER with fire roasted pepper sauce
 39
- HOISIN CHICKEN SALAD ROLL, julienne vegetables, rice paper, mango and sweet chili sauce
 39
- JERK CHICKEN LETTUCE WRAP with pineapple slaw and corn tortilla crisp
 42

HOT

- BUFFALO CHICKEN MEATBALLS served with buttermilk ranch OR blue cheese cream
 36
- MINI BUTTER CHICKEN NAAN FLATBREADS
 36
- MINI CHICKEN POT PIES
 38



COCONUT CHICKEN SKEWER

PORK

COLD

- PROSCIUTTO, PEAR & GORGONZALA SKEWER
 34
- PROSCIUTTO, MELON & MOZZARELLA SKEWER cantaloupe, bocconcini, prosciutto & fresh basil
 36
- PÂTÉ & BLACKBERRY BROWN BUTTER CROSTINI with candied pecans
 36

HOT

- BACON DOUBLE STUFFED MINI POTATOES with cheddar and chive
 33
- SLOW ROASTED PORK SLIDER with chipotle bbq sauce and citrus slaw
 36

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SEAFOOD

COLD

- TANDOORI PRAWN SKEWER with citrus mint yogurt

39 *can also be served hot

- SMOKED SALMON GOUGÈRES, dill caper cream cheese and pickled onion

39

- PRAWN & MANGO KEBAB with cucumber chili glaze

42

- GINGER GARLIC PRAWN SALAD ROLL, rice paper, julienne vegetables, rice noodle and citrus hoisin

42

- LOBSTER SALAD SLIDER with celery, dill and lemon chive aioli

57

HOT

- PEACH GLAZED PROSCIUTTO WRAPPED PRAWNS

42

- CRAB CAKE, mango slaw and chipotle aioli

54



PRAWN & MANGO KEBAB

PLATTER MENU



= vegetarian



= gluten wise

PLATTERS: *SIZES & SERVINGS: SM 10ppl | MED 20ppl | LG 30ppl

ASSORTED ARTISAN SANDWICH

- sandwiches are halved on platter. 2 halves per person

9/PERSON (Custom quantities over 10 are welcome. Gluten wise sandwiches available +1)

ASSORTED WRAP

9/PERSON (Custom quantities over 10 are welcome. Gluten wise wraps not available)

ASSORTED MIXED SANDWICH & WRAP

9/PERSON (Custom quantities over 10 are welcome)

MARKET FRESH VEGETABLE

- seasonal fresh vegetables served with assorted dip

SM 45 | MED 70 | LG 100

MARKET FRESH FRUIT

- seasonal fresh fruit including an assortment of berries, melons and grapes

SM 50 | MED 90 | LG 130

CHARCUTERIE

- chorizo, salami, prosciutto, spicy capicola, pate, gherkins, assorted olives,
pickled onion, grainy mustard and rosemary flatbread

SM 80 | MED 130 | LG 180

ASSORTED CHEESE

- not limited to: havarti, sharp white cheddar, roquefort, brie & fromage de chevre,
with assorted compotes, nuts and fresh housemade bread

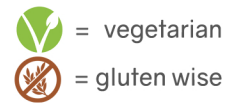
SM 75 | MED 125 | LG 175

MEDITERRANEAN DIP

- roasted garlic hummus, tzatziki and roma tomato bruschetta, served with naan and flatbreads

MED 120 | LG 170

PLATTER MENU



PLATTERS: *SIZES & SERVINGS: SM 10ppl | MED 20ppl | LG 30ppl

ANTIPASTI

- grilled vegetables, olives, artichoke hearts, italian meats and bocconcini cheese,
served with housemade focaccia bread

MED 125 | LG 175

THE GRAZE

- mixed charcuterie, cheese and antipasti

MED 130 | LG 180

ASSORTED MINI DESSERT

SM 50 | MED 75 | LG 100

ASSORTED COOKIE

SM 28 | MED 50 | LG 70

FAMILY STYLE SALAD

- mixed greens   / caesar / potato / pasta

4.25/PERSON (Min 12 per salad type. Custom quantities over 12 are welcome)

PLATTERS 2 / REAL FOOD / HANDCRAFTED

CATERING@WHIPPT.CA



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