

# DINING COCKTAIL

Our selection by the dozen - 18.50\$ +tx & service

## FISH & SEAFOOD

- Zucchini roll, salmon gravlax, avocado and micro-greens (+4\$)
- Smoked salmon, dill & fresh cream (+4\$)
- Salmon mousse, dried apples & horseradish (+4\$)
  
- Fish&chips bites, tartare sauce
- Salmon slider
- Fried calamari & lemon confit
- Steam mussel, orange&tarragon sauce
  
- Bacon wrapped scallop (+8\$)
- Shrimp bundle (+2\$)

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## MEAT

- Prosciutto, pears & camembert rolls (+6\$)
- Pogo bites
- Mushroom cap stuffed with chorizo and pistachio
- Housemade chicken liver paté on crostini
- Scottish grilled pudding with caramelized pears
  
- Sausage wrapped in bacon, BBQ sauce
- Bourbon meat balls
- Butternut squash & chorizo
  
- Burger Ballymore ( beef, swiss cheese & bacon )
- Pulled pork on puff pastry
- Pork dumplings, soya ginger sauce
- Meat pies
  
- Chicken satay (+2\$)
- Chicken mango ginger bundle (+2\$)
- Chicken quesadillas (+2\$)
- Rosemary chicken brochette, garlic confit & sour cream dip

\*\* Notes :

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## VEGETARIAN

- Greek salad on a stick
- Bocconcini, sundried tomatoe & olive
- Beet mousse & dill
  
- Poutine pops (+2\$)
- Mini-grilled cheese
- Arancini with wild mushrooms (+2\$)
- Samosas
  
- Grilled vegetables polenta
- Asparagus puffs
- Mushroom stuffed with duxelle, walnut, sage, garlic & polenta

On crostini:

- Pear butter, blue cheese & walnut
  - Tapenade
  - Pumpkin mousse
  - Sundried tomatoe pesto
  - Mushroom ragu & balsamic reduction
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## SWEETS

- Nutella poppers
- Chocolat brownie
- Cannoli
- Assortments of mini-sweets

\*\* Notes :