



## Canapé Menu

A minimum of 15 of each canapé is required.

We typically recommend a selection of 3-5 varieties and 3-4 pieces per person.  
Prices listed are per piece.

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### CHILLED

- 'Brasserie Catch' Ceviche, mango aguachile, corn tostada (GF, DF, NF) | 7
- 'Brasserie Catch' Smoked Fish, avocado, whole wheat lavash, lemon (NF) | 6.75
- Smoked Salmon Roulade, mascarpone cheese, cucumber, dill (GF, NF) | 6.75
- Sesame Mochi Bread, 'coco bluff' coconut, pickled garden vegetables (V, NF) | 5.75

### HOT

- Harissa Shrimp Skewers, garden callaloo & Greek yogurt dip (GF, NF) | 7
- 'Coco Bluff' Coconut Curry Chicken Skewers, peanut sauce (DF, GF) | 6.50
- Pimento Marinated Pork Belly, green papaya slaw (DF, NF) | 6.75
- Caboose Smoked Beef Brisket Cigar, caramelized onion, spicy ketchup (NF) | 7
- Local Mushroom Arancini, parmesan cream, local pepper jelly (V, NF) | 5.75
- Brasserie Grilled Cheese, soft brie, white truffle, seasonal jam (V, NF) | 5.25
- Housemade Paneer Malai Kabab, garden mint chutney (V, GF) | 5.75

### SWEET

- 'Chateau Chooks' Mini Pavlova, seasonal fruit, 'coco bluff' coconut (V, GF, NF) | 5
- Valrhona Chocolate Mousse, vanilla cream, strawberry compote (V, GF, NF) | 5
- 'Coco Bluff' Coconut Tapioca Pudding, cayman mango, toasted almonds (VG, GF) | 5

### CHARCUTERIE PLATTERS (for 10 people)

#### Charcuterie Platter | 185

Artisan cheeses, cured meats, Brasserie honey, mixed nuts, olives,  
seasonal chutney, and grilled sourdough

#### Garden Vegetable Mezze Platter (VE, DF, NF) | 125

Brasserie hummus, callaloo & Greek yogurt dip, cannellini bean baba ghanoush,  
seasonal crudites, grilled flatbread, island crisps



All prices are subject to change as we proudly source the freshest homegrown and local ingredients.

For your convenience a 15% service charge will be applied to your final bill.

All events attract an additional 5%.

GF - gluten free | DF - dairy free | NF - nut free | V - vegetarian | VG - vegan