

DRIFT CATERING

CANAPES & SNACKS

CANAPES SEAFOOD

Grilled Marinated Jumbo Shrimp \$4 with lemon basil marinade GF

Tuna Tataki \$4 GF

Served on crispy rice bites with miso ginger reduction

Miso Glazed Mahi \$4.50 GF Served on crispy rice bites

Fried Spring Rolls \$5

Shrimp & Pork spring rolls with sweet & spicy sambal

Tuna Poke \$2.50

Served in homemade sesame cracker cups

Tuna & Avocado Tartare \$3 GF Served in fresh cucumber cups

Ceviche Spoons \$2.50 GF Catch of the day ceviche in tigre de leche marinade

Mini Fish & Chips \$4.50
Beer batter fish with tarlare sauce on potato latke bites

Fish Croquettes \$3.50
Panko crusted croquettes with marinara sauce

Uramaki Sushi Rolls \$10Californian (Shrimp) Roll Spicy Tuna Roll

CANAPES CHICKEN BEEF & PORK

Chicken Teriyaki Skewers \$4 Organic chicken & veggies

Thai Beef Salad \$4 GF Served in fresh cucumber cups

Beef Tenderloin \$6 GF Served on crispy smashed potato bites with chimichurri

Roast Beef \$6

Served in mini yorkshire pudding with demi-glace sauce

Mama's Mini Meatball \$3 GF Beef & pork meat balls with marinara sauce

Japanese Ginger Pork \$5 GF Served on crispy rice bites with miso ginger reduction

CANAPES VEGGIE

Gyozas \$2.50 V

Homemade veggie pot stickers with ponzu sauce

Homemade Pierogies \$3

Potato, onion & cheese filling. topped with sour cream

Patacon \$3 vgF

Topped with refried beans, pick de gallo & guacamole

Crostinis \$2 $_{\nu}$

Bruschetta, olive tapenade, hummus or baba ganoush

Fresh Summer Rolls \$6 VGF

Served with spicy peanut sauce

Vegetable Pakoras \$2.50 VGF

Fried Indian vegetable fritters with cilantro mint sauce

Vegetable Samosas \$3.50

Indian pastry with spiced potato & peas, tamarind sauce

Caprese Skewers \$3

Cherry tomato, bufala mozzarella, basil, balsamic reduction

Falafel Balls \$2.50 VGF with tahini sauce

Vegetable Teriyaki Skewers \$3,, Mix of marinated grilled veggies

Wild Mushrooms on Polenta \$5

Wild mushrooms sauteed in garlic, mascarpone & parmesane sauce, served on crispy polenta bites

Mac & Cheese Ramekin \$6

Macaroni noodles, roasted cauliflower, mushroom & baby zucchini in creamy cheese sauce

Crudité & Dip \$5 v

Ramekin with crudités (carrot, celery, cucumber) & homemade sesame cracker with your choice of: Classic Hummus, Roasted Beet Hummus or Roasted Pumpkin Hummus

TACOS \$4 GF

Hand made corn tacos with citrus slaw & pico de gallo Choose:

Chicken, Carne Mechada, Cajun Fish Vegan Pulled Pork