



Essential Cocktail Bites

HORS D'OEUVRES

- Pork belly confit with miso butterscotch \$3.50
- Braised short rib stuffed cremini cap with horseradish cream \$4.00
- Twice fried beef on cause with aji Amarillo sauce \$3.50
- Rare sirloin on crostini with tapenade and parmesan air \$3.75
- Duck confit with cinnamon scented couscous \$3.75
- Black tea smoked salmon sashimi with daikon and carrot skewer \$4.00
- Maple roasted pork belly on celery root pancake maple BBQ sauce \$3.75
- Paella cake with chorizo and shrimp \$3.50
- Citrus cured gravlax with caper relish \$3.50
- Cauliflower panna cotta salmon roe \$4.00
- BBQ sauce marshmallow with cherry glazed duck breast \$4.00
- Oyster on the half shell with pickled ginger sorbet and soy pearls \$4.50
- Scallop and mango gelee ceviche \$3.50
- Chipotle grilled shrimp with avocado and Serrano \$3.25
- Foie gras torchon on brioche with kumquat chutney \$5.50
- Baked Japanese eggplant with dens miso and lemon confit \$3.00
- Seared polenta with grilled zucchini and sun dried tomato \$2.75
- Five spice portabello sushi skewer with avocado and tobiko \$3.00
- Mission fig wrapped in prosciutto and gorgonzola \$3.75
- Roasted garlic with chocolate and espresso \$2.75

SOUP SHOOTERS

- Cumin scented carrot soup with orange chicken bite \$4.00
- Mango bisque with pappadom and curry chicken \$4.25
- Popcorn soup with salted caramel crumble spoon \$5.00
- Duck wonton soup shooter \$5.00
- Avocado margarita with chipotle shrimp \$6.00

SWEET

- Chocolate and cherry blossom skewer with smoked oreo \$2.75
- Crispy fig, caramel and pistachio brittle bite \$4.00
- Carrot "cube" almond carrot cake with carrot foam and carrot caramel \$4.00
- Chocolate and peanut butter chocolate dome with salted peanut powder \$3.75
- Chocolate and menthol spoon \$3.75
- "Screwdriver" cube with chocolate veil and sour cherry \$5.00
- Coffee espuma air. \$3.00 spoon \$4.50 espresso cup



essencecatering.ca
613.722.9333

we love food. we love style.