



Vol au vent with salmon and caviar

Mini chicken shawarma skewers

Bang-bang shrimp

Pulle jerk pork sliders

French pastry cup with chicken celery dip

Mediterranean mini salad bowl

Mini grilled cheese and pumpkin soup shot

Beef sliders with caramelized onion and mushrooms

Falafel balls with spicy creole aioli (vegan)

Cucumber and smoked salmon slice with black sesame seeds

Shrimp dip mini cones topped with caviar

Goat cheese crostini with fig jam and prosciutto

Beef meatballs with spicy marinara and shaved parmesan

Caribbean-style Tabouleh (vegan)

Bbq sausage skewers (Vegan)

Seafood pizza bites

Black-eyed peas fritters with a Cilantro aioli (vegan)

Seafood bisque shooters with cheese croutons

Mini spinach and mushroom tart with smoked bacon crumbles

Fruit and Charcuterie cups

Bite-size chicken roll

Franks en croute with a spicy tamarind sauce

Vegetarian egg roll with sweet Thai sauce (vegetarian)

Quinoa cups with diced vanilla beets (vegan)

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Caribbean-style Tabouleh (vegan)
Bbq sausage skewers (Vegan)
Seafood pizza bites

NB : Choose any 14 items for \$110 pp
Wine pairings available upon request
Email us for a personalized Menu
info@natachagomez.com