#### **CANAPES**

Minimum order 2 dozen for each selection.

## Polenta Squares with Wild Mushrooms - \$24/dozen

lightly seasoned and topped with wild mushrooms (GF, Can Be Made Vegan)

#### Falafel - \$22/dozen

Served with creamy cucumber dill sauce (or hummus for Vegan)

Smoked Trout on Cucumber Rounds - \$28/dozen (GF)

## Hot Spiced Crab Dip - Tray serves 12-15 - \$125

Creamy crab dip mixed with our secret seasoning and served with sliced baguette (GF w/o baguette)

#### Deviled Eggs - \$12.99

Local eggs, traditional or curried (GF)

## Herb Crusted Baby Lamb Chops - \$38

Coated with fresh herbs and cooked medium rare

#### Prosciutto Wrapped Medjool Dates - \$24/dozen

Stuffed with sharp provolone cheese (GF)

## Chicken Satay - \$27/dozen

Marinated chicken skewers with house made peanut dipping sauce (GF)

# Mini Assorted Savory Tarts - \$24/dozen

Wild Mushroom, Caramelized Onion & Rosemary, Sundried Tomato & Goat Cheese.

## Beef Canapés - \$27/dozen

Black Peppercorn crusted beef with stilton spread on toast round.

## Grilled Pizza Wedges - \$14.95/dozen

Sausage and mushroom, white with broccoli or 4 cheese.

#### Assorted Mini Quiches - \$22/dozen

Broccoli & Cheddar or traditional Lorraine, with bacon, swiss & gruyere.

#### Risotto Supplie - \$24/dozen

Risotto style rice rolled in a ball and stuffed with a cube of gorgonzola, breaded and fried. Served with house made tomato ragu for dipping. (GF)

## Stuffed Mushrooms - \$22/dz Spinach \$24/dz Sausage

With sausage or spinach & ricotta filling Spinach

## Smoked Salmon Napoleons - \$30/dozen

Layers of smoked salmon and dill cream cheese on pumpernickel.

## Spinach Triangles - \$24/dozen

# Small Bites for Entertaining

## Cocktail Meatballs - \$65/tray

Just the right size for a toothpick. With house made tomato ragu sauce.

## Sesame Chicken Fingers - \$55/tray

Chicken tenders crusted with black and white sesame seeds, with peanut marmalade.

## Eggplant Rollatini - \$55/tray

Breaded eggplant filled with farm fresh Ricotta cheese.

#### BBQ Pulled Pork - \$75/tray

Slow roasted pork with Lucy's own barbeque sauce. (GF)

Add Eli's Brioche slider rolls - \$8.95/dz

# Lemon & Herb - or - Traditional Buffalo Wings - \$60/tray (GF)