

SHARING DINNER MENU  
\$85/GUEST

**PASSED AS GUESTS ARRIVE:**

SMALL HARVEST JARS OF CHICKEN MATZAH BALL SOUP | MINI MATZAH BALLS | DICED CARROTS + CELERY

1 STRUESEL CHALLAH FOR BLESSING, TO BE CUT AND SERVED  
TOONEY ROLLS FOR HANDWASH

**DINNER MENU**

**AMUSE BOUCHE** – SERVED INDIVIDUALLY PLATED

MINI CRISPY SUSHI PIZZA | ASIAN SALMON TARTAR | WASABE AIOLI | SCALLION | TOASTED SESAME

**SHARING – COLD** – SERVED FAMILY STYLE

CHOPPED SALAD | SPINACH + CUCUMBER + SWEET PEPPERS + TRI-COLOUR CHERRY TOMATOES |  
CHICKPEAS | MINT+ SCALLION | SLICED RADISH | RED WINE VINAIGRETTE (V/GF)

GRILLED ZUCCHINI + FRENCH BEAN ROLL-UPS | KALAMATA + BASIL + ORANGE VINAIGRETTE

PULL-APART GARLIC BREAD | TOMATO HERB SAUCE TO DIP (V)

MINI CORN TOSTADAS | AVOCADO SALSA | BLACK BEAN PICO DI GALLO (V/GF)

FLATBREAD TOPPED WITH BABA GHANOUSH + ROASTED PEPPER + BLISTERED CHERRY TOMATOES | THIN-  
CUT BASIL + EVO (V)

**SHARING – WARM**- SERVED FAMILY STYLE

CAJUN FRIED CHICKEN DRUMSTICKS | PANKO CRUSTED

BBQ PULLED BRISKET SOFT TACOS | SWEET + SOUR SLAW | MEDIUM – PINNED

CRUNCHY LENTIL CAKE SLIDERS | MEDIUM SESAME TOONEY BUNS | BIG MAC STYLE SPREAD | DILL  
PICKLE SKEWER

CRUNCHY CAULIFLOWER | SPICED TAHINI DRIZZLE

CHAR-GRILLED RED SKIN POTATO SKEWERS | MONTREAL STEAK SPICED

**SHARING – SWEET**- SERVED FAMILY STYLE

WARM CINNAMON SUGAR CHURROS | DARK CHOCOLATE SAUCE TO DIP

CHOCOLATE POTS DU “CREME” | SALTED CARAMEL | SAKE CUPS (GF)

LEMON MERINGUE TARTLETS

FRESH FRUIT SKEWERS | COLOUR BLOCKED

**HOT CHOCOLATE AND MINT TEA STATION**

MINI MARSHMALLOWS | SPRINKLES | CINNAMON STICKS | CHOCOLATE CHIPS  
MORROCAN STYLE SWEET MINT TEA | FRESH MINT LEAVES