



**Marilyn Pearson**  
**CUISINE & COMPANY**

*Canapes*

MINIMUM 12 ORDERS  
GLUTEN FREE & VEGAN AVAILABLE  
WE ARE HAPPY TO DESIGN YOUR MENU FOR CORPORATE OR  
ELEGANT LUNCHEON TO SUITE YOUR TASTES AND BUDGET

**Seafood**

- \$4.99 Warm large white wine poached prawns, beet sauce.
- \$4.99 Crab & shrimp cake with beet & horseradish remoulade.
- \$3.99 Mini Quiche shrimp.
- \$4.99 Crab Stuffed Mushroom.
- \$5.99 Wild Salmon skewer, dill sauce.
- \$6.99 Crab stuffed baked prawns.
- \$5.99 Salmon mousse in phyllo cup.

**Vegetarian**

- \$3.99 Apricot & brie phyllo purse.
- \$3.99 white wine & lemon arancini with smoked gouda.
- \$3.99 Organic fig, honey compote, chevre phyllo tart.
- \$2.99 Raw vegan summer rolls, fresh beet, carrot, chives, mint, pepper, cellophane noodles.
- \$3.99 Bruschetta-Red pepper, tomato, caper, basil.
- \$3.99 Bruschetta- wild mushroom, chevre & thyme.
- \$3.99 Bruschetta - roast beef crostini, beet horseradish remoulade.
- \$3.99 Mini asiago salad cup.
- \$3.99 Artichoke & lemon quiche.
- \$3.99 Potato skins, aged cheddar, chive, sour cream (bacon available).

**Meat**

- \$3.99 Turkey Kofta with whipped feta cream.
- \$3.99 Tandoori beef meatballs.
- \$3.99 Yorkshire, thinly sliced beef, horseradish cream.
- \$5.99 Beef sliders, aged cheddar, onion & bacon jam.
- \$5.50 grilled chicken skewers, various glazes.
- \$5.99 Steak Skewers.
- \$5.99 Antipasto skewer, genoa sausage, olives, sundried tomato, balsami reduction.
- \$9.99 New Zealand Lamb Pop Persillade which refers to minced fresh parsley, lemon & garlic which gives it lots of flavor.

\$23.99 **Full charcuterie board**, fresh fruit, dried fruit, sliced meats, double cream brie, smoked gouda, manchego, grilled baguette, gf crackers, macarons, candied nuts, marinated olives.