Appetizer Buffet MENU

HOT APPETIZERS

- *Coconut Shrimp - $3.50/each*
  TIGER PRAWNS TOSSED IN FLAKY COCONUT SERVED WITH PINEAPPLE CUCUMBER SALSA & GRAND MARNIER SAUCE
- *Bacon & Scallops - $7/each*
  NOVA SCOTIA SCALLOPS, HOUSE CURED THICK CUT MAPLE BACON, SPINACH & FRESH REDCLIFF TOMATO SAUCE
- *Buttermilk Fried Chicken Wings - $2.50/each*
  BUFFALO, SALT & PEPPER, TERIYAKI
- *Bacon Wrapped Steak Ends - $3/each*
  ALBERTA BEEF WRAPPED IN BACON SERVED WITH HOMEMADE CHIPOTLE SAUCE & HONEY BBQ SAUCE
- *Boneless Dry Garlic Ribs - $2/each*
  SERVED WITH A HOMEMADE HONEY MUSTARD DIP
- *Charred Brussels Sprouts $18/order - feeds 4ppl*
  BACON, CHIVES & LEMON GARLIC AIOLI

COLD APPETIZERS

- *Charcuterie Board - $15/person*
  AN ASSORTMENT OF CURED MEATS, CHEESES, CRACKERS, OLIVES & PICKLES
- *Caesar Salad $6/person*
  HOUSEMADE DRESSING, FOCACCIA CROUTONS & PARMESAN
- *Tossed Salad $6/person*
  MIXED LETTUCE, FRESH VEGETABLES & LEMON VINAIGRETTE
- *Fresh Veggie Tray - $5/person*
  FRESH VEGETABLES FROM LOCAL GREENHOUSES SERVED WITH RANCH DIP
- *Jumbo Cocktail Shrimp - $3/each*
  CHILLED JUMBO TIGER PRAWNS & HOUSEMADE COCKTAIL SAUCE
- *Guacamole - $8/person*
  HOUSEMADE GUACAMOLE, REDCLIFF TOMATOES, JALAPEÑO PICO DE GALLO, SOUR CREAM & HOUSEMADE FRIED CORN TORTILLA CHIPS

RUSTIC KITCHEN + BAR