

catered canapés & platters

Stomping Grounds will work with you to develop a menu that suits your event and most importantly will bring your vision to life. Our goal is to make a menu a true reflection of you. We take pride in being unique and bringing some new ideas that will leave your guests speechless! Please find a sample of our Canapés below. We are happy to take any special requests and adhere to any special dietary requirements.

For pre-dinner or cocktail hour, we recommend 3 to 7 items per guest

For Canapés, in lieu of dinner, we recommend 12 to 18 items per guest

All pricing is based on drop off service, for full passed service please enquire about pricing. Some Canapés are served best when passed and arranged on site by a Chef, please enquire! All Canapés are dropped off on beautiful platters ready to serve and are picked up within 2 business days. As a full-service catering company, we can provide planning services, coordination, rentals, set up and clean up services.



**STOMPING
GROUNDS**

cafe • bistro • catering

sgbistro.com

604.460.0111

Prices do not include tax. Menu is seasonal and subject to change.

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VEGETARIAN (MIN. ORDER OF 12 EACH)

- **Papitas a la Huancaína**
Endives filled with papas a la Huancaína (A feta and aji cheese sauce over roasted mini yukons)
- **Grape Truffles**
Grapes rolled in goat cheese and pistachio dust
- **Bruschetta**
Tomatoes, olive oil and fresh parmesan on crostini's, balsamic reduction
- **Mozzarella Brochettes**
Cherry mozzarella, tomatoes and Kalamata's on basil aioli
- **Peruvian Causas**
Potato, lime and olive oil topped with fresh aioli's, tomato and avocado crema
- **Spinach & Feta Phyllo Florettes**
Cream cheese, feta and garlic spinach rolled in Phyllo and baked
- **Fritters**
Veggie and potato fritters topped with chimichurri and fresh crema
- **Pepper & Cucumber Rounds**
Red pepper hummus on cucumber rounds
- **Cheese & Asparagus Puffs**
Creamed potato on peppered mini puffs, fresh parmesan and sliced asparagus



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MEAT AND POULTRY

- **Chicken Flatbread**
BBQ chicken flatbread, roasted red pepper, red onions and fresh cilantro
- **Roast Beef in Yorkshires**
Figs and cabernet reduced chutney, shaved roast beef in mini Yorkshire puddings
- **Sliders choice of:**
Mozzarella stuffed Sliders, aji aioli, tomato
Pan con lechons. Slow roasted pork shoulder, salsa criolla, crispy yams and iceberg
- **Anticuchos choice of:**
Short rib skewers. Braised beef marinated in aji panca and grilled
Chicken marinated in aji panca and grilled
- **Aji de Mani**
Peanut chicken skewers made with a Peruvian peanut sauce
- **Signature Meatballs**
Sweet soy glazed pork and beef meatballs, sesame seeds, snow peas on bamboo skewers
- **Aji de Gallina Puffs**
Chicken in a creamy parmesan and walnut sauce in puff pastry cups
- **Empanadas, choice of:**
Ground beef, raisins, eggs in a sweet crispy dough
Peruvian beef stir-fry, onion and tomatoes
Three cheeses
- **Seco de Carne**
Cilantro stewed top sirloin on crostini's with green pea butter
- **Prosciutto & Pears**
Prosciutto wrapped pears, gorgonzola cream



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SEAFOOD

Most seafood options must be served to order on site or served by the Chef on site.

- **Smoked Salmon Crostinis**
Smoked salmon, dill, cream cheese and Provencal olives on rye bread
- **Bacon Wrapped Scallops**
Served over a cheesy bechamel sauce
- **Tiger Lolis**
Grilled tiger prawn in papaya and cucumber salsa
- **Prawns in 2 Sauces**
Tiger Prawns served on layers of avocado and tomato sauce in mini shot glasses
- **Tuna Cones**
Classic Ceviche in sesame seed cones
- **Scallop BLT**
Scallop In between layers of bacon, lettuce and endives
- **Conchitas A La Parmesana**
A Peruvian Classic. Scallops baked with lime, butter and parmesan cheese
- **Chorritos a la chalaca**
Mussels, corn, peppers, red onions, lime and olive oil served over ice in their shells

CHEESES, FRUITS & VEGGIES (MIN. ORDER OF 10)

- **Charcuterie Platters (sure to please!)**
Italian Meats, dried fruits, gourmet cheeses and fresh crostini's
- **Seasonal Fruit Display**
Side sweet cream cheese dip
- **Antipasto Platter**
Salami, prosciutto, roasted red peppers, mozzarella, artichokes, asparagus, tomatoes, balsamic reduction and flatbread.
- **Assorted Domestic and Gourmet Cheese Board**
Served with chutneys and crostini's

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