

EDENOPOLIS PASSED CANAPES

If you are also having a grazing table, canapes can be made tableside and passed directly from your table, where guests can watch! Service staff are \$45 per hour and our platters are included at no extra cost. Minimum order is 50 units per canape. One chef needed per 3-4 items depending on the canape to ensure quality.

Key: C - Cold, R - Room temp, W - Warm, H - Hot.

Vegetarian:

- Spinach pies with tzatziki sauce. \$3 H
- Fig cracker, goat cheese ball, fresh fig, and balsamic reduction. \$3 R
- Caprese skewers with rainbow tomato and opal basil. \$3 R
- Golden beet with red beet stain, purple chip, goat cheese, balsamic, dill. \$3 R
- Cucumber cup with tomato gazpacho, sherry pickled shallots, breadcrumbs. \$3 C
- Slow cooked mushroom stew, pastry cup, black garlic aioli, truffle. \$4 H
- Guacamole corn chip cup, smoky salsa, cotija, pickled onions and cilantro. \$3 R
- Indian samosa with mango chutney. \$3 H
- Mushroom slider with yellow cheddar, bbq sauce, crispy onions, brioche. \$4 H
- Mushroom slider with white cheddar, sprouts, hummus, pickled red onions. \$4 R
- Devilled eggs with crumbled blue cheese and buffalo sauce. \$3 R
- Devilled eggs with curry, topped with peanuts, cilantro, onions, and chili. \$3 R
- Mini mushroom corn tacos with diced radish, sour cream, cotijta, hot sauce. \$3 W
- Gorgonzola, poached pear, honey, savory tartlet shell, toasted pine nuts. \$3 R
- Butternut squash, caramelized onion, sage, parmesan flatbread square. \$3 R
- Watermelon, feta, fresh mint, pistachio skewer. \$3 C
- Mini quiches with spinach and mushroom or spinach and goat cheese. \$4 W
- Mini pizza margarita square with fresh mozzarella, tomato, basil, olive oil. \$3 W
- Mini NYC style pizza with tomato sauce, mozzarella, parmesan, and toppings of your choice. \$3 or MP depending on toppings and cheese selections. H

Seafood:

- Teriyaki salmon or white miso taco in a pickled daikon radish shell, seaweed and furikaki. (Chilean sea bass for additional 2). \$4 **W**
- Cajun shrimp with chipotle aioli and lime. \$3 **W**
- Mini pancake with sour cream, chives, smoked salmon and salmon roe. \$3 **C**
- Mini bagel, scallion cream cheese, smoked salmon, tomato, red onion. \$4 **C**
- Fish ceviche cup with coconut cream, passion fruit boba, lime pickled onions. \$3 **C**
- Chilled jumbo shrimp, cocktail sauce, lemon. \$3 **C**
- Sushi quality seafood tartare. Seasonal seafood and flavors. \$4 **C**
- 1/3 lobster roll. Butter poached lobster, old bey seasoning, crumbled vinegar potato chips, potato hot dog bun. \$4 **W**
- Lobster truffle mac n' cheese spoon. Four cheese sauce with white wine. \$4 **H**
- Salt and vinegar potato chip with a marinated white anchovy. \$2 **R**
- Blini pancake with creme fraiche and sturgeon caviar. \$MP **C**
- Smoked salmon mousse in cucumber cup with salmon caviar. \$3 **C**
- Watermelon radish taco with chilean sea bass, teriyaki, and seaweed salad. \$3 **W**
- Mini corn taco with roasted salmon, avocado, pickled red onion, hot sauce. \$3 **W**
- Fresh oysters shucked on the half shell, mignonette, lemon. Oysters are served on a platter of pink seaweed and pink rock salt. \$5 **C**
- Sushi tacos. Freshly steamed rice, and your choice of topping in an open seaweed wrap. Salmon, tuna, hamachi, sea urchin, broiled eel, or vegetarian. \$MP **C**
- Seafood crudo. Depending on the season and availability, whitefish or tuna are the most popular. Paper thin, olive oil, salt, seasonal toppings. \$MP **C**
- Crab cakes, New England style loosely held together with aioli and mustard. Light panko crust, old bey seasoning. Tartre sauce. \$3 **H**
- Local bey scallops with safron ghee on a bamboo skewer (bacon optional) \$4 **W**
- Crab rangoon filo triangle pocket with duck sauce. \$4 **H**
- Crab and three cheese stuffed cremini mushrooms \$4. **H**
- Thai shrimp summer rolls with mango, red pepper, glass noodles, fresh mint and cilantro, in a rice paper wrap with peanut satay sauce. \$4 **R**

Meat:

- BBQ pulled pork with chipotle, pickled onions, cilantro. Sliders or tacos. \$4 **W**
- Overnight prime rib roast, mini english muffin, horseradish sauce. \$4 **H**
- Roasted wagyu beef cube on a shiso leaf with black garlic aioli. \$3 **R**
- Bratwurst, sauerkraut, onions, grain mustard, Horseradish. Pretzel roll. \$4 **H**
- Chicken satay skewers with peanut satay sauce. \$3 **R**
- Chicken breast salad, celery stick, homemade blue cheese sauce, buffalo. \$3 **R**
- Roast beef slider, yellow cheddar, tomato, lettuce, aioli, mustard. \$4 **R**
- Beef burger sliders with special sauce and american cheese. \$4 **H**
- Homemade organic pigs in blanket with mustard. \$3 **W**
- Smoked duck breast bib lettuce leaf wrap with scallions and gochujang. \$4 **R**
- Sous vide chicken breast slider with basil pesto, fresh mozzarella, on a mini brioche sesame bun. \$4 **R**
- Chicken slider with slow cooked chicken thighs, chipotle aioli, rainbow vinegar based coleslaw, brioche bun. \$4 **H**
- Duck confit on a cucumber slice, pickled shallots mignonette. \$3 **C**
- Soft Italian pork and beef meatball, tomato ragu, parmesan, bamboo pick. \$3 **H**
- Bacon wrapped date stuffed with goat cheese and toasted nuts. \$3 **W**
- Basque country pincho skewer with pepper, cheese, jamon, and olive. Herb vinaigrette. \$3 **R**
- Devilled eggs with spicy chili crunch oil, scallions, bacon crumble. \$3 **R**
- Pulled pork or pulled beef tacos with chipotle aioli and queso de Oaxaca. \$3 **W**
- Moroccan lamb cigars with ras al hanout and pomegranate molasses. \$4 **H**
- Filet mignon tartare with choice of egg yolk or aioli, shallot, herbs, mustard, flake salt, one inch pastry shell. \$3 **R**
- Whole pork ribs, on the bone with North Carolina style BBQ sauce glaze. 24 hours slow cooked, bone slides out clean. \$4 **H**
- Lamb meatball with ras al hanout on a bamboo pick with tzatziki and chilies. \$4 **H**

Is there something else you would like? Please let us know!