

CANAPÉS & SMALL PLATES

PRICES LISTED PER DOZEN PIECES. 3-4 PIECES PER PERSON RECOMMENDED FOR A ONE HOUR RECEPTION.

Meat

Korean Pulled Pork, lettuce wrap, kimchi, miso mayonnaise	/27
Seared Beef, horseradish remoulade, potato pancake	/30
Prosciutto, celeriac remoulade, garlic crostini	/24
Cumbrae's Beef Tartar, cured egg yolk, watercress, garlic crostini	/45
Mini Fried Chicken Sandwich, Alabama white sauce, pickles & lettuce	/48
Mini Beef Burgers, Brux sauce, pepper jack cheese, pickled onions	/48
Crispy Duck Wings, Hoisin sauce, sweet chili & scallions	/30
Chicken Liver Parfait, red onion marmalade, brioche	/36

Vegetarian

Whipped Goat Cheese, beet crisp, pickled beets & tarragon	/21
Sweet Potato French Fry Cones, maple & thyme aioli	/18
Devilled Eggs	/18
Arancini, parmesan custard, tomato fondue, basil	/24
Vegetable Chips, French onion soup dip	/24
Crispy Broccoli, pickled chilis, sweet soy & peanuts	/21
Tempura Zucchini, pickled pepper	/21
Roasted Cauliflower, almonds, dried currants, brown butter sauce	/24
Manchego Cheese, chorizo, fig preserve, garlic crostini	/30
Parmesan Churro, parmesan custard	/24

Seafood

Crab Croquettes, grainy mustard aioli	/36
House Smoked Salmon, beet, horseradish relish, pumpernickel	/30

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QUATREFOIL
R e s t a u r a n t

Sweet Chili Shrimp, miso sweet potato, chili & lime vinaigrette	/27
Bay Scallop, parsley risotto, preserved lemon butter sauce	/36
Sea Scallop, potato pancake, sauce Bois Boudrain	/48
Seared Albacore Tuna, wasabi, radish, sweet soy, taro chip	/36

Sweet

Mini Doughnut, salted caramel, chocolate	/18
Mini Pavlova, fresh berries, lemon curd	/30
Chocolate Cookie, mint ice cream sandwich	/30
Profiter Roll, strawberry ice cream, chocolate sauce	/21
Midnight Cake, peanut butter frosting, whipped cream	/30

Prices do not include applicable tax & 18% gratuity, or additional rental equipment.

STAFFING

Staffing is determined by number of guests, event space, rental equipment set-up and tear-down, service and food preparation. Our team is happy to advise on staffing on an individual basis.

Cost:

Service Staff /20 per hour
 Cook /25 per hour
 Head Chef /50 per hour