



## CANAPÉS + COCKTAILS

Perfect to accompany any seated menu, or to enjoy throughout the duration of your cocktail style event. Please contact [events@saxonandparole.com](mailto:events@saxonandparole.com) for more information on customizing your menu.



### canapés

Crispy tempura shrimp

Warm blini, house cured salmon (served on a blini)

Summer rolls with papaya, yuzu pickled carrots, tomatoes, mint, nam jim

Seasonal soup cup (served in a mini teacup)

Wild mushroom mousse with truffle jelly and pickled mushrooms (served on crostini)

Tuna tartare, yuzu, English cucumber

Sambal deviled eggs

Shishito peppers, sea salt, lime

Duck spring rolls

\* Mini S+P burger - grilled dry aged Black Angus beef

\* Mini mushroom burger

### PRICING

Selection of 3 passed canapes - \$15 per person / per hour

Menu items marked with an \* do not apply

#### **ONE HOUR MINIMUM**

Selection of 6 passed canapes - \$25 per person / hour

#### **TWO HOUR MINIMUM**

*menus subject to change due to seasonality & availability*

### stationed food

#### SEAFOOD

Shrimp cocktail with sriracha sauce \$38

Oysters \$39 (per dozen)

#### MEAT & CHEESE

Cheese plate with fruit, nuts and crostini - blue cheese, hard cheddar, semi-soft cheese:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

Meat plate with pickles - Mangalista, nocini and others:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

### open bar

#### **TWO HOUR MINIMUM**

\$25 per person/hour OR

\$35 per person/hour

Please reach out for more details!