



BREWING COMPANY

Catering Selections- Hors d'oeuvres

\$4.50 each served by the dozen.

Unfortunately, no mixing and matching.

First Mates

- Mini open-faced beef tenderloin sandwiches, with sautéed onions & Camembert cheese
- Mini b'steeya, a tiny filo pie with a delectable Moroccan chicken and almond filling
- Mini burritos with Mexican ground beef, guacamole and Jack cheese
- Mini quiche Lorraine
- Mini tomatoes and bocconcini caprese skewers
- Mini shredded chicken tacos

Harbour Fare

- Fresh baguette with chevre & black olive tapenade
- Cucumber cups with cream cheese and smoked salmon
- Puff pastry baked Brie and cranberry bites
- Bacon-wrapped dates
- Charcuterie Board (*priced per person)
- Crisp crab cakes with mango lime aioli
- Chicken satays with spicy coconut peanut sauce
- Blackened shrimp skewer

Captain's Provisions

- Molten cheeseburger sliders on tiny brioche buns with Dijon aioli
- Jerk marinated pork tenderloin with papaya and citrus salsa
- Twice-baked mini potatoes stuffed with English double Gloucester cheese & chives
- Mexican Mice: Jalapeños stuffed with Mexican ground beef, sweet raisins and Jack cheese, wrapped in bacon
- Three cheese and smoked chicken quesadillas

48 Hours Notice Required
Terms and Conditions Apply
Contact: Events@stonehooker.com