



BLOSSOMS
Events & Catering

Lunch & Dinner Appetizer

Prices are per dozen. Two dozen minimum order per selection.

Crunchy Veggie Taco Cups \$24

with sriracha lime aioli

Candied Lemon Zest & Sage Crisp Crostini \$24

Mini Crabless Cakes \$32

with creole remoulade

Smokey Sausage Wraps \$24

with flaky dough

Turmeric Chickpea Fritters \$28

with lemon-tahini sauce

Chick'n Salad on Petite Croissant \$22

with red pepper and onions

Seared Beefless Crustini \$34

with caramelized onions

Stuffed Mushrooms \$24

with spicy kale, and cheese

Marinated Fennel, Mozz and Olive Skewer \$20

with balsamic oil

Aubergine Bacon Wrap Asparagus \$22

Creole Shimpless Nest \$26

with buckwheat pasta noodles

Teriyaki Seitan Lollipop \$26

Sweet Potato Brochette \$20

Avocado Tartlets \$22

with sun-dried tomatoes, and parsley

Sun Dried Tomato & Basil Meatballs \$28

Jerk Chickpea Wing \$28

With mango dip



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Lunch & Dinner Appetizers continue

Jalapeno Basil Corn Fritters \$24

Mini Pulled Jackfruit Slider \$32

BBQ Shroom Bun \$30

Potato, Pepper, & Olive Phyllo Cups \$26

Vegetable Spring Rolls \$28

With ginger miso

Artichoke Oysters \$34

With tomato béarnaise and kelp caviar

Platters and Boards Appetizers

Ten person minimum.

Chefs Hummus Trio \$9 pp

with pita crisps

Vegetable Crudités \$7 pp

with roasted onion dip

Nutty Cheese and Preserves Board \$12 pp

with bread and crackers assortment

Fresh Fruit Board \$12 pp

with cinnamon maple reduction

Purple Tortilla Chips \$10 pp

with guacamole

Finger Sandwiches Board \$7 pp

with smoked tofu, black bean & avocado, caprese

Meatless and Cheese Board \$15 pp

with marinated olives, nuts and crackers