

APPYS, TAPAS & BOARDS

Most Appys & Tapas can be served stationary or passed by our uniformed staff.

We suggest 3 - 4 Appys or Tapas and 1-2 Boards for a cocktail party; 3 Appys or Tapas and 1-2 Boards for a wedding.

Appys can be ordered by the dozen or per person. Pick-up and delivery are also available. Please order 48hrs or more in advance.

Our Appys & Tapas:

- Bruschetta (V)
- Heirloom Tomato Bread (VN)
- Whipped Brie Bites | onion confit or cranberry jam or strawberry gin jam (V)
- Sweet Heat Pineapple Satays (VN)
- Brie & Apple Mini Grilled Cheese (V)
- Creamy Peanut Chicken Satays
- Thai Beef Satays
- Chetty's Jerk Pork or Chicken Slider
- Banh Mi Bites
- Watermelon & Feta Bites
- Crispy Spring Rolls & Dip (V)
- Mini Quiche**
- Mini Savoury Tart selection**
- Meatballs with sauce choice
- Stuffed Mushrooms**
- Chorizo Bites cooked in wine or cider
- Mini Tacos** (choose from pulled beef, pulled pork, pulled chicken, Bahn Mi, cauliflower)
- Ham & Peach nibbles (seasonal)
- Gouda Stuffed Meatballs (with sauce choice)
- Grilled pork belly with daikon radish slaw
- Gnocchi Alfredo
- Prosciutto Bites with Goat Cheese & Fig Jam
- Mini Samosas & Dip (V)
- Pizza Bites**
- Sausage Rolls
- Potato Skins (V)
- Caprese Skewers (V)
- Cucumber & Cream Cheese Bites (V)

** vegetarian option available (V) vegetarian (VN) vegan

To book your event please contact us at:

hello@foodworksbykaJo.ca or Mobile: 705 835-7000, Kitchen: 705 726-3755



Our Stationary Boards & Platters:

Displayed on our wide variety of wooden boards and ceramic platters creating a fun and interactive experience.

Spreadables

- **Whipped Feta or Whipped Brie Board** - served with pita and choice of accompaniments
- **Whipped Butter Board** - blended with herbs and spices, served with a variety of freshly baked breads and rolls
- **Baked Brie** - extra creamy Brie topped with cranberry or apple preserves served with fresh bread and crostini

Small Bites

- **Italian Bite Sandwiches** - cured meats, basil pesto, tomato, mozzarella
- **Antipasto Skewers** - chef's selection of cured meats, cheeses and more drizzled with balsamic glaze or basil pesto
- **Slider Bar** – choose from cider brined pulled pork, pulled bbq brisket, Chetty's Jerk pork tenderloin, mini burgers – served on buns with a selection of condiments

Stationary Boards

- **Slow Roast Salmon Board** - drizzled with French Herb Salsa or Red Pepper Salsa and served with a variety of freshly baked breads.
- **Classic Charcuterie – chef's choice** - an abundant display of cured meats, hard and soft cheeses, dried and fresh fruits and vegetables, olives, pickles, chutneys and more served with crackers and breads.
- **Hearty Dip Board** – three of our dips displayed on a board with a selection of freshly baked breads, crackers and crostini. Choose from bruschetta (V), spinach & artichoke, hummus (VN), crab, pizza(V), cheddar & ale.
- **Garden Board - chef's choice** – colourful array of fresh veggies, featuring the best of the season produce, served with choice of dip.
- **Beyond the Orchard - chef's choice** – fruits, fruits, fruits – seasonal selection of fruits beautifully displayed with a classic sweet yoghurt dip.

All orders are presented on returnable eco-friendly trays or boards. Over 100 guests, please contact us for pricing. Prices subject to hst. Delivery charges may apply. Customized menus available, please contact us to chat about options. Prices and items subject to change.

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