

PASSED CANAPÉS

Minimum 1 dozen per selection

If moving onto dinner, we recommend 3-4 pieces per person, per hour | If strictly a cocktail event, we recommend 4-6 pieces per person, per hour

Items priced per piece | Ask us about chef's choice savings



Meat



ANTIPASTO SKEWERS
Jambón de Paris, Pickled Melon, Tajin

WILD BOAR TERRINE
Apricot Walnut Compote



JERK CHICKEN LETTUCE WRAP
Pineapple Salsa, Corn Tortilla Dust

KFC CHICKEN BITES
Gojuchang Sauce, Sesame Honey, Scallions

BUFFALO STYLE SWEETBREADS
Ranch

AAA SLIDER
Caramelized Onions, BBQ Aioli, Cheddar

FOIE MOUSSE
Coca Cola Onions, Toasted Brioche, Balsamic

JAMÓN SERRANO CROQUETTES
Smoked Piquillo Sauce

BEEF TARTARE
Cumbræ's Forty-Five Day Aged, Quails Egg, Crostini



CUMIN CRUSTED LAMBCHOPS
Aji Amarillo, Marigold



Vegetarian

MUSHROOM QUESADILLAS
Chimichurri Crema, Oaxaca Cheese

SMOKED MOZZARELLA ARANCINI
Squash Purée, Sage Powder



TORTILLA ESPANOLA
Romesco, Parsley Aioli



FRENCH ONION PETALS
Sour Cream Onion Dip



CAULIFLOWER & POTATO EMPANADAS
*Tomato, Coconut Curry**

VEGETABLE SAMOSAS
Sweet Tamarind

BRIE & APPLE GRILLED CHEESE
Salsa Roja

POBLANO & CORN
Croquettes

CHEESE TEQUEÑO
Queso Fresco, Guacamole



PLANTAIN TOSTONES
Guacamole, Pickled Pineapple



Seafood

SALMON FLATBREADS
Pickled Onions, Chive Cream Cheese, Capers

CLAM CHOWDER
Vol-au-Vent



CHARRED OCTOPUS SKEWERS
Chorizo, Saffron Aioli

PINTXOS
White Anchovy, Manzanilla Olive, Pickled Pepper

CRAB CAKES
Tartare Sauce



QUINOA-CRUSTED SHRIMP
Passion Fruit Sauce



CANADIAN OYSTERS
Cucumber Aguachile



TUNA TOSTADA
Herb Salad, Crispy Shallots, Avocado Mayo



CURED HAMACHI
Spicy Chicharrón, Tari, Coriander



NIKKEI MAKI
Avocado, Tuna, Ceviche Sauce



Sweet



ALFAJORES
*Dulce de Leche, Coconut**

PASSION FRUIT MOUSSE
Graham Crumble, Jelly, Mint

CAKE POPS
Red Velvet, Pop Rocks

KEY LIME PIE TARTLETS
Peppercorn Meringue



FRENCH MACARONS
Mixed Flavours

PETIT FLOURS & SMALL CAKES
Assorted



CHOCOLATE MOUSSE
Hazelnut Cream, Gold Leaf

CARROT CAKE
Crushed Pineapple, Cream Cheese Icing



COMPRESSED PINEAPPLE SKEWERS
Vanilla Rum-Cream

MINI DOUGHNUTS
Mixed Flavours

GLUTEN-FREE VEGAN

Many of our options can be customized to suit Gluten Free and Vegan guests. We list the items that are explicitly so, but please inquire should you require us to accommodate dietary restrictions.



MOSO Catering & Events, 2019

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