

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

GF	ANTIPASTO SKEWERS <i>Jambón de Paris, Pickled Melon, Tajin</i>	3
	WILD BOAR TERRINE <i>Apricot Walnut Compote</i>	3.5
GF	JERK CHICKEN LETTUCE WRAP <i>Pineapple Salsa, Corn Tortilla Dust</i>	3.5
	KFC CHICKEN BITES <i>Gojuchang Sauce, Sesame Honey, Scallions</i>	3.5
	BUFFALO STYLE SWEETBREADS <i>Ranch</i>	3.5
	AAA SLIDER <i>Caramelized Onions, BBQ Aioli, Cheddar</i>	4
	FOIE MOUSSE <i>Coca Cola Onions, Toasted Brioche, Balsamic</i>	4
	JAMÓN SERRANO CROQUETTES <i>Smoked Piquillo Sauce</i>	4
	BEEF TARTARE <i>Cumbræ's Forty-Five Day Aged, Quails Egg, Crostini</i>	4
GF	CUMIN CRUSTED LAMBCHOPS <i>Aji Amarillo, Marigold</i>	5



Vegetarian

	MUSHROOM QUESADILLAS <i>Chimichurri Crema, Oaxaca Cheese</i>	3
	SMOKED MOZZARELLA ARANCINI <i>Squash Purée, Sage Powder</i>	3
V GF	TORTILLA ESPANOLA <i>Romesco, Parsley Aioli</i>	3
GF	FRENCH ONION PETALS <i>Sour Cream Onion Dip</i>	3
V	CAULIFLOWER & POTATO EMPANADAS <i>Tomato, Coconut Curry*</i>	3.5
	VEGETABLE SAMOSAS <i>Sweet Tamarind</i>	3.5
	BRIE & APPLE GRILLED CHEESE <i>Salsa Roja</i>	3.5
	POBLANO & CORN <i>Croquettes</i>	3.5
	CHEESE TEQUEÑO <i>Queso Fresco, Guacamole</i>	3.5
V GF	PLANTAIN TOSTONES <i>Guacamole, Pickled Pineapple</i>	3.5



Seafood

	SALMON FLATBREADS <i>Pickled Onions, Chive Cream Cheese, Capers</i>	3.5
	CLAM CHOWDER <i>Vol-au-Vent</i>	3.5
GF	CHARRED OCTOPUS SKEWERS <i>Chorizo, Saffron Aioli</i>	3.5
	PINTXOS <i>White Anchovy, Manzanilla Olive, Pickled Pepper</i>	3.5
	CRAB CAKES <i>Tartare Sauce</i>	4
GF	QUINOA-CRUSTED SHRIMP <i>Passion Fruit Sauce</i>	4
GF	CANADIAN OYSTERS <i>Cucumber Aguachile</i>	4
GF	TUNA TOSTADA <i>Herb Salad, Crispy Shallots, Avocado Mayo</i>	4
GF	CURED HAMACHI <i>Spicy Chicharrón, Tari, Coriander</i>	4
GF	NIKKEI MAKI <i>Avocado, Tuna, Ceviche Sauce</i>	4



Sweet

GF	ALFAJORES <i>Dulce de Leche, Coconut*</i>	3.5
	PASSION FRUIT MOUSSE <i>Graham Crumble, Jelly, Mint</i>	3.5
	CAKE POPS <i>Red Velvet, Pop Rocks</i>	3.5
	KEY LIME PIE TARTLETS <i>Peppercorn Meringue</i>	3.5
GF	FRENCH MACARONS <i>Mixed Flavours</i>	3.5
	PETIT FOURS & SMALL CAKES <i>Assorted</i>	3.5
GF	CHOCOLATE MOUSSE <i>Hazelnut Cream, Gold Leaf</i>	3.5
	CARROT CAKE <i>Crushed Pineapple, Cream Cheese Icing</i>	3.5
V GF	COMPRESSED PINEAPPLE SKEWERS <i>Vanilla Rum-Cream</i>	3.5
	MINI DOUGHNUTS <i>Mixed Flavours</i>	3.5

GF GLUTEN-FREE **V** 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, 2020

Toronto, Ontario | 416-998-8965 | info@mosocatering.com