

# THE JOHNNIE WALKER ROOM

## PLATTERS

(PRICE PER PERSON)

### CHARCUTERIE BOARD \$21

PÂTÉ, SALAMI, CHORIZO, PROSCIUTTO, VARIETY CHEESE, FRESH FRUITS, AND PICKLED VEGETABLES

SELECTION OF DIPS SERVED WITH ARTISAN BREAD AND CRACKERS

### FRESH VEGGIE PLATTER \$17

A COLOURFUL DISPLAY OF SEASONAL VEGETABLES, ACCOMPANIED BY ROASTED GARLIC HUMMUS DIP OR SPINACH RANCH DIP

## CANAPÉS \$52

(12 PIECES PER ORDER)

### TOMATO BOCCONCINI BALLS

CHERRY TOMATO, MOZZARELLA BOCCONCINI, AND FRESH BASIL

### SMOKED SALMON BITES

SMOKED SALMON ON FRENCH BAGUETTE WITH CREAM CHEESE AND FRESH DILL

### CUCUMBER FLORET

CUCUMBER CUP FILLED WITH CREAM CHEESE

### TUNA MELT CROSTINI

TUNA MIX WITH CELERY AND RED ONION ON TOP OF CROSTINI WITH MELTED SWISS CHEESE

### HAM & CHEESE ROLL

SMOKED HONEY HAM AND SWISS CHEESE ROLLED ON WHITE BREAD WITH CHERRY TOMATO

### BOW TIE SALAMI

SALAMI WITH BLACK OLIVE AND PICKLE ON FRENCH BAGUETTE

## SEAFOOD PLATTERS

### TUNA TATAKI \$46

(20 PIECES PER ORDER)

SEARED ALBACORE TUNA WITH PAPAYA, CARROT, AND DAIKON SLAW TOPPED WITH YUZU DRESSING

### FRIED IMPOSSIBLE SCALLOP \$36

(12 PIECES PER ORDER)

FRIED IMITATION SCALLOP PIECES WITH TARTAR SAUCE

## STEAM BAO BUNS \$56

(12 PIECES PER ORDER)

### CHICKEN

FRIED CHICKEN COATED WITH SWEET & SPICY SAUCE, PICKLED DAIKON, GREEN ONION, AND MAYO

### PORK

SLICED ROAST PORK BELLY, KIMCHI, CILANTRO, AND MAYO

### 🌱 TOFU

MARINATED TOFU, PICKLED VEGETABLES, GREEN ONION, SESAME SEEDS, AND HOISIN SAUCE

## MINI SLIDER TRIOS \$66

(12 PIECES PER ORDER)

### CRISPY CHICKEN

BREADED CRISPY CHICKEN, LETTUCE, TOMATO, RED ONION, AND SPICY MAYO

### PORK CUTLET

PORK CUTLET, COLESLAW, AND MAYO

## FLATBREAD \$21

(8 PIECES PER FLATBREAD)

### PHILLY CHEESE STEAK

PHILLY STEAK, ONION, GREEN PEPPER, AND MOZZARELLA CHEESE

### 🍤 PESTO SHRIMP

PESTO SAUCE, SHRIMP, CHERRY TOMATO, ARUGULA, AND MOZZARELLA CHEESE

### CAJUN CHICKEN

CAJUN CHICKEN, CHERRY TOMATO, CILANTRO, MOZZARELLA CHEESE, AND DRIZZLE OF CRÈME FRAÎCHE

### 🌱 VEGGIE

CARAMELIZED ONION, CHERRY TOMATO, FETA CHEESE, ARUGULA, WITH BALSAMIC GLAZE

## DESSERTS

(PER PERSON)

### DESSERT CHARCUTERIE BOARD \$15

AN ASSORTMENT OF CHEF'S SWEET TREATS INCLUDING POPCORN, CHOCOLATE-COVERED PRETZELS, COOKIES, AND ASSORTED CANDIES

### FRUIT PLATTER \$14

FRUIT SELECTION WILL VARY SEASONALLY, BUT WILL TYPICALLY INCLUDE STRAWBERRIES, GRAPES, PINEAPPLE, AND A VARIETY OF MELON SLICES SUCH AS CANTALOUPE AND HONEYDEW

**PARQ**  
CASINO

