

Little Black Dog Culinary Market

Small Bites, Appetizers and Canape Menu

A minimum order of 1 dozen for each item is required

Dips, Spreads and Olives

LBD Party Olives

Can be served warm or cold GF,DF \$3.50 per serving (*no minimum required*)

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Assorted Dips 500ml GF,DF \$10.00

Hummus, Mango Salsa, Salsa, Pickle de Gallo

Pair with our amazing pita chips or taco farm tortilla chips

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Hot Crab Dip with Sweet Chili Drizzle \$16.00

Canapes Best Served Warm

Bison Meatballs with Arrabiata Sauce and Parmesan Cheese GF \$4.00

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Mini Chicken Parmesan Sandwiches \$5.00

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Bacon Wrapped Buffalo Chicken Bites with Housemade Blue Cheese Ranch GF \$4.00

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Crispy Lemon and Parmesan Arancini with Tomato Jam GF \$3.50

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Goats Cheese and Walnut Stuffed Dates Wrapped in Prosciutto GF \$3.50

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Chicken Souvlaki Skewers with Tzatziki Dipping Sauce GF \$4.50

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Mini Loaded Baked Potatoes with Cheddar Cheese, Bacon and Green Onion GF \$4.00

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Crispy Coconut Shrimp with a Gochujang Aioli \$4.50

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Mini Yorkshire Puddings with Braised Beef Short Ribs and Horseradish Cream \$5.00

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Crispy Veggie Fritters with Mango Chutney GF \$3.50

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Mini Grilled Cheese Sandwiches with Onion Jam \$4.00

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Mini Steak Sandwiches with Garlic Aioli and Caramelized Onions \$5.00

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Pesto Marinated Shrimp Skewers with Lemon Aioli \$4.50

Canapes Best Served Cold

Truffled Devilled Egg GF DF \$2.50

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Boursin Devilled Egg with Everything Bagel Seasoning GF \$2.50

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Sweet and Spicy Bite

Charred Jalapeno Cream Cheese in a Crispy Wonton Cup with Maple Bacon \$3.50

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Antipasti Skewers with Assorted Meats, Cheese and Pickle GF \$4.50

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Mediterranean Hummus in a Crisp Cucumber Cup GF,DF,Vegan \$3.25

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Creamy Crab Salad in a Crisp Cucumber Cup DF \$4.25

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Mini Croissants with Smoked Salmon,

Dill Caper Cream Cheese, Cucumber and Pickled Red Onion \$5.00

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Balsamic and Truffle Marinated Mushrooms with Goats Cheese
on a Herbed Crostini \$4.00

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Caprese Skewers with Bocconcini Cheese, Tomato and Basil Pesto GF \$3.75

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Roasted Butternut Squash Bruschetta with Whipped Honey Goats Cheese, Toasted
Pepitas and Sage on a Herbed Crostini \$4.00

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Veggie Sushi Roll GF,DF \$2.75

10 inch Pizzas

made on a gluten free cauliflower crust

Prosciutto and Pear with Caramelized Onions, Gorgonzola Cheese and Arugula \$22.00

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Antipasto with Assorted Meats, Tomato, Artichoke Hearts and Pepperoncini

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Roasted Veggies and Pesto with Asiago and Goats Cheese

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Margarita with Fiore de Latte Cheese, Tomato and Basil

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Roasted Mushroom with Truffle and Parmesan

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Ham and Caramelized Pineapple with Charred Jalapeño Cream Cheese and Pickled Red
Onion

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Buffalo Chicken with Bacon, Green Onion and Blue Cheese Ranch