



NextDoor Canapes Menu

- A) \$29 Per Person – Select 5 Cocktail Menu Options – Serves 5 Pieces Per Person
B) \$33 Per Person – Select 6 Cocktail Menu Options - Serves 6 Pieces Per Person
C) \$36 Per Person – Select 7 Cocktail Menu Options – Serves 7 Pieces Per Person
D) \$21 Per Person – Select 3 Cocktail Menu Options - Serves 3 Pieces Per Person
(Menu D is only applicable only with the participation of a set menu)

Salmon Tartare (df) (gf) (s)

spicy salmon / basil / prawn crackers

Cajun Shrimp (df) (gf)

Cajun spiced shrimp / red peppers
Creole aioli / corn tortilla

Singaporean Chili Shrimp (df) (s)

tiger shrimp tempura / sweet chili sauce
sesame seeds / green onions / red chilies

NextDoor Sliders

bacon & onion jam / swiss gruyere
kewpie mayo / brioche bun

Mexican Beef Tartare (s)

chipotle marinated / avocado
salsa verde / cilantro / crostinis

Steak Frites (gf)

coffee rubbed flank steak / matchstick
fries / brown butter hollandaise

Oyster Shooter (s)

bloody mary marinade / togarashi
herb oil

Chicken Liver Mousse

pickled cantaloupe / honey / crostinis

Fried Chicken

potato rosti / buttermilk ranch / gherkins

Arancini

braised octopus / sugo sauce
japanese mayonaise / parsley powder

Crispy Pork Belly (df) (gf)

smoked BBQ sauce / mango salsa

Rosemary Polenta (v/g) (gf)

peperonata / olive crumble / crispy polenta

Whipped Ricotta (v)

truffle honey / sunflower seeds / crostinis

Mini Grilled Cheese Sandwiches (v)

swiss gruyere / tomato bisque
brioche toast

Margherita (v)

halloumi cheese / tomato jam
fried basil / olive oil / foccacia

Korean Fried Mushrooms (gf) (v/g) (s)

gochujang aioli / togarashi

Super Toast (v/g)

sourdough / beet hummus / alfalfa
sprouts / balsamic / tomato & cucumber
bruschetta

Herb Falafel (v/g)

pomegranate gastrique / basil aioli

NextDoor Food Stations

All stations require a minimum of 20 people

Live Stations

All stations are served & displayed for three hours

One attendant required per station, \$25/hour, minimum 3 hours

Poke Bowl Station - \$14 Per Person - Serves 1 Bowl Per Person (gf) (df)

marinated salmon / seaweed salad / edamame
tobiko / avocado / sushi rice / togarashi aioli

Taco Station - \$12 per person - Serves 2 Tacos Per Person (df)

Select two protein options (\$4 Per Person for an additional selection):

pork al pastor OR ceviche OR fried eggplant
pico de gallo / lettuce / lime / flour tortillas / avocado

Slider Station - \$14 Per Person - Serves 2 Sliders Per Person

Select two protein options (\$5 Per Person for an additional selection):

roasted lamb OR picanha steak OR roasted pork
horseradish mayo / dijon mustard / chimichurri / brioche buns

Community Plates

Fresh Fruit Platter - \$75 Per Platter (v/g) (gf)

Serves 10 people
seasonal fresh fruit

Vegetable Platter - \$65 Per Platter (v) (gf)

Serves 10 people
market vegetables / basil hummus / ranch dressing

Dessert Platter - \$9 Per Person - Serves 3 Per Person (v)

Chef's selection of house made desserts & pastries

Cheese & Charcuterie - \$160 Per Platter

Serves 10 people
artisanal cheeses / charcuterie / marinated olives / pickles
dijon mustard / preserves / crackers / fresh bread

Oyster Bar - \$4 Per Piece - Minimum 6 Dozen (gf) (df)

fresh catch / hot sauce / lemon wedges / cocktail sauce
Ask your event coordinator about our premium oysters

(v) = Vegetarian (v/g) = Vegan (df) = Dairy Free (gf) = Gluten Free (n) = Contains Nuts (s) - Spicy