

BWAK CATERING

Canapes

HOOVES

\$53 Per dozen

PROSCIUTTO FIG AND BRIE
Italian prosciutto rosettes on fig jam with brie cheese + balsamic reduction on crostini

CHORIZO QUESADILLA
Chorizo + Manchego cheese layered between toasted tortillas, with sour cream + micro greens

GRILLED BULGOGIE SPEAR GF DF
Tender beef marinated with Asian pear, chili + garlic, threaded on skewers, with shredded romaine lettuce, + Korean chili powder

SUGAR CURED BEEF GF DF
Vietnamese cured beef with mint + lemongrass Nuoc Mam Cham

2-BITE CHILI BOWL
Hollow bread bowl with spicy beef chili, cilantro sour cream + shredded cheddar cheese

SHORT-RIB YORKIE
Braised beef short rib tucked into caramelized onion Yorkshire pudding with horseradish crème + micro kale

SOUTHERN RIBS + CORN GF
Braised beef short rib, drizzled with BWAK BBQ sauce on jalapeno creamed corn + crispy polenta

CRISPY FRIED PORK BELLY GF DF
Braised pork belly fried crispy, drizzled with BWAK BBQ sauce, topped with serrano chilli pepper round

BLACK PEPPER PORK BELLY GF DF
Braised pork belly fried crispy, drizzled with BWAK black pepper sauce, with crispy fried shallot + micro green
Cucumber + radish open faced sandwich

TOSILOG DF
Sugar cured pork on crispy Sinangag rice cracker, grated salted egg yolk+ pinakurat

LAVENDER BEEF CARPACCIO DF GF
Black pepper, coriander + lavender crusted beef tenderloin, with truffle garlic aioli, fried caper on potato chip

STEAK + GOAT CHEESE DF
Grilled flank steak, herb whipped goat cheese, apple balsamic vinegar + truffle sea salt on crostini

SWEDISH MEATBALLS
Beef meat balls with parmesan + basil, marinara sauce + micro basil

OLD SCHOOL MEATLOAF DF
Caramelized meatloaf with candy onions + smoked ketchup

SCHWEINSHAXE POP
Beer Braised ham hock + cheddar cheese croquette with hot mustard dip

FEATHERS

\$52 Per dozen

JALAPENO CHICKEN BOMBS GF
Nashville roast chicken stuffed inside jalapeño; tempura battered + fried

WALDORF CHICKEN TART
Gatsby style chicken salad with grapes, celery + mayonnaise with walnut aioli on fried poppyseed dumpling skin

COCONUT JERK CHICKEN DF
Chicken marinated with coconut milk and BWAK Jerk spice, crusted in shredded coconut + fried crisp with Calypso chutney + micro cilantro

JERK CHICKEN PATACONES DF GF
Spicy Jerk spiced grilled chicken, Calypso chutney, pickled red onion, micro green, on crispy plantain chip

TURKEY TOT
Pepper roasted turkey, stuffing spiced mashed potato, breaded and fried with cranberry chutney

DUCK + FIG
5-spice duck breast, orange segment, + red current on fig jam brioche toast

DUCK STICK GF
Roasted Peking duck, pickled carrot + radish fried crisp in a spring roll with plum sauce

CHICKEN PARMESAN
Crispy fried chicken cutlet with gooey mozzarella + marinara sauce

BUTTER CHICKEN
Indian spiced braised chicken with mango chutney, cucumber + cilantro on fried naan

FRIED CHICKEN + TRUFFLE HONEY DF
BWAK chicken nuggets tossed with truffle honey + topped with fried salami + micro greens

TIWANESE CHICKEN NUGGETS
Potato fried chicken with 5-spice, yum-yum powder + fried basil

KOREAN FRIED CHICKEN GF DF
Corn crusted, Bulgogi marinated chicken with gochugaru powder + kimchi

FINS

\$53 Per dozen

CHORIZO SCALLOP GF
Chorizo seared scallop + crispy chorizo crumble dusted with white chocolate, on a wonton spoon

VERDE CORN SCALLOP GF DF
Corn crusted fried scallop, salsa verde on polenta chip with micro mint

BTSL GF DF
Grilled scallop with pickled tomato salsa, bacon crumble + shredded iceberg lettuce

TUNA POKE DF
BWAK spicy Ahi poke on fried tortilla tostone + micro cilantro

KINILAW TOSTONE DF
Vinegar, chili + coconut cured tuna on fried tostone crisp + cilantro greens

SPANISH GRILLED ALBACORE DF GF
Smoky crusted tuna, olive tapenade, orange zest + almond powder

TOGARASHI TUNA DF GF
Crusted Albacore tuna, wasabi aioli, green onion spraws, togarashi on fried lotus root

LOBSTER POT
Lobster salad with crispy celery, chives, lemon + truffle tucked in hollow mini bread bowl

MANGO SHRIMP LOLLY GF DF
Grilled Indian spiced jumbo shrimp with nigella + cilantro turf

OLD SCHOOL PRAWN DF GF
Butter poached jumbo prawn with smoked horseradish cocktail sauce

RAINBOW CURED SALMON
Beet + vodka cured salmon, BWAK chive Boursin cheese, micro kale on buttery brioche cube

FAR AWAY SQUID
Crispy fried za'atar squid, diced red onion, jalapeño + tzatziki

OYSTERS ON THE HALF SHELL DF GF
Oysters with shiso yuzu mignonette on the half shell

BLACK HOLE OYSTERS DF GF
Oysters on the half shell with black vodka mignonette + charred onion powder

OKONOMIYAKI DF
Shitake + cabbage pancake with bonito flake, anori seaweed, umami sauce + Japanese mayo

SALMON MOTYOYAKI DF GF
Charred salmon with caramelized motoyaki sauce, jalapeno pepper, tobiko, mizuna greens on squid puffed cracker

SHRIMP BLT
Butter poached prawn, bacon crumble, smoked horseradish cocktail sauce, ash aioli and shredded iceberg lettuce on thick cut brioche

VEGETARIAN

\$51 Per dozen

INSIDE-OUT GRILLED CHEESE V
Cheddar cheese crusted brioche with smoked ketchup + micro kale

PESTO-GOAT GRILLED CHEESE DF GF V
BWAK pesto with goat cheese inside cheese crusted toasts

TRUFFLE MAC BALLZ V
Thyme + shallot mushroom cream sauce with truffle

ITALIANO MAC BALLZ V
Tomato basil marinara with mozzarella

3 CHEESE + MAC BALLZ V
Smoked gouda, provolone + mozzarella

EGGPLANT MOZZARELLA V
Crispy fried herb marinated eggplant, gooey mozzarella with pickled tomato salsa + fried oregano

FLORAL GRAPE TRUFFLE V DF GF
Green grape encrusted in goat cheese then rolled in edible flower petals

PISTACHIO GRAPE TRUFFLE V DF GF
Green grape encrusted in goat cheese then rolled in green pistachio

SAFFRON ONIONS + FRIED CHEESE V
Sweet onions confit in saffron oil with fried goat cheese ball

CHIPOTLE YAM LATKE V
Shredded yams + scallion latke with chipotle crème + green onion straws

TWICE COOKED POTATO V GF
Par-boiled potato stuffed with white cheddar, sage + chives then fried crisp and dusted in truffle salt

CURRY CREPE V
Masala roasted eggplant, zucchini + onion wrapped in fragrant crepe + topped with curry crème

SPANAKOPITA CREPE V
Greek filling of spinach, onion, dill, garlic + feta wrapped in oregano crepe + topped with tzatziki

PETIT MUSHROOM TART V
Sautéed mushrooms with garlic + shallot on parsnip puree on puff pastry tart

GRILLED APPLE + MANCHEGO V DF
Grilled apples with BWAK boursin cheese + crumbled Manchego on toasts

DUTCH BLUE POTATO BITE V GF
Blue potato salad with gouda cheese on fried dumpling skin

FONTINA RISOTTO BALLS V
White wine infused risotto with parmesan + parsley stuffed with fontina cheese, breaded + fried topped with tarragon aioli + chive

BLUE-THYME YORKIE V
Puffed, flaky + cheesy mini Yorkshire pudding with blue cheese, thyme + black pepper

CHEDDAR GOUGERES V
Hollow pastry with Cheddar cheese + thyme

PLANT BASED

\$51 Per dozen

SPREADS ON TOAST

MUHAMMARA
North African walnut spread with tomato + pomegranate on fried naan

SPICY CARROT
Roasted carrot hummus with tahini, lemon, cumin, nigella seeds + chili on fried naan

BEETROOT HUMMUS
Roasted beet hummus with pomegranate + nigella seeds on fried naan

BISSARA
Green pea, parsley + fava bean dip on fried naan

EGYPTIAN SPICY CHICKPEA VG
Za'atar spiced chickpea on hummus and smothered in chili zhug sauce on fried naan

KIMCHI RICE CAKE VG GF DF
Jalapeno-ginger rice cracker with cilantro sauce, kimchi + micro cilantro

UBE + SESAME BRITTLE VG GF DF
Roast purple yam + miso puree on fried rice cube + sesame brittle

SUCCOTACH FRITTER VG GF DF
Sautéed peppers, beans, okra, cake, topped with fresh pesto + fried basil

PANI PURI METHI VG
Potato + fenugreek curry stuffed in crispy Indian pastry shell with hari chutney + micro cilantro

"WINGS"

KFC CAULIFLOWER WINGS
Tempura fried cauliflower with spicy Korean pepper sauce, sesame seeds + micro cilantro

TERIYAKI CAULIFLOWER WINGS
Tempura fried cauliflower with sweet and salty teriyaki sauce, sesame seeds and green onion straws

BUFFALO CAULIFLOWER WINGS not vegan
Tempura fried cauliflower with buffalo hot sauce, crumbled blue cheese + celery greens

MUSHROOM WINGS
Southern fried oyster mushrooms with tangy potlikker jus + micro kale

ONE-BITE BURGERS

CHEDDAR BACON BURGER
Grilled beef patty, lettuce, tomato, red onion, pickle with ballpark aioli on mini brioche bun

STEAKHOUSE BURGER
Grilled beef patty, crispy onions, blue cheese + garlic aioli on mini brioche bun

CHICKEN BANH MI
Fried chicken breast, du cha, cucumber + Sriracha mayo on m \$53 Per dozen

CALI CHICKEN BURGER
Grilled chicken breast, bacon, tomato, lettuce, with avocado crème on mini brioche bun

BUFFALO CHICKEN BURGER
Fried chicken, lettuce, pickle with spicy Buffalo sauce on mini brioche bun

PORK BELLY BANH MI
Fried pork belly, du cha, jalapeno, cucumber shallot sauce + sriracha mayo on mini brioche bun

TONKATSU BURGER
Fried pork cutlet with shredded cabbage, nori + katsu sauce on mini brioche bun

OH, MY COD
Crispy beer battered cod, pickle, tartar sauce, lettuce on mini brioche bun

VEGETARIAN / VEGAN BURGERS & TACOS

BUFFALO OYSTER MUSHROOM BURGER V
Fried oyster mushroom, Buffalo sauce, lettuce, pickle, garlic mayo on mini brioche bun

CAPRESE BURGER V
Roma tomato, mozzarella, provolone, basil, balsamic reduction pesto + mayo

SOUTHERN JACKFRUIT BURGER V
BBQ pulled jackfruit with BWAK BBQ sauce, jalapeño, kale slaw on mini brioche bun

BANDITO BEAN + CHEESE TACO VG
Black bean, charred jalapeño + Jack cheese tucked into mini taco shell

HAPPY HIPPIY TACO VG
BWAK Guacamole, pickled onion, nutritional yeast + micro cilantro tucked into a mini taco shell

ONE-BITE TACOS

\$53 Per dozen

PACIFIC COD TACO GF
Tequila + lime grilled pacific cod, avocado-melon salsa, tucked into a mini taco shell

AHI POKE TACO GF
BWAK spicy Ahi poke + micro cilantro tucked into mini taco shell

SPICY PRAWN TACO
Tequila + lime grilled jumbo prawns; avocado-jalapeno salsa tucked into a mini taco shell

CARNE ASADA TACO GF
Citrus-chili grilled steak with salsa verde, micro cilantro tucked into a mini taco shell

CHIMICHURRI STEAK TACO GF
Grilled steak with chimichurri sauce, pickled onion + micro cilantro tucked into a mini tortilla shell

FUEGO POLO TACO GF
Chipotle-lime marinated grilled chicken, pico de gallo + micro cilantro, tucked into a mini taco shell

TEA SANDWICHES

Minimum 2 dozen - Priced for 2 dozen

\$68 Per 2 dozen

THE QUEEN V
Cucumber + radish open faced sandwich

THE EMPRESS
Sesame chicken sandwich with sesame crusted bread

THE COUNTESS V
Open face watercress + apple with tarragon aioli sandwich

THE DUKE
Bacon jam, tomato jam + butter lettuce sandwich

THE BARON
Egg salad crustless sandwiches

MARQUÉS V
Olive tapenade on whipped cream cheese open faced sandwiches

HIGH TEA BOXES \$28
Macrons, short breads, lavender lemon mini scones, croissants, ham + cheese croissant sandwich, cucumber sandwiches, clotted cream, jam + fresh berries

CANAPÉS REQUIRE ON-SITE CONSTRUCTION + SERVICE. IF YOU ARE LOOKING FOR DROP OFF ITEMS, PLEASE SEE OUR PLATTER MENUS. ★ IF YOU DON'T SEE WHAT YOU'RE LOOKING FOR, GIVE US A CALL AT 604.278.0769★

DF DAIRY FREE VG VEGAN
GF GLUTEN FREE V VEGETARIAN