



2017  
Hand Crafted Hors-d'oeuvres & Platters

*Savory*

**Brie & Raspberry En Croute**

Almonds, Raspberries, Brie Wrapped In Flakey Puff Pastry

50 pieces - \$75.00

**Mini Potato Pancake**

Caramelized Onion & Sour Cream

50 pieces - \$75.00

**Mini Vegetarian Quinoa Cups**

50 pieces - \$60.00

**Mini Savory Tartlet's**

Chicken Pot Pie or Sheppard's Pie

50 pieces - \$65.00

**Beef Tenderloin Wrapped In Buttery Puff Pastry**

Mushroom Duxelle, Puff Pastry

50 pieces - \$85.00

**Spanokopita**

Spinach & feta

50 pieces - \$75.00

**Puff Pastry Wrapped Sausage**

50 pieces - \$60.00

**Assorted MiniQuiche**

50 pieces - \$55.00



## *Sweet & Salty*

### **Bacon Crusted Dark Chocolate Strawberries**

50 pieces - \$75.00

### **(WW) Mini Antipasto Skewer**

Cheese/Salami/Melon/Sun Dried Tomato/Green Olive/Roasted Pepper,

50 pieces - \$95.00

### **Crisp Bacon Wrapped Pineapple or Bacon Wrapped Water Chestnuts**

50 pieces - \$60.00

### **Vine Sweet Grape Tomato & Bocconcini Skewer**

50 pieces - \$60.00

### **Roasted Pancetta Wrapped Asparagus**

50 pieces - \$65.00

## *Bold & Spicy*

### **(WW) Butternut Squash Filled Ravioli**

50 pieces - \$70.00

### **Breaded Italian Ravioli**

Ground meat, Sweet Onions, Parmesan Cheese

50 pieces - \$70.00

### **Filled Mini Sweet Piquillio Peppers**

50 pieces - \$60.00

### **Roasted Open Face Filled Hot & Spicy Jalapeños**

Cream Cheese, Cheddar, Herb, Onion

50 pieces - \$65.00



*From the Sea*

**(WW) Smoked Bacon Wrapped Scallops**

50 pieces - \$75.00

**Mini Crab Cakes**

50 pieces - \$75.00

**(WW) Pecan Crusted Shrimp**

50 pieces - \$75.00

**Seared Scallops**

50 pieces - \$75.00

**Coconut Breaded Shrimp**

50 pieces - \$75.00

**Shot Glass Jumbo Shrimp Cocktail**

50 pieces - \$75.00

**(WW) Tempura Battered Shrimp**

50 pieces - \$65.00

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50 pieces - \$65.00

**Assorted Sushi Combination**

(Available In Vegetarian)

Maki, Sushimi, California Rolls, Pickled Ginger, Wasabi, Soya Sauce



### *Soup Shots & Cups*

#### **Choice of Chilled or Warm Soups**

Served in Shot Gasses or Demi-Tasse Cups

\$1.00 to \$2.50 each depending on choice

### *Carnivore's Delight*

#### **(WW) Mini Yorkshire Puddings with Slow Roasted AAA Sirloin**

Beef Jus & Horseradish Aioli

50 pieces - \$75.00

#### **(WW) Chicken or Beef Satay's**

Various flavours

50 pieces - \$95.00

#### **Glazed Honey Garlic Meatballs or Glazed BBQ Style Meatballs**

50 pieces - \$60.00



*Soft, Creamy & Crunchy*

**Rice Paper Filled Vegetable Wrapped Spring Rolls**

50 pieces - \$75.00

**Falafel Puck**

50 pieces - \$65.00

**(WW) Arancini di riso (Risotto Balls)**

50 pieces - \$75.00

**Mini Brie & Apple Grilled Cheese**

50 pieces - \$75.00

**(WW) Mini Reuben Sandwiches**

Smoked Meat, Swiss cheese, Sauerkraut

50 pieces - \$75.00

**(WW) Tri Coloured Cheese Tortellini & Pesto Skewers (Served Cold)**

50 pieces - \$65.00

**Vegetarian Spring Rolls**

50 pieces - \$65.00



### *Antipasto Station*

for cocktail hour or late evening

Prosciutto, Genoa Salami, Cappicola, Chorizo Sausage Boccocinni, Provolone, Raw Vegetables, Parmesan, Bruschetta, Hummus, Camembert, Cheddar, Kalamattas, Green Olives, Assorted Melon, Hot Peppers, Assorted Cocktail Rolls, Gulf Shrimp, Grilled Asparagus & Sweet Bell Peppers, Assorted Condiments, Hot Sauces, Grainy Mustard, Chutney, Chili, etc

\$15.50pp

### *Crudity Platter*

Carrot/Celery/Peppers/Cucumbers/Broccoli/Cauliflower/Ranch Dip

\$55 per platter (35-40) approx 5lbs prepared veggies

### *Canadian Cheese Platter*

Assorted Canadian Cheese, Crackers, Fruit Garnish

\$75 per platter 35-40 approx 4.5lbs cheese

### *(WW) Artisan Cheese & Water Biscuit Platter*

Imported and Premium Canadian Cheese,

\$95 per platter 35-40 approx 4.5lbs cheese

### *Seasonal Fruit Tray*

Several varieties of the seasons freshest fruits

\$75 per platter 35-40)approx 5.5lbs cut fruit



## *Gourmet Veggie Station*

### **Vegetable Carving**

Assorted Cruditie, Assorted Flat Breads, Hummus & Guacamole, Tortilla Chips, Salsa

Seasonal Fruit Platter, Canadian Cheeses, Antipasto Skewers

\$9.50 per person

## *Seafood Buffet*

Shrimp & Scallop Skewers, Jumbo Gulf Shrimp, Alaskan King Crab

Legs Seafood Salad, Smoked Salmon, Crab Cakes, Mussels, Fresh Oysters

Market Price Per Event

## *Traditional Late Evening Sweet Table*

Variety of Gourmet Cakes, European Mini Cocktail Pastries Fresh Seasonal Sliced Fruit & Berries

\$12 per person

## *Hors-d'oeuvre Accents*

Grainy Maple Mustard Sauce, Brown Sugar BBQ Sauce, Honey Garlic Sauce, Burt Butter & Herb,

Sun-Dried Tomato Pesto Sauce, Basil Marinara Sauce, Mango & Cilantro Salsa, Tropical Salsa,

Maple, Lime & Tarragon Aioli Garlic & Chive Aioli, Sun Dried Tomato Aioli,

Plum Sauce Balsamic Reduction, Middle Eastern Yogurt Dipping Sauce,

Greek Yogurt, Orange & Cilantro Dipping Sauce, Sesames & Ginger Dipping Sauce,

Thai Peanut Dipping Sauce, Roasted Garlic, Sun Dried Tomato & Chive Hummus Baba Ganoush,

Creamy Tzatziki sauce, Sweet Chilli Sauce