



HORS D'OEUVRES

\$3.50 - \$5.75 per piece **Cold** *Minimum 2 Dozen*

SEA

Crab & Avocado Bouche

Mini filo cup filled with succulent crab & topped with an avocado puree

Mini Potato Latkes

Topped with smoked salmon and chive creme fraiche 

Wasabi & Panko-Crusted Salmon Skewers

With honey vinaigrette

Smoked Trout & Pumpernickel

Pumpernickel disks filled with smoked trout

Ceviche Cups

With shrimp, peruvian Corn & cilantro 

Prawn Marie Rose

served in a minted cucumber cups

Classic Shrimp Cocktail

Served on a spoon with classic cocktail sauce  

POULTRY

Asian Chicken Salad Rolls

Wrapped in rice paper with julienne vegetables  

Pecan Chicken Skewers

Chicken breast coated with stone ground mustard & spiced pecans 

Red Curry-Spiced Chicken Skewers

With sriracha-honey dipping sauce 

Blackened Chicken Tenders

served with smoky jalapeno salsa

Key Lime Coconut Chicken Crepes

Tied with Chives 

Waldorf Chicken Salad Cups

Waldorf chicken salad served in mini pastry shells

Caesar Salad Parmesan Cups

Traditional caesar salad with brunoise of chicken served in a baked parmesan cup

Chicken Liver Parfait

On toasted rye bread with a blueberry preserve





HORS D'OEUVRES

\$3.50 - \$5.75 per piece **Cold** *Minimum 2 Dozen*

MEAT

Teriyaki Beef Satay

Marinated tender beef with roasted red peppers 

Mini Quiche with Bacon & Leeks

flaky pastry shells filled with crisp double smoked bacon & caramelized leek

Seared Tenderloin Crostini

With tomato ginger chutney 

Angus Tenderloin Roulades

With bleu cheese & portobello mushroom rolled in a soft tomato tortilla

Prosciutto Pops

poached asparagus spear with chevre cheese & sweet fig

Parisian Salami Cone

Salami cone filled with cream cheese on rye

Cuban Sandwich Skewers

Salami, ham, Swiss cheese and a mini dill pickle

VEGETARIAN

Gazpacho

Chilled gazpacho served in a shooter glass   

Goat's Cheese and Beet Towers

Creamy goat cheese sandwiched between golden beets drizzled with a port reduction  

Pickled Watermelon Brochette

Pickled watermelon with charred tomatoes and basil   

Wild Mushrooms Tartlets

Shiitake & porcini mushrooms with boursin & fresh tarragon 

Goat Cheese Tartlets

With soft goat cheese & sweet onions caramelized in butter 

Eggplant Caponata Crostini

With capers, tomatoes and olives 

Cauliflower Ceviche

With tomatoes, cilantro, jalapenos and fresh lime juice. served in a shooter glass 





HORS D'OEUVRES

\$3.50 - \$5.75 per piece

Hot

Minimum 2 Dozen

SEA

Firecracker Prawns

Prawn wrapped with a crispy wonton & served with a sweet chilli lime sauce 

Petite Crab Cakes

pan sautéed & topped with classic remoulade

Jumbo Coconut Shrimp

brushed with honey & coated with toasted coconut with curry-cilantro sauce

Tandoori Salmon Kabob

Tandoori rubbed salmon slices, skewered and baked  

Lobster Grilled Cheese

sharp cheddar & brie cheeses, garlic confit & fresh lobster meat

Tempura Shrimp

served with avocado yogurt

Scallop BLT

Seared scallops, bacon, spinach with a spicy aioli 

POULTRY

Jerk Chicken Fire Cracker

Wrapped in crisp filo pastry, with pineapple salsa

Tequila Lime Chicken Skewers

With cilantro-lime aioli 

Fried Chicken Slider

With spicy aioli and tangy slaw

Mini Chicken Empanada

With cilantro aioli

Turkey Burger Sliders

With tarragon mayo & melted applewood smoked cheddar on mini brioche slider buns

Chicken Taquitos

With mango salsa

Chicken Souvlaki

Served in a mini pita with cucumber, tomato, onion served with tzatziki sauce

Asian Turkey Meatballs

With soy ginger dipping sauce



HORS D'OEUVRES

\$3.50 - \$5.75 per piece

Hot

Minimum 2 Dozen

MEAT

Mini Beef Tacos

Mini taco shells filled with spiced beef and topped with Canadian cheddar 

Beef Tenderloin Slider

beef tenderloin with peppercorn aioli and fresh greens on mini brioche slider buns

Orange Sesame Meatballs

In an orange reduction with sesame oil & roasted garlic 

Beef Churrasco Skewers

With spicy herb dipping sauce 

Frenched Baby Lamb Chops

Served with Fresh mint aioli 

Pork Potstickers

With orange-hoisin dipping sauce 

Pulled Pork Sweet Potato Rounds

With smokey BBQ sauce  

Duck Confit and Fig

Shredded duck confit paired with fig jam, brie, and chives on crostini drizzled with honey

VEGETARIAN

Portobello Mushroom Puff

Sautéed Portobello mushrooms wrapped in a butter pastry 

Warm Brie And Pear Tarts

French brie baked with pear chutney 

Truffled Risotto Arancini

With garlic aioli 

Shitake Mushroom Potstickers

With Corn Ginger-lime sauce  

Mini Roasted Corn Cake

With charred sweet peppers and avocado mousse   

Thai Spring Roll

Thai flavored vegetable spring roll with plum sauce  

Potato gnocchi

Fried potato gnocchi coated in a gorgonzola cream sauce 

Ricotta Pesto Crescent

Basil & ricotta wrapped in cream cheese dough 