



Classic Hors d'Oeuvres

All appetizers are prepared and displayed to be enjoyed at room temperature.
Please inquire if you would like any served warm. We will be happy to make suggestions.
If you would like small orders of 1 dozen each, please add \$6 to the dozen price.

Vegetarian

\$35 per dozen / minimum 2 dozen per item

Hand Filled Cocktail Quiches

Kalamata Olive, Roma Tomato and Feta Cheese
Sun Dried Tomato and Goat Cheese
Caramelized Pear and Blue Cheese

Crispy Vegetarian Spring Rolls

Orange Plum Sauce

Dried Cranberry & Stilton Tarts

Flaky Short Crust, Rosemary and Parmesan.

Caprese Skewers

GF

Drizzled with Balsamic Reduction

Wild Mushroom Flatbread

Garlic Flatbread topped with cream cheese, our signature mushroom mix and drizzled with Truffle Oil.

Pecan Toffee Goat Cheese Pop

GF

Skewered and Drizzled with Balsamic Reduction.

Phyllo Flowers

Brie, Caramelized Onions, house made compote and Parmesan.

Pan Seared Quesadillas

Roasted Veggie and Spicy Bean Dip
Brie, Fresh Papaya and Cilantro

Hand Rolled Thai Salad Rolls

GF V

Spicy Peanut Sauce

Crispy Tortellini Skewers

Skewered with Tomato Slices and Fresh Basil.
Sweet and Spicy Marinara Dip.

Funky Waldorf Salad Bites

GF

Blue Cheese, toasted Walnuts, Granny Smith Apples and Fresh Basil in Endive Leaves.

Pear and Stilton Grilled Cheese

Rosemary and Butter sautéed pears, grilled with Stilton and Mozzarella cheese.

Watermelon and Feta Skewers

GF

With fresh mint

Tuscan Bruschetta

Tomato, Basil, Garlic and Olive Oil on Garlic Crostini.
Topped with Parsley and Parmesan.

Legend -

GF Gluten Free

DF Dairy Free

V Vegan

Brie and Roast Garlic Crostini

Fresh Grapes and Parmesan

Toasted Walnut and Roquefort Cheese GF

in Endive Leaves

Dried Fig Compote and Camembert Crostini

Balsamic Reduction

Crispy Samosas

Mango Chutney

Devilled Eggs GF

"A Guilty Pleasure"

Vegetarian Antipasti Skewers GF

Olive Vinaigrette Drizzle

Roasted Spiced Yams and Halloumi Skewers GF

with lemon yogurt drizzle

Poultry, Beef and Pork

\$38 per dozen / minimum 2 dozen per item

Mexican Chili Chicken

on Cheddar Shortbread, Pumpkin Seed Garnish

Asian Duck Crepe Rolls

with Hoisin, green onions and Fresh Cilantro

Szechuan Beef

Pea Shoots and Toasted Sesame Seeds on
Sticky Rice Towers

Ginger Chicken Thai Rolls

Rice Paper filled with Shredded Cabbage, Veggies,
Cilantro and Ginger Chicken. Spicy Peanut Sauce.

Grilled Rosemary Lamb Pops GF

Tahini and Mint Dip

Applicable Market Price (please inquire)

Pulled Pork in Mini Cheese Biscuits

Coleslaw and Sweet Louisiana BBQ Sauce.

Sirloin Sliders

Brioche Bun, Spicy Pepper Relish, Aged Cheddar and
Fresh Spinach. \$ 4.25 each

Crispy Korean Chicken Sliders

with Gochujang and Pickle Mayo. \$ 4.25 each

Maple Bacon Grilled Cheese

Smoked Cheddar and Caramelized Onions.

Smoked Turkey Panini Bites

Brie, Mozzarella and Sun Dried Tomato Aioli.

Pesto Chicken Choux Puffs

Roasted Red Peppers, Fresh Spinach and Garlic Aioli.

Shaved Rib Eye Potato Cakes

Truffled Potato Cakes, Caramelized Onions, and Au Jus.

Moroccan Spiced Chicken Skewers (1.5 oz) GF

Cumin Scented Apricot Dip

Pan Seared Quesadillas

Chipotle Chicken
Ancho Rubbed Beef
Chorizo and Provolone

Smoked Ham and Aged Cheddar Quiche

Flaky Short Crust and Dijon Honey Custard.

Turkish Beef Kebabs

lightly seasoned ground beef with Tzatziki Dip

Spicy South Western Chicken Taquitos

with Ranch Dressing

Prosciutto and Asiago Quiche

Flaky Short Crust and Herbed Custard.

Mini Yorkshires

Shaved Roast Beef, Au Jus and Caramelized Onions

Almond Chicken Skewers

Orange and Sweet Chili Sauce

Malaysian Chicken Skewers

Soy and Turmeric Marinade. Spicy Peanut Sauce.

Sicilian Turkey Balls

Pine Nuts, Raisins, Spicy Marinara & Shaved Parmesan

Roast Beef and Cheddar Biscuits

Thinly Sliced Roast Beef,
Horseradish Aioli, and Arugula.

Panko Crusted Chicken Tenders

Chipotle Mango Sauce

Spicy Beef Empenada

Flaky Short Crust and Sharp Cheddar.
Lime Sour Cream and Cilantro Garnish.

Asparagus and Prosciutto Rolls

GF

Perched on a Bed of Arugula.
Drizzled with Extra Virgin Olive Oil.

Seafood

\$41 per dozen / minimum 2 dozen per item

Louisiana Crab Cakes

Roasted Red Pepper Remoulade

Seared Scallops

GF

Cilantro Rice Cakes, Pea Shoots and Sesame Aioli.

Smoked Salmon Mousse

Caper Cream Cheese, Fresh Dill and Rye Crostini.

Sweet and Spicy Shrimp Taquitos

Flour Tortillas Cups, Monterey Jack Cheese,
and Mexican Spices.

Sautéed Garlic Prawns Wrapped in Prosciutto

GF

Perched on a bed of Arugula and drizzled
with Extra Virgin Olive Oil.

Sesame Crusted Ahi Tuna Taco Cups

Shredded Cabbage, Cilantro and Wasabi Aioli.

Crispy Coconut Prawns

Sweet Chili Sauce

Smoked Salmon and Asparagus Pinwheels

Spinach and Tomato Flour Tortillas, Steamed
Asparagus and Smoked Salmon Dill Cream Cheese

Panko Crusted Wild Salmon Skewers

Chipotle Cream Sauce

Grilled Salmon Sliders

Caper and Garlic Aioli on Brioche Buns. \$4.75 each

Dungeness Crab and Gruyere Mushroom Caps

GF

Served at Room Temperature.