



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

\$27 per dozen / 2 dozen minimum

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

Caprese Skewers

GF

Drizzled with Balsamic Reduction

Mini Porcini Mushroom Pizzas

Pecan Toffee Goat Cheese Pop

GF

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

Zesty Marinara Dip

Waldorf Salad

GF

in Endive Leaves, requires assembly on site.
Service event only.

Pear and Stilton

Panini Fingers

Spinach and Feta Cheese

Phyllo Triangles

Legend - GF Gluten Free DF Dairy Free V Vegan

Phyllo Flowers

filled with Brie, Caramelized Onions
and Berry Compote

Brie and Roast Garlic

Crostini with Fresh Grapes

Toasted Walnut and Roquefort Cheese GF

in Endive Leaves

Classic Tomato and Basil Bruschetta

Crispy Samosas

Mango Chutney

Devilled Eggs GF

"A Guilty Pleasure"

Dried Fig and Camembert Crostini

Balsamic Reduction

Poultry, Beef and Pork

\$29 per dozen / 2 dozen minimum

Dry Spiced Rib Eye

on Roasted Garlic Crostini

Asian Duck Crepe Rolls

with Hoisin and Fresh Cilantro

Szechuan Beef

in Endive Leaves

Ginger Chicken Thai Rolls

Spicy Peanut Sauce

Grilled Rosemary Lamb Pops GF

Tahini Dip

Market Price (please inquire)

Pulled Pork in Cheese Biscuits

Sweet Louisiana BBQ Sauce

Mini Sirloin Burgers

Spicy Pepper Relish and Aged Cheddar

Gourmet Grilled Cheese

with Smoked Bacon

Smoked Turkey

and Brie Panini bites

Choux Puffs

filled with Pesto Chicken and Roasted Peppers

Truffled Potato Cakes

with Shaved Rib Eye and Port Au Jus

Moroccan Spiced Chicken Skewers GF

Cumin Scented Apricot Dip

Sweet Madras Tenderloin Skewers

Yogurt Mint Dip

Smoked Ham and Aged Cheddar Quiche

Pan Seared Quesadillas

Chipotle Chicken
Ancho Rubbed Beef
Chorizo and Provolone

Prosciutto and Asiago Quiche

Korean BBQ Tenderloin Skewers

Sweet Soy and Ginger Dip

Mini Yorkshires

Shaved Roast Beef and Caramelized Onions

Almond Chicken Skewers

Orange and Sweet Chili Sauce

Cheddar Biscuits

filled with Shaved Roast Prime Rib
and Horseradish Aioli

Panko Crusted Chicken Tenders

Chipotle Mango Sauce

Spicy Beef Empenada

Lime, Sour Cream Garnish

Asparagus and Prosciutto Rolls

GF

Basil Oil

Asian Satay

Beef or Chicken, served with a Spicy Peanut Sauce

Seafood

\$29 per dozen / 2 dozen minimum

Louisiana Crab Cakes

Roasted Pepper Remoulade

Orange Saffron Poached Scallops

GF

on Cilantro Rice Cakes

Smoked Salmon

Caper Cream Cheese on Pumpernickel

Spicy Shrimp Taquitos

Sautéed Garlic Prawns Wrapped in Prosciutto

GF

Dungeness Crab and Gruyere Mushroom Caps

Sesame Crusted Ahi Tuna Taco Cups

Wasabi Mayo

Bacon Wrapped Scallop

GF

Maple and Sriracha Glaze

Coconut Prawns

Sweet Chili Sauce

Smoked Salmon and Asparagus Pinwheels

Panko Crusted Wild Salmon Skewers

Chipotle Cream Sauce

Legend - **GF** Gluten Free

DF Dairy Free **V** Vegan

CONTACT INFO

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