



Festive Holiday Appetizers

Please note, some appetizers require on-site assembly. Please inquire.

2 Dozen Minimum

Vegetarian

\$31 per dozen

Brandied Pear, Stilton and Walnut Tarts

Roasted Garlic, Fresh Grape and Camembert
Crostoni with a Balsamic Reduction

Campanata Pizzellas, Truffle Oil Accent

Cranberry and Pecan Crusted Goat Cheese Pops **GF**

Winter Stone Fruit Compote
and Brie in Phyllo Flowers

Choux Puffs Filled with Roasted Beet Mousse
and Toasted Pumpkin Seeds

Seafood

\$36 per dozen

Dill Panko Crusted Wild Salmon Skewers
with Chipotle Cream

Crispy Coconut Prawns with Jamaican Mango Sauce

Smoked Salmon and Cucumber Rounds,
Fresh Dill and Caper Cream Cheese **GF**

Crab and Smoked Salmon Tarts,
Tarragon and Parmesan Gratin

Scallop Ceviche and Green Pea Mousse
in Endive Leaves **GF**

Meat

\$34 per dozen

Caprese and Genoa Salami Skewers, Basil Oil **GF**

Mini BLT Biscuits, Smoked Bacon,
Sun Dried Tomato Aioli and Arugula

Moroccan Lamb Phyllo Flowers, Topped with
Crumbled Feta and Black Olives

Duck Confit Quesadillas, Hoisin,
Shitake and Scallions

Tandoori Chicken Pops, Toasted Cumin
and Mint Yogurt **GF**

Sirloin Sliders, Cranberry Compote

Prosciutto, Asparagus and
Goat Cheese Roulade **GF**

Legend - **GF** Gluten Free **DF** Dairy Free **V** Vegan

CONTACT INFO




ADDRESS

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North Vancouver, BC, V7P 3H2

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SOCIAL MEDIA

 facebook.com/amoveablefeastcatering
 twitter.com/amfcatering
 instagram.com/chef_mina

HOURS OF OPERATION

Our hours of operation are based around your catering needs. Administrative hours are outlined below.

ADMINISTRATIVE HOURS

Monday - Friday 8 am - 4 pm

Saturday - By appointment only

Sunday - Closed

Proud Member of

