



## *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

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

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Campanata Pizzellas, Truffle Oil Accent

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

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Winter Stone Fruit Compote  
and Brie in Phyllo Flowers

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Choux Puffs Filled with Roasted Beet Mousse  
and Toasted Pumpkin Seeds

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### *Seafood*

\$36 per dozen

Dill Panko Crusted Wild Salmon Skewers  
with Chipotle Cream

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Crispy Coconut Prawns with Jamaican Mango Sauce

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

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Crab and Smoked Salmon Tarts,  
Tarragon and Parmesan Gratin

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

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# 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

102 Garden Avenue  
North Vancouver, BC, V7P 3H2

PHONE - 604 990 6996

EMAIL - admin@amoveablefeastcafe.com

## 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

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