

## *Appetizers & More*

### *Signature Cool Hors D'oeuvres*

*Avocado and Mango Guacomole Crostini with Cilantro Shrimp*  
*Brandied Chicken Liver Pate with Currant Jelly*  
*Chevre Stuffed Sundried Tomatoes in Proscuitto*  
*Carmelized Onion and Boursin Cheese Crostini with Oven Dried Tomatoes*  
*Phyllo Tulips with Smoked Salmon Pate, Leek and Caper Cream ; or Goat Cheese*  
*and Curried Red Pepper Jelly*  
*Potato Latke Nest with Dilled Crème Fraiche and Smoked Trout*  
*Spicy Mango and Pecan Croustade*  
*Smoked Salmon Tartare in Crisp Wonton Cup*  
*Wild Rice Pancakes with Maple Mustard and Smoked Salmon*  
*Mini Caprese Skewers (bocconcini, basil, proscuitto and grape tomato)*

### *Premium Cool Hors D'oeuvres*

*Pear, Gorgonzola and Proscuitto Wrap*  
*Fig, Chevre and Arugula Bundles*  
*Beef Tenderloin Crostini with Nicoise Mayo*  
*Parmesan Reggiano Lace Cup with Caesar Salad and Mini Croutons*  
*Thai Salad and Shrimp Rice Paper Rolls with Sweet Chili Dip*  
*Moo Shu Duck in Crepe Rolls*  
*Seared Tuna and Avocado Tartare on Chinese Spoons*  
*Jumbo Shrimp Cocktail Shooters*

### *Contemporary Appetizers*

*served in Martini Glass*

#### *Poutini*

*(thin cut fries, cheese curds and Gravy) options duck poutini with fries, roasted duck, brie and gravy*  
*pulled beef poutini with fries, pulled beef, gorgonzola and gravy*

#### *Beeftini*

*(beef tenderloin, garlic mashed potatoes, turnip and carrot purree with gravy)*

#### *Turkeytini*

*(roast turkey, bread stuffing, garlic mashed potatoes with gravy and dollop of cranberry sauce)*

#### *Sushitini*

*(layers of sticky rice, avocado, diced peppers, mango and shrimp)*

#### *Chilitini*

*(vegetarian or beef chili with cheese, guacomole and sour cream)*

*Contemporary appetizers can be served at a station or as a circulated appetizer*

#### *Fish and Chips*

*(halibut skewer with thin cut fries and chipotle chive aioli served in bamboo boat)*

**Signature Warm Hors D'oeuvres**

*Cranberry and Brie Puffs*  
*Mini Sweet Potato and Leek Frittata*  
*Chili Thai Shrimp in Phyllo Cup*  
*Asian Spring Rolls with Soya Plum Sauce*  
*Cranberry, Mushroom and Chevre Triangles*  
*Spicy Pork Dumplings with Asian Dipping Sauce*  
*Spinach, Feta and Bacon Stuffed Mushroom Caps*  
*Bacon and Cheddar Stuffed Baby Potatoes*  
*Mexican Rolls with Chicken, Cilantro and Jack Cheese*  
*Tomato and Fontina Pizza Wedge*  
*Jerked Chicken or Pork Quesadillas with Mango Relish*  
*Pancetta, Spinach, Mushroom and Feta Tartlet*  
*Caramelized Onion and Gorgonzola Quiche*  
*Wild Mushroom and Goat Cheese Bruschetta*  
*Spicy Pulled Pork on Mini Buttermilk Bun*  
*Asian Marinated Chicken Skewers with Tomato Chili Jam*  
*Mini Meatballs in Hoisen Glaze*  
*Basil Crusted Chicken Fingers with Red Pepper Aioli*  
*Thai Beef Satay*

**Premium Warm Hors D'oeuvres**

*Individual Frenched Rosemary marinated Lamb Chop*  
*Soup in a Mini Shooter Glass or demitasse cup( cream of mushroom, roasted squash  
bisque or curried sweet potato and cauliflower)*  
*Beef Tenderloin wrapped in Bacon with Bernaise Sauce*  
*Mini Grill Cheese with Brie, Apple and Arugula or Fig, Proscuitto and Brie*  
*Mini Beef Wellington*  
*Lobster Cups with Mango Salsa*  
*Coconut Curry Jumbo Shrimp with Asian Dipping Sauce*  
*Crab Cake topped with Chipotle Chive Aioli*  
*Bacon Wrapped Soya Ginger Scallops*  
*Gingered Lobster Bundles*  
*Parmesan Reggiano Stuffed Dates wrapped with Proscuitto*

*Minimum order 2 doz. of any appetizer*

### Spreads and Dips

*Asian Edamame Dip with Wonton Chips*  
*Lemon Hummus with Pomegranate Seeds , Parsley and Pitas*  
*Guacomole Pate with 5 Pepper Salsa and Nacho Chips*  
*Wild Mushroom Pate laced with Marsala with Toast Points*  
*Spinach and Sundried Tomato Torte with Crackers*  
*Apricot and Pistachio Cheese Log with Crackers*  
*Artichoke and Sundried Tomato Dip with Baguette Slices*  
*Chevre and Pesto Torte with Crackers*  
*Spinach Dip in Pumpernickel Loaf*  
*Herbed Goat Cheese, Roasted Red Pepper and Feta Dip with Pita Chips*  
*Camembert Tarte Tatin with crackers (wheel of camembert with apple topping)*  
*Whole Brie with Cranberry topping or Wild Mushroom and Thyme topping or Roasted Pear and Pecan topping*  
*Black Eyed Hummus Dip with Pitas*  
*Chipotle Hummus, Sundried Tomatoes and Black Olive Tapenade)*

### Platters

*Antipasto Platter of Grilled Vegetables, Marinated mushrooms, Artichokes, Olives and Genoa Salami served with Crusty Bread*  
*Mediterranean Platter*  
*(Hummus, Black Olive Tapenade, and Roasted Red Pepper and Feta Dip with Mini Pitas)*  
*Cheese Platter of Local and Imported Cheeses with Crackers (Priced accordingly)*  
*Assorted Fancy Sandwiches*  
*(triangle, pinwheel and finger sandwiches, variety of fillings)*  
*Assorted Mini Wraps*  
*Side of Smoked Cured Salmon with Maple Mustard or Lemon Cream Cheese, Capers, Purple Onions and Pumpernickel Slices small-*  
*Fresh Crudite Platter with Dip*  
*Vegetables can also be served in individual shooter glasses with dip*  
*Poached Shrimp with Basil Aioli and Spicy Chipotle Cocktail Sauce*  
*50 Jumbo Shrimp*  
*50 Large Shrimp*  
*Chacuterie Platter*  
*Sushi Platter*

### Memorable Endings

*Selection of Homemade Squares, Mini Tarts and Cookies*

*Variety of Mini Biscotti*

*Tropical Fruit Platter*

*Chocolate Dipped Strawberries*

*Selection of Fine Cheeses with Crostini and Fruit*

*Individual Decorated Cupcakes*

*Chocolate Fountain with Fruit, Marshmallows*

*Mini Rice Krispie Squares and Pretzels*

*Carrot Cake with Lemon Cream Cheese Icing*

*(dense moist cake with dried cranberries and pecans)*

*Vanilla Roll with Marscapone and Strawberry Filling*

*Coconut Lemon Cream Cake*

*(layers of white cake with lemon curd topped with buttercream and toasted coconut)*

*Chocolate Marquis Cake*

*(chocolate cake with decadent chocolate ganache and whip cream garnish)*

*Orange Almond Daquoise*

*(layers of almond meringue with orange cream and chocolate)*

*Pavlova with Fresh Fruit and Chocolate Drizzle*

*(delicate meringue filled with whip cream and colourful fruit)*

*Chocolate Cheesecake with Caramel Pecan Sauce*

*(velvety chocolate cheesecake)*

*Lemon Crème Brûlée Tart with Fresh Raspberries*

*(creamy lemon tart with shortbread crust)*

*Apple and Pear Crisp with Toffee Sauce*

*(sliced apples and pears with crunchy topping and warmed toffee sauce, delicious)*

*Black Forest Trifle*

*(layers of chocolate cake, cherries, and whip cream, a showstopper)*

*(each dessert would serve 8-10 people)*

*Larger special occasion cakes available on request*