



Canapés

ELEGANT HORS D'OEUVRES

Minimum of 2 dozen

\$2.00 each

- Chinese Vegetables seasoned with Hoisin Sauce rolled in a Miniature Crêpe & tied with Green Onion
- Crisp Basil Toast Topped with oven Dried Romano Tomatoes, Brie & served with Pear Jam
- Herb Toast with Goat Cheese Mousse, Tomato Confit & Basil
- Smoked Rainbow Trout crisp Potato cake with fresh Sour Cream & Chives
- Smoked Salmon Tartar with Basil & Mint on a Cucumber Round with spicy Sauce
- Salmon Marinated in Vodka served with a Scallion Sauce of crisp Shallots & Sweet Onions canapé
- Green Papaya & Jicama Rice Paper Rolls with Peanut Dipping Sauce
- Warm Crêpes filled with Goat Cheese & Crushed Pistachio
- Chicken & Preserved Lemon with Green Olives in a Phyllo Pastry Roll



- Wild Mushroom & Feta in envelopes of Phyllo Pastry
- Roasted Pepper, Basil & Shitake Mushroom Tarts
- Thai Beef on a Skewer Brushed with a Minted Chili Citrus Dressing
- Grilled Venison Sausage encrusted with Yukon Gold Potato & a Mustard Glaze
- Grilled Chicken Canapé with Sweet Pepper Relish, Baby Arugula & Crisp Shallots



\$2.95 each

- Roasted Mission Figs stuffed with soft Gorgonzola Cheese and wrapped in thinly sliced Prosciutto
- Beggar's Purses filled with Crème Fraîche and Caviar, tied with a ribbon of Leek
 - Toasted Ficelle with Torchon of Foie Gras, Apple Jam & topped with a Maple Balsamic Glaze
 - Grilled Pepper Steak with crisp Shallots and Sweet Pepper Relish wrapped with a Baby Arugula leaf
 - Crostini with Charred Beef Tenderloin, Sweet Pepper Jam and Crisp Fried Onions
 - Crêpe purses of Roasted Duck and finely julienned Vegetables and Hoisin Sauce
 - Duck Confit, caramelized Apples & crisp Sage Baguettes
 - Charred Tiger Prawns with Citrus Garlic Soya and Chili Dipping Sauce
 - Jumbo Shrimp wrapped with a Snow Pea served with the Classic Tomato-Horseradish Dipping Sauce
- Rémoulade of Celery Root & Crab Meat in a Phyllo Tartlet topped with Tomato Chili Chutney
- Hearts of Palm wrapped in Smoked Salmon tied with a ribbon of fresh Chives.
- Peking Duck in Rice Paper with Mint Enoki Mushrooms
- Crab & Mango Rice Paper Rolls
- Skewer of Shrimp & Scallop served with a Red Pepper Piquant Pesto
- Cornmeal crusted Crab & Yukon Gold Potato cake served with Mango & Serrano Chili Sauce





CASUAL HORS D'OEUVRES

Minimum of 2 dozen

\$1.95 each

- Mozzarella Cheese morsel marinated in Basil Pesto & wrapped with grilled Red Pepper
- Cambozola Tart with Tomato Spring Onion Bruschetta & fresh Basil
- Mouse de Foie Gras Tart with Caramelized Mango, crisp Fire Onions & Maple Glaze
- Sirloin of Beef canapé with Sweet Pepper Jam and crisp Fried Onions served on a Toasted Baguette
- Chicken Roulade with Sweet Pepper and Mango Relish
- Double Dark Rye with Smoked Salmon, Scallion served with a Horseradish Dipping Sauce, Capers & Sweet Red Onion
- Smoked Salmon Cheese & Cucumber Tart
- Phyllo cups with Minted Chickpeas & Potato
- Cantaloupe wrapped in Parma Ham

Minimum of 2 dozen

2.00 each

- Green Olive Tapenade with roasted Tomato Salsa, on Italian Crusty Bread
- Goat Cheese Profiteroles with Sautéed Mushrooms, Italian Parsley
- Mexican Sushi Tortilla filled with Avocado, Sweet Pepper & Refried Beans
- Crispy warm Thai Spring Rolls served with Sweet & Sour Sauce
- Spicy Steamed Shrimp Pot stickers with a Scallion Soy Dipping Sauce
- Digby's Bay Sea Scallops wrapped with Bacon
- Smoked Salmon Roll with Frisée Lettuce
- Rice Paper Asian Vegetable Wrap with Thai Sauce

PHYLLO PASTRY

\$1.75 each

- Rakaek Jibne filled with Herb Ricotta, Goat Cheese & Grated Cheese Cigars
- Rolls of Greek Feta Cheese & oven Dried Tomatoes
- Triangles of Crab & Brie with Fresh Dill
- Purses of sautéed Leeks & Mushrooms

WARM MINI PIZZETTES

\$1.95 each

- Aubergine, Tomato & Grated Asiago
- Sautéed Spinach & Bocconcini
- Melted Cambozola & Prosciutto

\$1.75 each

- Black Olive & Pepper Tapenade
- Roast Sweet Pepper & Provolone
- Ground Lamb, Pine Nut & Chili

FRESH BROCCOLI & GRATED PARMESAN SKEWERS & SATAYS

\$1.95 each

- Coconut & Lime marinated Chicken Satays
- Chicken Filet encrusted with Honey Mustard Dip
- Tandoori Chicken skewers Minted Yogurt
- Lamb Satays with Fresh Rosemary
- Scallops marinated in an Asian Chili wrapped in Bacon
- Salmon Satay Maple Glaze Brushed

FATAYER

\$1.75 each

- Manakeesh Bi Zaatar Thyme Pastries with Extra Virgin Olive Oil
- Crescent shaped turnover of Ricotta & Fresh Basil
- Triangle of Spinach & Oregano
- Sambousik turnover with Spicy Ground Beef

MINIATURE QUICHE & TARTS

\$1.75 each

- Spinach roasted Red Pepper & Aged Asiago Cheese
- Maple roasted Ham & Double Cream Brie & chopped fine Herbs
- Tomato, Basil & Goat Cheese
- Québec Tourtière of minced Veal & Beef served with a Cranberry Jelly
- Roasted Sweet Pepper & Goat Cheese Tartlet

