



## Corporate Delivery Menus

### Cold Hors d'oeuvre

#### Ordering Guide

**Afternoon cocktail party:** 2-4 hours  
Hors d'oeuvre per guest: 7-14  
Cost per guest: \$15.50 - \$36.00

**Pre-dinner hors d'oeuvre:** 1-2 hours  
Hors d'oeuvre per guest: 4-8  
Cost per guest: \$9.50 - \$21.00

**Hors d'oeuvre in lieu of dinner:** 4-6 hours  
Hors d'oeuvre per guest: 15-20  
Cost per guest: \$35.00 - \$60.00

minimum order of six required unless otherwise specified

\* minimum order of two dozen \*\*minimum order of four dozen

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### Meat and Poultry

*Ancho Chili Seared Chicken served on grilled cornbread with chipotle mayonnaise	per piece \$2.20
*Ancho Chili Seared Rib-eye served on grilled cornbread with chipotle mayonnaise	\$2.35
Cranberry and Smoked Turkey Tortilla Roll with spiced cream cheese, celery and red peppers	\$2.25
Crêpe Purse with Basil Chicken Salad tender crêpe stuffed and tied with a chive	\$2.60
Crusty Baguette Panini with Cappiccolo filled with house-roasted peppers, feta cheese and basil	\$2.50
Mexican Tortilla Pinwheel with grilled chicken, mole sauce, corn and peppers	\$2.30
Miniature Parmesan Shallot Scone with Black Forest ham, grainy mustard and wild greens	\$2.75
Moo Shu Wrap with Five Spice Duck rolled with fresh ginger, green onion and hoisin sauce	\$2.20
Moo Shu Wrap with Orange Beef rolled with zesty braised beef, celery, green onion and red bell peppers	\$2.20



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### Cold Hors d'oeuvre (continued)

Profiterole filled with basil chicken salad	\$2.30
Salad Roll filled with a choice of: chicken and red Thai curry served with chili lime dip	\$2.35
*Thai chili beef served with hoisin lime dip	\$2.40
Smoked Turkey Tortilla Roll with cilantro, Jack cheese and cumin	\$2.25
*White Truffle Pancake with Grilled New York Steak smoked salt rubbed beef with tomato Parmesan fondant	\$2.50

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### Seafood

Corn Cake with Double Smoked Sockeye Strips apple horseradish cream and chives	per piece \$2.40
Crêpe Purse with Shrimp and Herb Cheese tender crêpe stuffed and tied with a chive	\$2.75
Crusty Baguette Panini with Smoked Salmon filled with sweet bell and Peppadew peppers, watercress caper cream cheese and basil	\$2.65
Grilled Tiger Prawn and Papaya Kebab with cucumber and papaya mango chili glaze	\$3.00
Japanese Rice Cake with Poached Prawn with a ginger poached prawn and chili mayonnaise	\$2.40
Japanese Rice Cake with Sesame Tuna rare ahi tuna with chili mayonnaise, tobiko and scallion	\$2.50
Jumbo Prawns with Aztec Spices, Tequila and Lime served with a pumpkin seed dip	\$3.00
Jumbo Prawns with Preserved Meyer Lemon and Mint served with quince, roasted pepper and pomegranate dip	\$3.00
Madeleine filled with smoked salmon, sour cream and dill	\$2.75
Prawns Provençal orange and fresh herb scented served with saffron aioli	\$2.25



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### Cold Hors d'oeuvre (continued)

Prawns with Garlic and Fresh Herbs served with roasted garlic aioli	\$2.25
Prawns with Madras Curry and Coconut served with mango dipping sauce	\$2.25
Prawns with Mumbai Spices delicate Indian spiced prawns served with poppy seed yogurt	\$2.25
Prawns with Preserved Meyer Lemon and Mint served with quince, roasted pepper and pomegranate dip	\$2.25
Profiterole filled with shrimp and herb cheese	\$2.40
Salad Roll filled with shrimp, ginger, crisp vegetables served with chili lime dip (see Meat and Poultry and Vegetarian for more selection)	\$2.35
Scallop Wrapped in Butternut Squash Leather scented with Madras curry and coconut	\$3.25
Sesame Crusted Tuna rare ahi tuna marinated in orange and topped with wasabi cream and tobiko caviar	\$3.45
Smoked Salmon on Peppered Shortbread with cream cheese and fresh dill	\$2.30
Tangerine Ginger Prawn Skewer with crisp Asian pear, lime and chives	\$3.00
Wild Rice Blini topped with tobiko caviar garnished with lemon zest and sour cream	\$2.40
Wild Rice Blini with Smoked Salmon finished with lemon cream	\$2.40

### Vegetarian

Crusty Baguette Panini with Roasted Vegetables filled with grilled vegetables, provolone cheese and basil	per piece \$2.50
Fig Tapenade on a Thyme Pepper Biscotti with Walnuts with Danish blue cream cheese	\$2.35
Madeleine filled with pepper Boursin and red onion marmalade	\$2.55



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### Cold Hors d'oeuvre (continued)

Parmesan Pear Crisp topped with Zinfandel poached pears and chèvre	\$2.40
Salad Roll filled with julienne of vegetables served with chili lime dip (See Meat and Poultry and Seafood for more selection)	\$2.15
Spiced Chai Nuts house-made mixed nuts flavoured with fragrant chai spices	\$3.00
Spiced Paprika Nuts house-made mixed nuts flavoured with sea salt and smoked Spanish paprika	\$3.00
Stilton Caramel Pear Tartlet with Hazelnuts honey caramel poached pears with scallion	\$2.50