



Hors d'oeuvre

Hot Hors d'oeuvre

All hors d'oeuvre are handmade by our chefs and presented on a variety of designer trays that suit the occasion and setting.

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

~ require assembly and are not recommended for drop off orders

Meat and Poultry

*~Beef Tenderloin on Yorkshire

tender beef tenderloin nestled on miniature Yorkshire pudding with creamy horseradish

*Beijing Lamb Skewer

seasoned with cumin, garlic, ginger, scallion and chilies served with a spicy soy dipping sauce

~Black Olive and Fennel Roasted Lamb Lollipop

served with lemon aioli

*Butter Chicken Cup

with fragrant Indian spices

Chicken Wings:

ancho chili rubbed and served with blue cheese dip

crispy cumin rubbed wings served with mango dip

honey, garlic and soy marinated served with spicy peanut dip

Moroccan spice rub with quince, pomegranate, roast pepper dip

Thai yellow curry with coconut milk and lemon grass served with mango dip

Coconut Chicken Skewer

marinated in fresh ginger and mild curry spices, crusted in coconut, served with mango crème fraîche

Crêpe Purse with Chicken and Asparagus

tender crêpe stuffed and tied with a chive



Hors d'oeuvre

Hot Hors d'oeuvre (continued)

Crêpe Purse with Ginger Orange Duck

tender crêpe with hoisin, five spices and snow peas served with kumquat bbq dip

~Edible Spoon with Mango Duck

a crisp toasted brioche spoon topped with roast duck breast and mango curry sauce

~Fig and Anise Duck Burger

house-made brioche and duck sausage burger, Port-poached cranberries, Stilton and frisée

Flatbread topped with smoked duck, kumquat, porcini mushrooms and fontina

(see Vegetarian for more selection)

Grilled Pulled Pork Sandwich

slow-cooked smoky pork with fontina cheese

~Indian Spiced Lamb Popsicle

rack of lamb marinated in Madras curry spices and ginger served with a mango papaya raita

Kebabs:

*beef satay served with a red Thai curry coconut cream dip

chicken Tikka - marinated breast in fresh ginger, mild curry spices and yogurt

chicken with cumin, red and yellow peppers served with a lime, cilantro crema

chicken with Moroccan spice rub with red and yellow peppers served with a quince,

pomegranate and roast pepper dip

jerk chicken with zesty Jamaican spices, red peppers and mango dipping sauce

lemon grass chicken satay served with spicy Thai peanut sauce

mixed festive grill - duck and fig sausage, orange and rosemary chicken, herbed fresh

turkey served with house-made mustard

mixed summer grill - wine chorizo sausage, orange and rosemary chicken, mustard

crusted beef tenderloin

turkey grilled with a sage rub, focaccia croutons served with cranberry pear chutney

~Lamb Lollipop crusted with Smoked Tomato

scented with rosemary, served with a creamy chèvre dip

Miniature Brioche with Braised Short Rib and Brie

house-made brioche with tender wine braised beef

~Miniature Burger

ground sirloin patty nestled in a miniature bun with onion confit and blue cheese

Miniature Frittata filled with a choice of:

chorizo sausage, roast potato and fontina

double smoked ham, roast potato and Parmesan

~Miniature Lamb Burger

cumin spiced lamb nestled in a miniature bun with spicy tomato jam, feta and arugula

~Moroccan Lamb Lollipop

rubbed with a traditional blend of herbs and spices served with pistachio, lemon aioli

Orange and Candied Ginger Chicken Firecracker

spicy chicken-filled wonton with scallions



Hors d'oeuvre

Hot Hors d'oeuvre (continued)

- ~Persian Pistachio Chicken Shooter
cardamom and citrus-scented chicken paired with passion fruit dip
- Petite Breakfast Sandwich
savoury scone filled with applewood smoked cheddar and house-made chicken and leek sausage with fresh sage and thyme
- Piri Piri Chicken Drumette
crusted in sweet African spices and served with mango crème fraîche
- Polenta Cup with Chicken and Piave Cheese
braised chicken in red wine and rosemary
- ~Pomegranate Glazed Duck with Walnuts
served on a fruit and nut studded crostini with a date and walnut paste and fruit jewels
- Quesadilla filled with a choice of:
chicken and pesto served with a creamy lime dip
jerk chicken with zesty Caribbean spices served with mango dipping sauce
(see Vegetarian for more selection)
- Spring Roll filled with Caribbean jerk spiced chicken with peppers and passion fruit dip
(see Vegetarian for more selection)
- Tamarind Lamb Flatbread
spice-scented lamb with pine nuts, currants and fresh mint served warm on flatbread
- Thai Pork Satay
served with fresh cilantro and roasted pineapple chili dip

Seafood

- ~Cedar Baked Salmon
honey and juniper berry glazed wild sockeye salmon baked on cedar paper and topped with tarragon mayonnaise
- Crêpe Purse with Lobster and Tarragon
tender crêpe stuffed and tied with a chive
- Grilled Prawn and Pancetta Skewer
with Thai basil and a tamarind dipping sauce
- Miniature Brioche with Lobster Thermidor
house-made brioche with lobster, cream, wine and tarragon
- ~Miniature Sockeye Salmon Burger
wild salmon flavoured with lemon, dill and shallot topped with lemon pepper mayonnaise
- *Mushroom Cap Stuffed with Crab
with fontina cheese, tarragon and horseradish
- ~Scallop BLT
seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and chipotle mayonnaise



Hors d'oeuvre

Hot Hors d'oeuvre (continued)

- ~Scallop on a Spoon with Lavender
seared scallops with fennel and blood orange butter
- Spring Roll filled with Thai shrimp with red curry and coconut mango dip
(see Vegetarian for more selection)

Vegetarian

- Cambozola en Croûte
bite-sized with Port-infused cranberry chutney, celery, apple and fresh thyme
- Chili Peanut Spring Roll
julienned bell peppers, celery and carrots with fresh mint, ginger and roasted peanuts served with a mint dip
- Crêpe Purse with Porcini Mushrooms
tender crêpe filled with wild mushrooms, fresh herbs and cream
- Crispy Mac and Cheese Croquette with Spicy Tomato
with a creamy sauce made with BC Farmhouse aged cheddar served with a spicy tomato dip
- Crispy Mac and Cheese Croquette with Truffles
with a creamy sauce made with BC Farmhouse aged cheddar served with a truffle mayonnaise
- Flatbread topped with a choice of:
bocconcini, fresh basil, smoked tomato sauce and Maldon salt
caramelized onions, sun-dried black olives and rosemary
fresh figs, pine nuts and minted chèvre
Stilton and red onion marmalade
wild mushrooms, sage and fontina
(see Meat and Poultry for more selection)
- Grilled Fig and Stilton Sandwich
black Mission fig tapenade and Stilton on fresh baguette slices
- Miniature Margherita Pizza
with bocconcini, fresh basil, house-made smoked tomato sauce and Maldon salt flakes
- ~Miniature Vegetarian Walnut Burger
house-made burger with Parmesan cheese, served on a brioche bun with tomato jam and jalapeño pickled cipollini onions
- *Morel Mushroom Savoury Pastry
with Marsala cream and fresh thyme
- Polenta Cup with Basil Scented Chèvre
topped with a roasted cherry tomato



Every Ingredient for Exceptional Entertaining

page 5 of 5

Hors d'oeuvre

Hot Hors d'oeuvre (continued)

Quesadilla filled with a choice of:

chèvre and pear served with creamy lemon sage dip
roasted peppers, Monterey Jack cheese, chilies and cilantro served with guacamole
(see Meat and Poultry for more selection)

Risotto Ball with Basil

infused with fresh basil and stuffed with Taleggio cheese

Spicy Vegetable Samosa

house-made with classic Indian seasonings served with tamarind chutney

Spring Roll filled with a choice of:

julienned bell peppers, celery, and carrots with fresh mint, ginger and roasted peanuts
served with mint dip
shiitake mushroom peanut served with a sweet chili dipping sauce
(see Meat and Poultry, Seafood for more selection)

Toast Cup filled with a choice of:

scallops, Gruyère and fresh basil
wild mushrooms and Asiago