



HORS D'OEUVRE TO GO

The Hors d'oeuvre To Go do not require assembly and are recommended for drop-off orders. The Cold Hors d'oeuvre will come plattered and read-to-serve. If you are having a staffed event please call us for other options from our extensive signature hors d'oeuvre list.

Ordering Guide

Afternoon cocktail party: 2-4 hours
Hors d'oeuvre per guest: 7-14
Cost per guest: \$21.00 - \$50.00

Pre-dinner hors d'oeuvre: 1-2 hours
Hors d'oeuvre per guest: 4-8
Cost per guest: \$14.50 - \$27.50

Hors d'oeuvre in lieu of dinner: 4-6 hours
Hors d'oeuvre per guest: 15-20
Cost per guest: \$48.00 - \$78.00

minimum order of a dozen or more may be required depending on hors d'oeuvre

Cold Hors d'oeuvre

Meat and Poultry

Chive Pancake with Grilled New York Steak smoked salt rubbed beef with tomato Parmesan fondant and radicchio salad	per piece \$3.30
Crêpe Purse with Basil Chicken crêpe bundle stuffed with fragrant chicken salad	\$3.30
Crusty Baguette Panini with Capocollo filled with house-roasted peppers, feta cheese and basil	\$2.80
Crusty Baquette Panini with Roast Beef and Arugula filled with blue cheese, sweet peppers, caramelized onion and horseradish	\$2.90
Miniature Scone with Parmesan and Shallots with artisan ham, grainy mustard and wild greens	\$3.30
Moo Shu Wrap with Five Spice Duck rolled with fresh ginger, green onion and hoisin sauce	\$2.70
Profiterole filled with Basil Chicken	\$2.70
Rösti Potatoes with Prosciutto with pomegranate sour cream and arugula	\$3.00








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Cold Hors d'oeuvre (continued)

Salad Roll filled with Thai chili beef served with hoisin lime dip	\$3.00
Turkey Tortilla Roll with cilantro, Jack cheese and cumin	\$2.60


Seafood

 Corn Cake with Double Smoked Sockeye Strips apple horseradish cream and chives	per piece \$3.00
Crêpe Purse with Shrimp and Herb Cheese tender crêpe stuffed and tied with a chive	\$3.55
 Crusty Baguette Panini with Smoked Salmon filled with sweet bell and Peppadew peppers, watercress caper cream cheese and basil	\$3.00
Grilled Tiger Prawn and Papaya Kebab with cucumber and papaya mango chili glaze	\$3.40
Japanese Rice Cake with Poached Prawn with a ginger poached prawn and chili mayonnaise	\$3.15
Japanese Rice Cake with Sesame Tuna rare ahi tuna with chili mayonnaise, tobiko and scallion	\$3.15
 Prawns Provençal orange and fresh herb-scented served with saffron aioli	\$3.00
 Prawns with Aztec Spices, Tequila and Lime served with pumpkin seed dip	\$3.00
 Prawns with Garlic and Fresh Herbs served with roasted garlic aioli	\$3.00
 Prawns with Madras Curry and Coconut served with mango dipping sauce	\$3.00
 Prawns with Preserved Lemon and Mint served with quince, roasted pepper and pomegranate dip	\$3.00
Profiterole filled with Shrimp and Herb Cheese	\$2.75
 Rösti Potato with Smoked Salmon with caper horseradish mascarpone and fresh dill	\$3.00



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Cold Hors d'oeuvre (continued)

Salad Roll filled with shrimp, ginger, crisp vegetables served with chili lime dip (see Meat and Poultry and Vegetarian for more selection)	\$2.90
Sesame Crusted Tuna rare ahi tuna marinated in orange and topped with wasabi cream and tobiko caviar	\$4.30
Tangerine Ginger Prawn Skewer with crisp Asian pear, lime and chives	\$3.85
 Wild Rice Blini with Double Smoked Sockeye finished with lemon cream	\$3.00

Vegetarian

Coconut Lime Rice Cake with Chili Peanuts kaffir lime-scented rice with crisp julienne vegetables	per piece \$2.75
Crusty Baguette Panini with Roasted Vegetables filled with grilled vegetables, provolone cheese and basil	\$2.75
Fig Tapenade on a Thyme Pepper Biscotti with Walnuts with Danish blue cream cheese	\$2.65
Kale Chips with Sea Salt slow roasted with a touch of extra virgin olive oil	\$2.85
Parmesan Pear Crisp topped with Zinfandel poached pears and chèvre	\$2.85
Rösti Potatoes with Grilled Artichokes with arugula, preserved lemon and black pepper mascarpone	\$3.00
Salad Roll filled with julienne of vegetables served with chili lime dip (See Meat and Poultry and Seafood for more selection)	\$2.65
Spiced Chai Nuts housemade mixed nuts roasted with sea salt, coconut and sweet Indian spices	\$3.55
Spiced Paprika Nuts housemade mixed nuts flavoured with sea salt and smoked Spanish paprika	\$3.55
Spicy Vegetable Samosa housemade with classic Indian seasonings served with tamarind chutney	\$2.30
Stilton Caramel Pear Tartlet with Hazelnuts honey caramel poached pears	\$3.30