

# HORS D'OEUVRES

offered as either served or stationed  
 (gf) gluten-free (gf req) gluten-free by request  
 minimum order of 3 dozen per item apply. priced per dozen, unless otherwise stated

## BEEF

	ASIAN MEATBALLS	teriyaki-glazed, wrapped in snow pea	22.68
GF	BEEF SATAY STRIPS	teriyaki-glazed	24.85
	BEEF WELLINGTONS	with a béarnaise sauce	30.50
GF REQ	COCKTAIL MEATBALLS	glazed in a choice of: spicy hot, sweet & sour, or sweet & spicy cranberry	16.25
	MINI BEEF SLIDERS	with a chipotle aioli	3.10 each
	PEPPERED BACON BEEF BITES	top sirloin bites wrapped in peppered bacon, served with a horseradish aioli	24.85
GF	POLYNESIAN BEEF & PINEAPPLE SATAY	sweet soy-glazed	24.25
GF REQ	POLYNESIAN MEATBALL KEBABS	with bell peppers & pineapples	17.25
	SAMOSAS, BEEF	with a tamarind sauce	26.00



## PORK

GF	BACON-WRAPPED TATER TOTS	served warm	21.25
	DELUXE QUICHE TARTS	with ham & swiss	21.75
	MINI PULLED PORK ON CIABATTA	with a cilantro slaw	4.65 each
GF	PROSCIUTTO-WRAPPED CHERRY TOMATO & BOCCONCINI	with a basil-balsamic dressing	24.75
GF	PROSCIUTTO-WRAPPED MELON	served cold	23.40
	SAUSAGE ROLLS	served warm	15.50
	RUEBEN SPRING ROLLS	with honey mustard	27.50

## CHICKEN

GF	BOMBAY CHICKEN SATAY	cilantro tandoori-glazed	22.20
	CRISPY CHICKEN TARTLETS	with pesto, garnished with black olives & red peppers	23.55
	SAMOSAS, CHICKEN	with a tamarind sauce	24.00
GF	CURRIED COCONUT CHICKEN SATAY	with pineapple & shredded coconut	23.76
GF	GLAZED CHICKEN WINGETTES	a choice of: bbq, honey garlic, sweet chili, spicy hot, or teriyaki	14.40



# HORS D'OEUVRES

	CHICKEN STRIPS	with dipping sauce	22.40
	MOROCCAN CHICKEN BASTILLA	in a phyllo tube	22.40
	MAPLE-GLAZED BACON-WRAPPED CHICKEN		30.00
GF	THAI PEANUT CHICKEN SATAY	spicy peanut-glazed	22.80
<b>SEAFOOD</b>			
GF	BACON-WRAPPED SCALLOP BROCHETTES	served warm	35.50
GF	CALIFORNIA SUSHI ROLLS	crab, cucumber & avocado	23.40
	COCONUT SHRIMP	coconut encrusted tiger prawn	26.75
GF REQ	CREAMED SHRIMP & CRAB CROSTINI	with a creamy lemon & dill goat cheese	21.50
	DELUXE CRAB QUICHE TARTS	with crab & cheese	24.85
GF	SHRIMP COCKTAIL	with fresh lemon & cocktail sauce	24.75
	SHRIMP, BACON, SPINACH & BRIE TRIANGLES	shrimp, bacon, spinach & brie in phyllo triangles	23.55
GF REQ	SMOKED SALMON CANAPÉS	lemon dill goat cream cheese-topped crostini with smoked salmon & capers	22.50
GF	SPICY SHRIMP SUSHI ROLLS	shrimp & spicy mayo with cucumbers	24.75
GF	TANGY THAI SHRIMP SKEWERS	in a sweet chili sauce	22.95
GF	VIETNAMESE SHRIMP SALAD ROLLS	with a spicy thai peanut dipping sauce	23.45
<b>VEGETARIAN</b>			
	ARANCINI	with a spicy tomato sauce & cheese	21.00
	BRIE & FRUIT CHUTNEY TRIANGLE	brie & fruit chutney in phyllo triangles	21.35
GF	CAPRESE SALAD ON A SKEWER	baby bocconcini, tomato & fresh basil with a white balsamic vinaigrette	22.40
	DELUXE QUICHE TARTS	with spinach & swiss	24.85
GF	DEVILLED EGGS	traditional or curried	18.50
GF REQ	GOAT CHEESE CROSTINI	with blood orange & a cracked-pepper marmalade	21.60
	GOAT CHEESE & GREEN APPLE TARTLET	creamed goat cheese, topped with a slice of green apple, served cold	21.40
	JALAPENO POPPERS	deep-fried jalapenos & cheese	24.00
	SPRING ROLLS	served hot with dipping sauce	20.25
	SPANAKOPITA	spinach & feta in phyllo triangles	22.40



# HORS D'OEUVRES

	TORTILLA ROLL UPS WITH SALSA	with a spicy cream cheese filling	16.25
GF	VEGETARIAN SUSHI ROLLS	carrot, cucumber & avocado	22.50
	SAMOSAS, VEGETABLE	with a tamarind dipping sauce	15.00
GF	VIETNAMESE SALAD ROLLS	with a spicy thai peanut dipping sauce	23.45
	<b>GAME MEAT</b>		
	BISON MEATBALLS	glazed in a choice of: spicy hot, sweet & sour, or sweet & spicy cranberry	MP
GF	LAMB SATAY	with a mint glaze	MP
GF	LAMB LOLLIPOPS	drizzled with a red wine demi-glaze	MP
	<b>BREADS &amp; DIPS</b>		
	ASSORTED BREAD CRISPS WITH HEARTY DIPS	roasted red pepper, eggplant and/or hummus	2.25 pp
	CREAMY ARTICHOKE DIP IN A SOURDOUGH LOAF	with sliced baguettes (serves 25-35)	40.00
	CREAMY SPINACH DIP IN A SOURDOUGH LOAF	with sliced baguettes (serves 25-35)	40.00
	FRESH TOMATO BRUSCHETTA	with toasted baguette rounds	2.40 pp
	<b>SWEETS</b>		
GF	CALLEBAUT CHOCOLATE MOUSSE CUPS	dark callebaut chocolate shells filled with a berry or chocolate mousse	3.25 each
GF	CHOCOLATE-DIPPED STRAWBERRIES	dipped in dark chocolate	2.25 each
GF	CHOCOLATE TUXEDO STRAWBERRIES	dipped in dark & white chocolate	2.75 each
GF REQ	ELEGANT MOUSSE PARFAITS	chocolate or berry mousse served in an elegant glass	3.95
	FINGER SWEETS	assorted home-baked squares, tarts & specialty cookies	1.75 each
GF	FRUIT SKEWERS	fresh, seasonal fruit	2.75 each
GF	FRUIT SKEWERS WITH CHOCOLATE ON THE SIDE	fresh, seasonal fruit & dark chocolate	2.95 each
	FRUIT-FILLED TARTLETS	with bavarian cream & fruits	2.50 each



# HORS D'OEUVRES

## ACTION STATIONS

### ACTION STATION AND MARTINI BARS REQUIRE STAFFING

	MINI ROAST BEEF ON A BUN	carved on-site, served with a béarnaise sauce	4.50 each
	TURKEY SLIDERS	on a mini ciabatta bun with havarti	3.95 each
GF	SHRIMP FLAMBÉ	with vodka, coconut rum, or sambuca (MIN. 50 PPL)	7.50 each
GF	SCALLOP FLAMBÉ	with wine & shallot butter (MIN. 50 PPL)	7.50 each
	HERB-CRUSTED BEEF TENDERLOIN ON CROSTINI	topped with sautéed portobello mushrooms & chevre, topped with horseradish & arugula	3.85 each
	FISH TACOS	with pollock, served with chipotle sauce on a tortilla chip (2 EACH)	1.75 each



## MARTINI BAR

### ITEMS ALL SERVED IN A MARTINI GLASS

GF	LAMB LOLLIPOPS	with truffle potato puree & a red wine reduction	12.45 each
GF	CAPRESE SALAD	baby bocconcini, tomato & fresh basil, with a red balsamic vinaigrette	4.45 each
GF	MASHED POTATO	with sour cream, green onion & bacon	2.65 each
	MAC & CHEESE	with bacon & toasted bread crumbs	2.65 each



CHINA, GLASSWARE, LINEN, AND BEVERAGES AVAILABLE. PLEASE REQUEST FOR A QUOTE.