

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

Passed and stationary

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| GF | Teriyaki Beef Satay | 25.00 |
| | Beef Wellington with Bearnaise sauce | 31.00 |
| GF req | Cocktail Meatballs with choice of spicy hot, sweet & sour or teriyaki sauce | 16.50 |
| | Peppered Bacon Beef Bites served with horseradish aioli | 25.00 |
| GF | Prosciutto Wrapped Cherry tomato & Bocconcini with lemon basil balsamic vinaigrette | 25.00 |
| | Ham & Swiss Quiche Tarts | 22.00 |
| | Mini Sausage Rolls | 16.00 |
| GF | Curried Coconut Chicken Satay with pineapple | 24.00 |
| GF | Baked Chicken Wings with choice of BBQ, honey garlic, honey garlic or hot sauce | 15.00 |
| | Chicken Samosas with a tamarind sauce | 24.00 |
| | Moroccan Chicken Bastilla in a phyllo triangle | 23.00 |
| GF | Thai Peanut Chicken Satay | 23.00 |
| | Butter Chicken Spring Rolls with a Pyaaz ka Raita Dip | 27.00 |
| | Coconut Shrimp with classic cocktail sauce | 27.00 |
| GF req | Shrimp & Crab Crostini with creamy lemon & dill goat cheese | 22.00 |
| GF req | Smoked Salmon Canapes with cream cheese, capers & lemon | 23.00 |
| GF | California Sushi Rolls with crab, cucumber and avocado | 24.00 |
| GF | Spicy Shrimp Sushi Rolls | 25.00 |
| GF | Vietnamese Shrimp Salad Rolls with spicy peanut sauce | 24.00 |
| GF req | Arancini with a spicy tomato sauce | 22.00 |
| | Brie & Fruit Chutney Phyllo Triangle | 22.00 |
| GF | Caprese Salad Bites with a white balsamic vinaigrette | 23.00 |
| GF | Classic Devilled Eggs | 19.00 |
| GF req | Goat Cheese Crostini with blood orange & cracked pepper marmalade | 22.00 |
| | Vegetarian Spring Rolls with plum sauce | 21.00 |
| | Spinach & Feta Spanakopita | 23.00 |
| GF | Vegetarian Sushi Rolls | 23.00 |
| | Vegetable Samosas with tamarind dipping sauce | 19.00 |
| GF | Vietnamese Salad Rolls with spicy peanut sauce | 24.00 |



Action stations

Based on person, must be ordered for entire group, require staffing at 30/hour for a minimum of 3 hours, minimum order 40ppl

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| | Carved Mini Roast Beef on a bun with bearnaise sauce | 5.00 |
| GF | Coconut Rum Shrimp Flambé | 7.50 |
| GF | Scallop Flambé with white wine and shallot butter | 7.50 |
| | Fish Tacos with chipotle sauce & guacamole | 5.00 |

Deluxe trays

Vegetable Crudités with a creamy herb dip

Lg (30ppl) 75.00 Md (20ppl) 55.00 Sm (10ppl) 30.00

International & Domestic Cheese Board & Crackers 5.00/person
(gluten free crackers available upon request)

Charcuterie Board with assorted meats, sausages, cheese & fruit.
Served with assorted mustards 12.00/person

Seasonal Fruit Board

Lg (30ppl) 120.00 Md (20ppl) 80.00 Sm (10ppl) 45.00

Spinach or Artichoke Dip served in a bread loaf (25ppl) 60.00

Italian Tomato Bruschetta with toasted baguettes (25ppl) 70.00

