

Hors D'Oeuvres

HOT

- Corn Potato Fritters with Sweet Chilli Sauce ●●
- Mini Cheese Filled Arancini with Tomato Basil Dipping Sauce
- Herb & Parmesan Crusted Chicken Skewers with Tomato Basil Sauce
- Tandoori Chicken Skewers with Cucumber Yogurt Dip
- Beef Short Rib Empanadas with Chimichurri
- Spanakopita Triangles

- Marinated Beef Tenderloin with Roasted Tomato Chutney and Balsamic Drizzle on a Focaccia Crostini
- Beet Rounds topped with Goat Cheese Mousse and Crushed Pistachios
- Chicken Yakitori Skewer with Teriyaki Glaze
- Jalapeño Goat Cheese Stuffed Mushroom Caps
- Smoked Duck & Shiitake Spring Roll with Ginger Plum Sauce
- Beef Satay with Peanut Sauce ●
- Mini Croque Monsieur with Fruit Chutney
- Hawaiian Shrimp – Coconut Breaded Shrimp with Sweet Chili Sauce ●
- Caramelized Onion & Brie Tartlet with Roasted Cherry Tomato
- Hot Smoked Maple Salmon Skewers ●
- Mini Grilled Cheese with Tomato Soup Shooter
- Crispy Shrimp Wonton & Garlic Tarragon Aioli
- Tempura Vegetable Skewer ●

- Lamb Sliders with Mint Aioli on a Sesame Brioche
- Vegetarian Slider with Hummus
- Korean Chicken Sliders with Asian Slaw and Kimchi Sauce
- Korean BBQ Sliders with Kimchi Mayo
- Sloppy Joe Slider
- Surf & Turf Kebab – Grilled Jumbo Shrimp & Beef Tenderloin ●
- Buffalo Chicken Slider with Blue Cheese Dressing
- Reuben Slider
- Mini Vegetarian Samosa with Tamarind Chutney
- Kobe Beef Sliders with Truffle Aioli & Crispy Onions
- Beef Tenderloin on Mini Yorkshire Pudding & Horseradish Cream
- Mini Meatball Sub

- Brie and Fig Bundles - Creamy Brie and Port Poached Fig wrapped in Golden Phyllo
- Bacon Wrapped Scallop with Apricot Mustard Glaze ●
- Blackened Shrimp with Tropical Salsa ●
- Bacon Wrapped Mini Filet Mignon with Maple Pommery Mustard Glaze ●

- Grilled New Zealand Lamb Chops with Fresh Lemon ●

● = Vegan ● = Gluten-Free

PREMIUM

- Devilled Fresh Figs with Dolce Latte & Truffle Scented Honey ●
- Signature Shrimp Cocktail: Jumbo Shrimp Marinated in Peppered Vodka & Spices ●

- Lobster Salad in Mini Savoury Waffle Cones

COLD

- Goat Cheese Grape Pistachio Truffle ●
- Beef Tenderloin over Crostini with Crispy Onions
- Caprese Salad Lollipop: Mini Bocconcini & Heirloom Grape Tomatoes with Pesto ●
- Smoked Salmon & Avocado Pinwheel on Pumpernickel Rounds

- Smoked Chicken Caesar Salad Rice Paper Rolls with Parmesan Dipping Sauce
- Thai Salad Roll Served with Sweet Chili Sauce ●●
- Caramelized Onion, Goat Cheese & Fig Tartlet
- Crudit  served in Shot Glass with Hummus ●
- Arugula Pesto Lined Tartlet filled with Chevre & Cranberry Mousse & Toasted Pecan
- Shaved Parmigiano Reggiano and Fig Compote over Polenta Cake ●
- Fava Bean Bruchetta with Parmesan Shavings
- Mini Waffle Cone filled with Curried Crab and Cilantro
- Beluga Lentil Salad in Cucumber Cup ●
- Pear, Ricotta and Walnut on a Crostini (minimum order 30 pcs)
- Watermelon and Feta Salad ●
- Beet Rounds topped with Goat Cheese Mousse and Crushed Pistachios

- Spicy Crab Rice Paper Rolls ●
- Iced Melon Soup Shooter with Prosciutto Chip ●
- Chilled Melon Soup with Fresh Mint Essence ●

- Mini Waffle Cone filled with Salmon Tartar, with Lemon, Olives & Fried Capers

