

Hors D'oeuvres - Set Menu

Minimum 40 guests, \$40.95/guest

Antipasto

Relish platter consisting of Manzanilla olives, spiced green beans, kalamata olives and marinated artichokes

Assorted fish platter consisting of BBQ Salmon tips, smoked salmon, baby shrimp and mussels

Antipasto platter with zucchini, tomatoes, olives, tuna, pickles, and onions

Crackers and sliced French baguettes

Marinated clams and mussels in a grilled lemon vinaigrette

Mediterranean grilled bell peppers, zucchini button mushrooms and aubergine

Pasta Bar (A La Minute - \$50 Chef Fee)

Penne or Fettuccine pasta

Served with a choice of mushrooms, shrimps, scallions, tomatoes, Italian chorizo, scallops, bell peppers, pesto, garlic shallots, sun-dried tomatoes, asiago cheese and julienne garden vegetables in a tomato or cream sauce

Hot

Coconut prawns

Vegetable spring rolls

Scallops wrapped in bacon with a dill sauce

Sweet chili chicken drumettes

Wild berry brie bundles in a phyllo pastry

Cold

Duets of melon wrapped in prosciutto

Herb-crusted filet of beef with arugula and grainy Dijon aioli

Grape tomato, basil & mini bocconcini skewers

Satay

Skewered strips of marinated beef and chicken with spicy peanut and grainy Dijon mayonnaise

Dessert

In-house brownies

Chocolate and hazelnut squares

Fruit and nut tarts

Cheesecake squares

Sliced fresh fruit mirror

Butler Serviced Hors D'oeuvres

(+\$3.00/guest)

(Quantity for items listed above is approximately 4 pieces per guest)

Hors D'oeuvres - by Dozen

Option 1

Minimum 4 dozen/item, \$20.95/item

Devilleed eggs
Assorted bruschetta
English tea sandwiches including pinwheels
Tortilla cups with goat's cheese and basil oil
Tortilla cups with black beans and jack cheese
Mini profiteroles with savory fillings

Option 2

Minimum 4 dozen/item, \$24.95/dozen

Assorted glazed canapés
Melon pieces wrapped with prosciutto
Smoked salmon roll-ups with herbed cream cheese
Bay Shrimp Canapé
Salmon and spinach pinwheels

Option 3

Minimum 4 dozen/item, \$29.95/dozen

Crab and artichoke chausson
Crab cakes with roasted pepper yogurt
Coconut prawns with pineapple and mango salsa or a mango chili sauce
Scallops wrapped in pancetta with sambal tomato
Lamb with Thai chili peanut sauce skewer
Deep-fried prawns with spicy cocktail sauce
Mini chicken souvlaki with tzatziki
Sesame prawns with brandy sauce

Option 4

Minimum 4 dozen/item, \$32.95/dozen

Risotto cakes topped with BBQ duck
Crab and artichoke chausson
Crab cakes with roasted pepper yogurt
Deep fried camembert with fruit coulis
Scallops wrapped in pancetta with sambal tomato aioli
Calamari and cucumber dip
Jumbo prawns with chipotle aioli
Assorted sushi
Crab cakes with Cajun dipping sauce