



FORK HOR D'OEUVRES



COLD BITES HORS D'OEUVRES

(prices are per dozen. Minimum three dozen of any one kind)

assorted vegetarian canapés

vegetarian pate with apricot and cranberry, baba ghanoush with parsley and carrot, hummus with chickpea and pavot seed, black olive with goat cheese and sun-dried tomato tofu and roasted red pepper tartinade

assorted canapés

salami with horseradish cream on rye, shrimp on shrimp mousse, ham and cheese spiral with mandarin, smoked salmon mousse with roasted capers on rye, pate de fois

assorted seafood canapés

smoked salmon pin wheel with roasted garlic cream cheese, mussel with curry cream, mini scallop with zucchini and sun-dried tomato cream, shrimp cocktail, smoked salmon pinwheels

assorted sushi

with wasabi, pickled ginger and soy sauce (min six dozen)

california rolls

with wasabi, pickled ginger and soy sauce (min six dozen)

individual chilled black tiger prawns

horseradish spiked cocktail sauce

crab salad in mini vol au vents

marinated cherry tomato and baby bocconcini skewers

tomato bruschetta

toasted baguette rubbed with garlic asiago cheese

goat cheese on toasted sesame seed rye, reduced balsamic

HOT BITES HORS D'OEUVRES

(prices are per dozen. Minimum three dozen of any one kind)

vegetable samosa

with mango chutney

three mushroom spring rolls

with spicy plum sauce

spinach and feta spanakopitas

parmesan, mozzarella and sun-dried

tomato pinwheel in pastry

buffalo style chicken wings

served with blue cheese dressing

crab cakes

crab and garlic aioli, hot pepper mayo

chicken satay

marinated in lemon juice, cumin, tamarind, turmeric and soya

beef skewers

marinated in teriyaki and sherry

alberta spring whiskey glazed meatballs

olive oil and sea salt cracked fingerling

potato, pancetta and crème fraiche

mini pizzas cocktail size

pepperoni and cheese / four cheese

bite sized beef wellington

mini corn dogs, gourmet mustards

shrimp gyoza, orange chili glaze

parmesan, mozzarella and sun-dried

tomato pinwheel in pastry