

# SEASONAL HORS D'OEUVRES

\$16.00 – 27.00 per dozen  
Minimum order 3 dozen per type

Smoked Trout in Gougeres with Red Onion Jam and Horseradish  
Crème Fraiche

Miniature Crab Cakes with Thyme Aioli

Coconut Shrimp with Sweet Thai Dip

Atlantic Shrimp in Cucumber Cups

Teriyaki Seared Atlantic Salmon Cups with Cucumber Salad

Seared Tuna Gaufrettes (chips) with Grilled Pineapple Relish

Citrus Marinated Scallop Seviche Served in Belgian Endive or  
Soup Spoons

Ponzu Grilled Scallop Brochettes with Hot and Sour Mango Dip

Miniature Croque Monsieur – Rye Rounds with Turkey Pastrami,  
Aioli and Sauerkraut Served with Caramelized Pear Marmalade

Shredded Pork or Chipotle Chicken in Sweet Corn Fritters

Duck Confit Spring Roll with Fig Chutney and Pinot Noir/Red  
Currant Reduction

Crispy Chicken Cakes with Mango and Chilis

Grilled Pork Tenderloin on Blini with  
Mango Chutney and Thyme Aioli

Cambazola/Walnut Stuffed Dates in Prosciutto

Honey Roasted Figs with Chevre and Pancetta

Rosemary Skewered Lamb Brochettes with Figs

Miniature Grilled Lamb Chops with Pommery Mustard Dip

Slow Braised Lamb in Brioche Cups with  
Lemon and Rosemary, Scallion Salad

Miniature Game Burgers with Oven Dried  
Tomatoes and Cambazola

Grilled Asian Glazed Flank Steak Wrapped  
Baby Greens and Spring Vegetables

Grilled Beef Tenderloin on Herbed Scone with  
Tomato Fennel Relish, Arugula and Roasted Garlic Aioli

Flaky Savoury Turnovers with Black Bean or Beef  
and Olive Filling Served with Tamarind Dip

Truffled Mushroom Ravioli with Sage Brown Butter

Miniature Wild Mushroom Tarts with Boursin and Truffle Oil

Shiitake Mushroom Napoleon with Vegetables and Chevre

Savoury Shortbreads with Goat Cheese, Pear Chutney and  
Toasted Pistachios

Selection of Quesadillas with Sour Cream and Salsa

Cherry Tomatoes with Goat's Cheese,  
Sundried Tomatoes and Pinenuts

Swiss Chard and Field Mushroom Strudel Medallions  
with Ontario Fruit Chutney

Braised Artichoke Hearts with Roasted Peppers,  
Sundried Tomatoes and Goat Cheese

Miniature Tomato Tarts with Fresh Basil and Ricotta

Belgian Endive with Blue Cheese, Caramelized Onion  
and Candied Walnuts

Pan Seared Risotto Cakes with Peppered Onion Confit  
and Port Marinated Stilton

## **Gourmet Pizza Wedges:**

Wild Mushrooms, Sun Dried Tomatoes, Chevre,  
Smoked Salmon, Kalamata Olives,  
Grilled Vegetables, Capers, Marinated Artichokes, etc.

## **Spring Rolls:**

Vegetable Coriander with Marinated Carrot,  
Avocado and Sprouts  
Sesame Seared Tuna  
Shrimp or Lobster and Mango  
Asian Glazed Pork Tenderloin with Green Tea Noodle

## **Vegetable Dips:**

Waterchestnut  
Asian Dip with Sesame Oil  
Roasted Garlic Dip with Spinach and Fresh Herbs  
Roasted Red Pepper Hummous  
Marinated Artichoke and Caper  
Sundried Tomato Tapenade



*Appetizingly Yours*  
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