



*Appetizingly Yours*  
EVENTS & CATERING

## SPRING & SUMMER 2010 ADDITIONS TO CATERING PACKAGE

### HORS D'OEUVRES

Sesame & Soy Marinated Grilled Shrimp with Pickled Daikon Radish, Pickled Ginger  
White Truffle Blini, Duck Confit & Caramelized Forelle Pear  
Braised Pork Shoulder with Avocado Cream on a Crispy Tortilla  
A.Y Citrus Cured Salmon on Rösti with Horseradish Crème Fraiche.  
Venison Osso Bucco a la Milanaise with Mini Saffron Risotto Cakes  
Housemade Muscovy Duck Prosciutto on Crostini with a Mission Fig Chutney  
Kafir lime, Curried Shrimp Salad on Crisp Vermicelli Noodles  
"Chimichurri" Beef Tenderloin Skewers with a Hot & Sour Cherry Tomato Yogurt  
Mini Romaine Salad with Lemon Vinaigrette and a Prosciutto Chip in a Parmesan Cup  
Atlantic Lobster BLT with Tarragon Pernod Aioli  
Tandoori Beef Tenderloin on a Onion Bhajia with a Mango Lime Pickle  
Blackened Beef Tenderloin on a Chili Corn Cake, Mango and Chipotle Cilantro Aioli  
Seared Sea Scallop with a Red Miso Vinaigrette Crispy Lotus Root & Kafir Lime Leaf  
Fried Capelini Galette with Kalamata Olives, Gorgonzola and Caramelized Onions  
Asian Sticky Rice with seared Tofu, Mangos and Madras Coconut Milk Curry  
Grilled Calamari with Brown Butter, Lemons, Capers & Pine Nuts  
Mini Naan with Butter Chicken and Chili & Cilantro Raita  
Hand Rolled Gnocchi, Prosciutto & Aged Balsamic Reduction

### SOUPS

Local Asparagus Puree with Wild Leek Crème Fraiche  
New England Clam Chowder  
Aromatic Chicken & Coconut Soup with Lemon Grass & Ginger

### SALADS

Golden Beet Salad with Frisee, Blood Orange, Chevre, Candied Walnuts and Cider Vinaigrette  
Julienne of Celery Root Carrot and Apple on Organic Greens with Pommery Mustard Vinaigrette  
Tabouleh with Almonds, Garbanzo Beans, Dried Apricots and Citrus Vinaigrette  
Japanese White Soba Noodles with Bok Choy, Snap Peas, Carrots and Peppers in a Sesame & Soy Vinaigrette

### ENTREES

Pan Roasted Sable Fish (5oz) on Sautéed Red Char with a Cherry Tomato & Pine Nut Fondue and Caper Butter  
Brandy Braised Chicken (6oz) with Wild Mushroom Cream  
Vegetarian Asparagus and Oyster Mushroom Ragout (6oz)

Ten Guest Minimum ~Prices do not include taxes, staffing, rentals or delivery unless otherwise stated



APPETIZINGLY YOURS EVENTS & CATERING  
23 Garibaldi Street, Guelph, ON N1E 5P3  
Phone 1.800.561.4819 or 519.821.6246 Fax 519.821.2479  
Website [www.appyours.com](http://www.appyours.com) Email [events@appyours.com](mailto:events@appyours.com)



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## *SPRING & SUMMER 2010 ADDITIONS TO CATERING PACKAGE*

### **PLATTERS**

AY Lemon Vodka Cured Atlantic Salmon with Cream Cheese, Capers and Crostini  
Small (10-12 Servings)  
Medium (12-15 Servings)  
Large (15-25 Servings)

Charcuterie Board featuring local smoked and cured meats, preserves and relishes  
Small (10-12 Servings)  
Medium (12-15 Servings)  
Large (15-25 Servings)

### **SLIDERS**

Pacific Crab with Fresh Mango and Red Chili Aioli  
Maple Glazed Pulled Pork with French Canadian Cheese Curds and Caramelized Onions  
Peppernada Chicken Slider with Fresh Avocado on a Ciabatta Bun  
Vegetarian Almond and Chickpea with Raita on Naan Bread

### **VINAIGRETTES**

Maple, Balsamic and Fresh Basil  
Creamy Kaffir Lime and Honey  
Carrot, Ginger and Rice Wine  
Hoisin  
Basil and White Balsamic

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