

CANAPES



Canapés



COLD CANAPÉS*

Cucumber with Dill Cream Cheese and Baby Shrimp Smoked Salmon and Caper on Pumpernickel Cajun Shrimp on Baby Toast Brie Cheese and Grapes on Herb Toast Puffed Pastry filled with Ratatouille Vol au Vent filled with Chicken or Tuna Salad Artichoke and Sun-dried Tomato with Goat Cheese on a Crisp Baguette Prosciutto wrapped Melon Balls

Roasted Corn and Black Bean Salsa with Smoked Chicken

Goat Cheese and Candied Almond on Melba Round Fillicetti and Mandarin Orange with Herbed Goat Cheese on a Crostini

\$35.00 Per Dozen

(Minimum order 10 dozen)

HOT CANAPÉS*

Vegetable Spring Rolls
Mini Beef Empanada
Chicken and Plantain Skewer
Beef Striploin with Crispy Onion and Blueberry Relish
Spanakopita — Phyllo Spinach and Feta Triangles
Moroccan Chicken Roll
Parmesan Risotto on a Bamboo Skewer
Breaded Shrimp with Cocktail Sauce
Vegetable Samosas
Tarragon Chicken Bundle
Mushroom Crescents
Mini Beef Wellington
Breaded Parmesan Artichoke Hearts
Lamb Spiedini

\$35.00 Per Dozen

(Minimum order 10 dozen)

SPECIALTY COLD CANAPÉS*

California Rolls with Soya Sauce and Pickled Ginger Salmon Tartar in a Cucumber Round with Vodka Crème Fraiche Duck Liver and Green Peppercorn Pâté Duck Breast with Apples and Calvados on Melba Toast Rolled Crepe filled with Cream Cheese, Chives and

Smoked Salmon \$47.00 Per Dozen

(Minimum order 10 dozen)

SPECIALTY HOT CANAPÉS*

Beef Tenderloin with Gorgonzola wrapped in Bacon Beef Tenderloin with Truffled Tulip Butter Pecan Shrimp

Panang Shrimp

Bacon Wrapped Scallops

Coconut Curry Dragon Shrimp

Crab Cakes with Roasted Red Pepper Dip

Mini Chicken Wellington

Herb Crusted Lamb Chop with Honey Dijon Sauce

Mushroom Truffled Tulip

Wild Mushroom Beggar's Purse Pork or Shrimp Shumai

\$47.00 Per Dozen

(Minimum order 10 dozen)

* We recommend four-six hors d'oeuvres per person per hour

