



2020

# Canapés Menu

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

## COLD CANAPÉS ..... \$35.00/dozen

Cucumber with Dill Cream Cheese and Baby Shrimp  
Smoked Salmon and Caper on Pumpnickel  
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  
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  
Prosciutto with Fig Relish on a Crostini  
Italian Bruschetta

(Minimum order 10 dozen)

## HOT CANAPÉS ..... \$35.00/person

Vegetable Spring Rolls  
Mini Beef Empanada  
Chicken and Plantain Skewer  
Beef Striploin with Crispy Onion and Blueberry Relish  
Spanakopita – Phyllo Spinach and Feta Triangles  
Parmesan Risotto on a Bamboo Skewer  
Vegetable Samosas  
Tarragon Chicken Bundle  
Mushroom Crescents  
Mini Beef Wellington  
Lamb Spiedini  
Italian Meatballs  
Mini Pogo  
Vegetarian Dumplings  
Shrimp Dumplings

(Minimum order 10 dozen)

## SPECIALTY COLD CANAPÉS ..... \$47.00/dozen

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

(Minimum order 10 dozen)

## SPECIALTY HOT CANAPÉS ..... \$47.00/dozen

Tempura Shrimp  
Beef Tenderloin with Truffled Tulip  
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

(Minimum order 10 dozen)