

Canapés Menu

Canapés

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

COLD CANAPÉS\$40.00/dozen

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
 Shrimp Cocktail
 California Rolls
 Fillicetti and Mandarin Orange with Herbed Goat Cheese on a Crostini
 Prosciutto with Fig Relish on a Crostini
 (Minimum order 10 dozen)

HOT CANAPÉS\$40.00/person

Vegetable Spring Rolls
 Spanakopita – Phyllo Spinach and Feta Triangles
 Duck Spiedini
 Arancini (Rice Balls)
 Chicken Skewer
 Vegetable Samosas
 Mushroom Crescents
 Mini Beef Wellington
 Lamb Spiedini
 Italian Meatballs
 Mini Pogo
 Vegetarian Dumplings
 Shrimp Dumplings
 (Minimum order 10 dozen)

SPECIALTY COLD CANAPÉS\$55.00/dozen

Sushi 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\$55.00/dozen

Potato and Cheese Filled Perogies
 Lobster Bisque
 Tempura Shrimp
 Beef Tenderloin with Truffled Tulip
 Panang Shrimp
 Rack of Lamb
 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
 Lollipop Chicken Wing
 (Minimum order 10 dozen)

Please note: OCEC does not charge a gratuity fee. Minimum catering order is for 10 people unless otherwise indicated.