



Canapés

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Minimum catering order for canapés is for 10 dozen unless otherwise indicated

COLD CANAPÉS 45.00/person

- 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
- Ratatouille in a Pastry Shell
- Pastry Shell with Chicken or Tuna Salad
- Artichoke and Sun-Dried Tomato with Goat Cheese on a Crisp Baguette
- Shrimp Cocktail
- Fillicetti and Mandarin Orange with Herbed Goat Cheese on a Crostini
- Prosciutto with Fig Relish on a Crostini
- California Rolls (gf/df/v/v+)
- Bruschetta (gf/df/v/v+)
- Cucumber with Hummus and Roasted Red Peppers (gf/df/v/v+)
- Polenta Bites with Reduced Tomatoes and Fig Relish (gf/df/v/v+)

HOT CANAPÉS 45.00/person

- Vegetable Spring Rolls
- Spanakopita - Phyllo Spinach and Feta Triangles
- Duck Spiedini
- Chicken Skewer
- Arancini (Rice Balls)
- Vegetable Samosas
- Mushroom Crescents
- Mini Beef Wellington
- Italian Meatballs
- Vegetarian Dumplings
- Shrimp Dumplings

SPECIALTY COLD CANAPÉS* 60.00/person

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

SPECIALTY HOT CANAPÉS* 60.00/person

- Potato and Cheese Filled Perogies
- Lobster Bisque
- 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
- Wild Mushroom Beggar's Purse
- Pork or Shrimp Shumai

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

Please note: OCEC does not charge a gratuity fee

gf – Gluten free df – Dairy free v – Vegetarian v+ – Vegan