

A close-up photograph of a plate of tempura. The central focus is a large, vertical stack of three large, golden-brown fried shrimp, their tails curled upwards. The shrimp are coated in a thick, crispy batter. To the left of the stack, there are several smaller tempura pieces, including what appears to be a piece of vegetable and a piece of shrimp. In the foreground, a mound of white rice is visible. The background is a plain white plate, and the lighting is bright, highlighting the texture of the fried food.

Canapés

Canapés

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

COLD CANAPÉS 45.00/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
- 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/dozen

- 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/dozen

- 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/dozen

- 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