

Hors d'Oeuvres



Hot- Hor D'Oeuvres

Price Per Dozen

Grilled Bison Brochette with Wild Pepper Current Sauce - \$25

*Shaved Beef Tenderloin & Petite Yorkshire pudding with Spicy
Rosemary Horseradish - \$23*

*Blackened Ahi Tuna, Radish Sprouts, Red Pepper & Lemon Aioli
Served on Crustini - \$26*

Curried Chicken Wontons with Zest of Orange & Plum sauce - \$20

Vegetarian Spring Rolls - \$16

Petite Rubeen Sandwich - \$18

*Seared Jumbo Sea Scallops in Fresh Lemon Lime & Coriander
Cream, with Leek Frazzle Served on Chinese Spoons - \$26*

Coconut Crusted Tiger Prawns with Mandarin Sauce - \$24

Wild Mushroom & Gruyere Tartlets - \$17

Fresh Manitoba Pan-Seared Pickerel Provencal - \$19

Beef Wontons with Chili sauce - \$20

Scallops with curried coconut sauce - \$26

Chicken Jambonette with soy honey glaze - \$20

Sautéed oysters with sauce Gribiche - \$25

Moroccan spiced lamb skewers with tzatziki sauce - \$22

Skewers of chicken satay (peanut sauce) - \$17

Cold- Hor D'Oeuvres

Price Per Dozen

Jumbo Tiger Prawns on Ice with Lemon and Cocktail Sauce - \$24

Crepes with smoked salmon and crab - \$18

Cherry tomatoes filled with herb (basil) marinated feta - \$16

Summer rolls - \$18

Mini Crabcakes with Red Pepper Aioli - \$17.95

Baby Shrimp and Curry on Cucumber - \$15.25

Asparagus with Cheese and Prosciutto - \$15.25

Mini creamer Potatoes with Tobiko Caviar - \$15.25

Smoked Salmon & Capers on Cocktail Breads - \$16.25

Bruschetta - \$14.25

Updated Feb 2007

Niakwa Country Club - Provence Bistro

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