

Hors d'oeuvres (minimum order 2doz of any one type)



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, micro greens, Red Pepper & Lemon Aioli Served on Crostini - \$26

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

Vegetarian Spring Rolls - \$16

Petite Rubeen Sandwich - \$18

Seared Sea Scallops in Fresh Lemon Lime & Coriander Cream, with Leek Frazzle Served on Chinese Spoons - \$28

Coconut Crusted Tiger Prawns with Mandarin Sauce - \$26

Wild Mushroom & Gruyere Tartlets - \$18

Beef Wontons with Chili sauce - \$20

Scallops with curried coconut sauce - \$28

Chicken Jambonette with soy honey glaze - \$22

Sautéed oysters with sauce Gribiche - \$26

Moroccan spiced lamb skewers with tzatziki sauce - \$25

Skewers of chicken satay (peanut sauce) - \$20

Parmesan risotto balls with marinara sauce- \$18

Bison meat balls with coconut bbq sauce-\$22

Cold- Hors D'Oeuvres

Price Per Dozen

Beef Tenderloin tartare on spoons-\$24

Smoked bourbon shrimp with chive cream and cucumber-\$21

Jumbo Tiger Prawns on Ice with Lemon and Cocktail Sauce - \$26

Crepes with smoked salmon and crab - \$20

Cherry tomatoes filled with basil and marinated feta - \$17

Vegetarian Summer rolls - \$18

Mini Crabcakes with Red Pepper Aioli - \$20

Asparagus with Cheese and Prosciutto - \$17

Mini creamer Potatoes with Tobiko Caviar - \$17

Smoked Salmon & Capers on Cocktail Breads - \$17

Bruschetta - \$16