

HORS D'OEUVRES

Cold

Stuffed Cherry Tomatoes with Crab or Herb Garlic Cream Cheese
Tropical Prosciutto Bites (Pineapple, Cantaloupe, Honeydew)
Baba Ghanouj & Toasted Sesame Seeds in Phyllo Cups
Rosettes of Smoked Salmon (*surcharge \$1.00/dz.*)
Zesty Shrimp or Smoked Trout Spirals
Peppercorn & Camembert Crostini
Greek Salad Cucumber Bites

\$17.50/dozen

Hot

Welsh Meatballs
Baby Bruschetta
Vegetable Samosas
Button Mushroom with Escargot or Prosciutto & Cheddar Stuffing
Chicken/Beef/Pork Satays with Assorted Dipping Sauces
(*\$3.00/dz. surcharge*)
Goat Cheese on Toasted Rye with Kalamata Tapenade
Marinated Teriyaki Chestnuts wrapped in Bacon
Crab or Spinach & Green Onion in Phyllo
Mini Quiche - Florentine or Lorraine
Mini Saffron Crab Cakes

\$18.50/dozen

In addition, you may compliment your reception with the following:

Jumbo Scallops in Prosciutto\$3.75 ea.
Marinated Lamb Chops.....\$4.25 ea.
Chicken Wings - Caribbean Jerk or Honey Garlic\$12.95/dz.
Honey Garlic Riblets.....\$14.95/dz.
Shrimp & Scallops with seafood marinara.....\$3.95/skewer

Platters:

Exotic Dipping Breads - served with Baba Ghanouj & Hummus.....\$3.95/person
Assorted Nachoes & Salsas.....\$2.95/person
Smoked Fish Platter.....\$6.95/person
Fresh Seasonal Vegetables & Dip.....\$3.50/person
Jumbo Shrimp Cocktail Platter (serves 25 people).....\$49.95/platter
Antipasto Plate\$4.50/person
Gourmet Cheese Platter with Crackers..... \$5.75/person
Assorted Cold Meat Platter - served with Buns & Condiments.....\$7.95/person
Add Sliced Cheddar & Havarti to above platter.....\$ 1.25/person
Fresh Seasonal Fruit Platter.(min 40 people).....\$3.95/person (*in season*)

*Ask about combination hors d'oeuvre platters - perfect for smaller groups
(Antipasto, shrimp, bruschetta, veggies and crackers) - pricing upon request*

Prices subject to change. All prices subject to applicable taxes & 15% gratuity. Labour charge may apply.

