

Cold & Room Temperature Hors d'oeuvres

Chevre, olive oil, garlic and sun-dried tomato are spread on this Crostini.

Fresh basil & tomato bruschetta served with garlic toast.

Spinach and Artichoke Dip with baguette chips.

Crab & corn Salsa with fresh corn tortilla chips.

Paprika Pita chips with hummus, veggie sticks and a Tahini ginger dipping sauce.

Thai sticks, pastry rolled with spicy chicken with a Thai style dipping sauce.

Thai Coconut dip, served with cucumber, peppers & crispy pitas for dipping

Pad King Kai, Thai gingered chicken on a skewer with spring onion and honey.

Tuscan Chicken, Tender Chicken Skewered & Rubbed with Rosemary, Sage & Garlic

Chicken Satay with a Thai style peanut sauce.

Beef Satay with a New Orleans style bbq sauce.

Sweet & Sour Pork Satay

Chicken Bombay, lightly curried chicken, skewered with apple.

Sesame Chicken fingers, tender strips of chicken with sesame. (Chicken snacks are served with our house chutney)

Capers, roasted red peppers & roasted Portobello mushroom on a Crostini with balsamic drizzle.

Prosciutto wrapped bread sticks.

Polenta topped with sun-dried tomato salsa.

Cranberry Chutney, with cream cheese on a toasted muffin crostini.

Bocconcine wrapped with roasted Red pepper.

Mustard Prawns skewered & battered & seasoned with grain mustards.

Chilled Prawns are marinated in chilies and wrapped in slivers of carrot.

Prawns, skewered with fresh strawberry.

Mini Crostini Pizzas, Tarragon Chicken, Spinach & Feta cheese Ham & Pineapple, Italian Salami and sun dried tomato

Roasted Red Pepper Hummus with mini pitas and carrot sticks for dipping.

Falafels with cucumber, Tatziki, and mini pitas

Marinated Mussels with green & Greek olives & roasted garlic.

Vegetarian filled rice wrapper with cilantro and chili peppers.

*Curried Chicken, shitake mushroom & asparagus in a rice wrapper.
Served with a Thai style dipping sauce & plain soya sauce*

Pita wrap with feta cheese & black olive

Spanokapita with spinach and feta cheese in phyllo pastry

*Assorted Tortilla Wraps, with chillied bean dip and peppers,
Smoked Salmon & cream cheese and Tortellas with mango relish & Arugula. Cajun Breast of
Chicken is rolled with mango in a flour Tortilla.*

*Baja Rolls, hummus and peppers are rolled in a spinach
tortilla wrap.*

*Barbecue salmon Nori roll, a Japanese wrap with smoked salmon, rice & spring onion, served
with wasabi and pickled ginger.*

Vegetarian California roll with avocado

*Brie Cheese, served with sliced baguettes, grapes and a fresh
fruit coulis.*

*Cheeses & Fresh Fruit, to include Brie, smoked Gouda, Swiss, herbed Havarti, Cheddars and
a display of seasonal fresh fruit with crackers.*

*Marinated Salmon, Tender sleeves of marinated salmon, a dill mustard mayonnaise, garnished
with capers & red onion and served with sliced rye bread.*

Market Vegetables, Bite sized vegetables are presented with a ranch style dip.

Deli Meats, Trays of assorted deli style meats; Roast Beef, Black Forest Ham, Pastrami,

Turkey & Salami are served with tomato, cucumber, lettuce, mustard, mayonnaise & a variety of rolls & baguettes.

Assorted baguette pocket & open face sandwiches with fillings & toppings of; Roast Beef, Pastrami, Salami, Chicken Salad, Seafood Salad, tuna salad, Turkey, Cream Cheese & a Vegetarian selection.

Beef Carpaccio, Braised Tenderloin of beef is peppered, sliced thin on a baguette and served with a honey Chipolte dip.

Chilled Red Bean Dip, Our favourite Bean dip is served with colourful Tortilla chips & salsa sauce.

Empanadas, tasty Spanish tarts with tuna, onion, garlic, peppers & tomato.

Classic ham & onion mini quiche

West Coast Antipasto tray, with grilled marinated vegetables.

Samurai Scallops coated with sesame seeds and served with an Asian Vinaigrette

Thai Style Beef Salad with vermicelli noodles served in a Pagoda Box.

Cheese Fondue, A classic Swiss fondue with peppers, broccoli, bread cubes, cauliflower & apple wedges for dipping.

Italian Fondue, A Classic Spicy Marinara Sauce served with fresh peppers, meatballs, Chorizo Sausage and Fresh Italian Breads.

Bruschetta Bar, A variety of bruschetta served with our favorite crostini; Roasted Asparagus and Parmigiano, Portobello with gorgonzola, classic Tomato with Basil.

Wrap Bites, A variety of Pesto, Garden Vegetable and Thai Lemon wraps hold fresh fillings of Teriyaki Beef, Fajita Chicken and veggie fillings

Brie Cheese with Candied Pecans & Caramel Sauce served with sundried cranberry bannock.

Assorted Canapés with toppings of; salmon cream cheese, smoked trout, salami with gherkin, Chevre with sun dried tomato, duck & orange

Dijon Tuna, freshly sautéed tuna, a grain mustard rub, skewered & served with mint & a Dijon dipping sauce

Blackened Scallops, served with a sweet potato aioli.

Smoked Salmon Crostini, with roasted garlic aioli and marinated purple onion.

Smoked Trout Salad, Served on a slice of cucumber with fresh tarragon

Hoisin Pork Rice Wrappers, filled with fresh mint & Basil and a Thai dipping sauce

Lemon Chicken, Skewered with snow peas

Spiced Lamb Tarts, with fresh Mint and Feta served in a filo cup

Spicy Pork Empanadas with Chunky Avocado Relish

Filo Tartlets with Smoked Salmon, Cracked Pepper and Lime

Filo Tartlets with Spicy Cilantro Shrimp

Filo Tartlets with Asian Beef Salad

Lime Marinated Chicken, Skewered with a Avocado Cream Dip

Hummus Bar, Roasted Red Pepper Hummus, Black Bean Hummus and the Original Chic Pea Hummus served with pitas, tatziki and a variety of flat breads & Crostinis

Mini Smoked Salmon Croissants, filled with cream cheese and dill

Rosemary Ham Crepes with Tarragon & Mustard Cream

Mini Lamb & Pistachio Burgers with goat cheese & Romaine Hearts

Hot Hors d'oeuvres

Curried Coconut Chicken, skewered and served hot with a peanut dip

Jerk Ribs, Baby Back Ribs are tossed in a spicy jerk sauce

Keftethes, Greek Style Meatballs served in a tomato sauce

Deep fried ravioli with Mexican salsa.

Marinated Greek style Chicken bites with fresh tatziki.

Crispy Cannelloni, Bite sized pasta filled with spiced sausage and cheeses and served with a salsa sauce side.

Gingered Pork WonTons with a Thai style dipping sauce.

Beef Polynesian meatballs, sweet & sour.

Honey Garlic Ribs, Baby back ribs basted with honey & garlic.

Spiced Jerk Tiger prawns with a pineapple salsa.

Chicken Tenderloin, tender strips of chicken, marinated, breaded and served with a plum sauce.

Mini Spring Rolls served with plum sauce.

Mini Egg Rolls, with Plum Sauce

Teriyaki Beef Rumaki

Vegetarian Samosas, with mint chutney.

Spicy Pork Dumpling, with dipping sauce.

Bacon wrapped dates.

Sweets

Assorted Sweets, Chocolate dipped Profiteroles, filled with bakers cream, Kahlua Coffee treats
Chocolate dipped fruit, Fresh Fruit Tartlets, Mocha Cheesecake Tartlets

Phyllo Sweets, a variety of Apple/pear, blueberry & raspberry with cream cheese filling
served with a fresh fruit coulis for dipping.

Chocolate Fondue, Melted Dark Chocolate is presented with fresh fruit & shortbread cookies
for dipping.
(Chocolate Fountains are also available)

Creole Bread Pudding served hot with Caramel

Feature Stations

(Cooked Fresh Onsite by Our Chefs)

Beef Pepitos

A Spanish style steak sandwich will be carved to order for your guests. Roast Baron of Beef is
peppered and carved onto fresh baguettes and served with condiments of sliced red onion,
gherkins, whole grain mustard, horseradish, and our own whiskey peppercorn mayonnaise.

(Also Available in Beef Tenderloin)

Sauté & Steamer Station

(Choose Two)

Escargot is sautéed with tender mushroom caps in butter, garlic and herbs
Mussels, Steamed in a pot with tomato, white wine, lemon, olive oil, garlic and cilantro
Shrimp, sautéed with fresh herbs, butter and garlic

Quesadillas

A variety of Chicken with banana peppers, Smoked salmon with red onion and a seasoned black bean. Quesadillas are served with sour cream and our roasted corn & pepper salsa sauce.

Fajitas

Marinated Beef & Chicken with peppers and onions are cooked fresh on a griddle. Served with warm tortilla shells and presented with condiments of grated cheddar cheese, jalapeno peppers, banana peppers, salsa, sour cream and shredded lettuce.

Italian Sauté Station

(Choose Two)

Calamari, sautéed with garlic, peppers, herbs & White Wine
Grilled Chorizo Sausage, Italian style, spicy
Fried Cheese, fresh mozzarella is rolled in parmesan cheese and sautéed
Tortellini filled with seasoned veal served hot from the pan
(All feature items are served with sliced Italian breads and condiments)

Sushi Station

Nigiri and Nori Roll Sushi are prepared for service & presented in steamer baskets. Our Sushi chef will prepare fresh Nori Rolls for your guests. Fillings of smoked fish, fresh vegetables, Tofu & avocado, pickled ginger as a condiment with soya and wasabi

Sweet & Savoury Crepes

Prepared Fresh for Your Guests

(Choose Two)

Portuguese Chicken Crepes, tender boneless breast of chicken & peppers
In a paprika sauce
Seafood Crepes, assorted seafood in a cream sauce with a hint of Pernod
Dessert Crepes, fresh strawberry, raspberry, peach flamed in brandy & topped with a Flavoured whipped cream