



Hors d'oeuvres Selections

<i>Item</i>	<i>Price per piece</i>
toasted beef or cheese ravioli with marinara sauce	1.50
fried chicken tenders with honey mustard or barbecue sauce	1.50
crispy potato wedges with bacon chive sour cream	1.50
Swedish meatballs in a tarragon cream sauce	1.75
spinach and artichoke rangoon served with Thai chili sauce	1.75
shredded beef empanadas with a roasted yellow pepper romesco sauce	1.75
vegetarian spring rolls with sweet and sour sauce	1.95
coconut prawns with an orange marmalade	1.95
marinated chicken skewers brushed with honey soy glaze and sprinkled with bamboo charcoal sesame seeds	2.00
baked ham, apple and brie finger sandwiches on baked french bread	2.00
miso steamed pot stickers with ground pork and a lemongrass hoisin sauce	2.00
shrimp ceviche of fresh lime, lemon, orange, cilantro and tomato brunoise	2.25
crab cake on a crostini with cocktail butter and lemon caper remoulade	2.25
tiger shrimp with cocktail or remoulade sauce	2.25
beef tar tar on a kettle cooked chip with a fried caper and dijonnaise	2.25
duck confit on a crostini with orange balsamic reduction and manchego	2.25
warm French brie and raspberries wrapped in crispy filo dough with mixed berry coulis	2.25
bacon wrapped jumbo diver sea scallops with apple wood smoked bacon and chipotle lime aioli	2.50
prosciutto wrapped asparagus bundles with a balsamic reduction	2.50

Dessert Selections

assorted miniature cheesecakes	1.50
assorted petit-fours including mini cheesecakes and layer cakes	2.00

Prices do not include 20% service charge or 8.0% sales tax



Hors d'oeuvres Specialties

Chilled Presentations

Make any chilled presentation bottomless for 1.00 per person

Cheese Display

*variety of cheeses, fresh fruits
accompanied by an assortment of crackers
3.75 per person*

Seasonal Fruit Display

*accompanied by a housemade dipping sauce
2.75 per person*

Fresh Vegetable Arrangement

*a variety of fresh vegetables arranged and accompanied
by Boursin cheese and sundried tomato dips
3.25 per person*

Field Greens Salad

*a mixture of fresh field greens with carrots, tomatoes,
cucumber, croutons and choice of two dressings
3.50 per person*

Smoked Salmon Tray

*accompanied with pesto artichoke cream cheese,
fried capers and assorted crackers
4.25 per person*

Hot Presentations

All hot presentations may be changed to a carving station for \$50 per station

Maple Glazed Ham

*with honey mustard sauce and petite rolls
5.00 per person*

Tenderloin of Beef

*with a cabernet demi glace,,
creamy horseradish and petite rolls
10.00 per person*

Slow Roasted Turkey

*with a Creole mayonnaise and petite rolls
5.00 per person*

Roasted Pork Loin

*with Creole mayonnaise and petite rolls
10.00 per person*

Slow Roasted Prime Rib of Beef

*with creamy horseradish,
grain mustard and petite rolls
330.00 per prime rib*

Action Stations

All chef attended station will have a \$50 fee

Pasta Station

*your choice of two of the following pastas and sauces:
penne, bowtie or cheese tortellini pastas
with marinara, alfredo or pesto cream sauces
includes parmesan cheese and garlic bread
8.50 per person
add chicken or beef- 2.00
add shrimp- 3.00*

Flambé Station

*your choice of two of the following desserts:
cherries jubilee, banana fosters or crème brule
7.00 per person
add a third dessert for 2.00 more per person*

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