



Hors D'ouvres & Canapés Menu

Priced per person + HST / Minimum 25 people

	Description	Price / Person
1	Herbed Goat Cheese on a Toasted Baguette with Cherry Tomatoes and Black Olives	\$1.75
2	Baked Brie and Broccoli Crown on a Herbed Crouton drizzled with a Red Current Tequila Preserve	\$1.75
3	Grilled Chicken Fillet on a Brochette with a Peanut Soya Sauce	\$1.75
4	Asian Spring Rolls wrapped in Authentic Rice Paper	\$1.75
5	Toasted Baguette with Olive Oil, Diced Tomatoes, Basil and topped with Parmesan Cheese	\$1.75
6	Ratatouille, Diced Eggplant, Zucchini and Roma Tomatoes topped with Asiago Cheese on a Baguette	\$1.75
7	Spanakopita – Herbed Goat Cheese and Spinach wrapped in a Phylo Pastry	\$1.75
8	Honey Grilled Chicken Breast topped with a Pineapple Glaze on a Toasted Baguette	\$1.75
9	Aged Cheddar Cheese with Peameal Bacon and Chives, stuffed in a light Pastry Crust	\$2.75
10	Garlic Butter Shrimp Skewers	\$2.75
11	Italian Sausage wrapped in Puff Pastry with a Herb Dijon Dip	\$2.75
12	Vodka Cured Atlantic Smoked Salmon on a Cucumber Disk with Cream Cheese, Capers and a Sprig of Dill	\$2.75
13	Diced Chicken Breast with Sundried Cranberry Raisins topped with Pesto Whipped Cream	\$2.75
14	Beef Tenderloin Carpaccio on a Focaccia Round, drizzled with Rosemary Oil and Parmesan Cheese	\$2.75
15	Malaysian Shrimp Skewers with Spicy Pineapple and Papaya Salsa	\$2.75
16	Smoked Chicken and Shrimp Wrapped in a Puff Pastry with Herb Mayonnaise	\$2.75
17	Mushroom Caps Stuffed with Snow Crab and Cream Cheese	\$2.75
18	Bacon Wrapped Scallops with a Tangy Seafood Sauce	\$2.75
19	Beef Tenderloin Marinated with Herbs and Olive Oil accented by Mandarin Oranges	\$2.75