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Tray Passed Hors D'oeuvres

In your house, office, wedding or wherever your celebration or party may be. Chefs on site, preparing hors d'oeuvres and service staff passing them to your guests.

\$1.95 Each

- Roasted Mushroom Bruschetta & Garlic Aioli on Crostini
- Grilled Chicken Kebobs with Tzatziki Dip
- Vegetable Springrolls with Plum Sauce Dip
- Grilled Chicken Skewers with Spicy Peanut Sauce
- Mini Quiche with Goat Cheese & Sundried Tomatoes
- Tiger Shrimp with Cocktail Sauce
- Grilled Lamb Kebabs with Rosemary & Garlic
- Mini Grilled Cheese with Ham & Dijon
- Goat Cheese Tarts with Basil & Roasted Cherry Tomato
- White Cheddar Tarts with Apple & Bacon
- Coconut Tiger Shrimp with Sweet Chili Sauce
- Shaved Asian Vegetable Rice Paper Rolls with Spicy Peanut Dip
- Cucumber Cups with Hummus & Sesame
- Ginger Beef Skewers with Hoisin Sauce
- Spicy Chicken & Roasted Red Pepper Quesadilla
- Thai Fish Cakes with Red Curry, Snake Beans & Sweet Chili
- Chilled Half Shell Mussels with Spicy Ginger Salsa
- Scallop Ceviche with Avocado Puree in Toasted Corn Cups
- Celeriac-Potato Pancakes with Apple-Onion Compote
- Cherry Tomato & Bocconcini Cheese Skewers with Basil Pesto
- Butternut Squash, Coconut & Chili Shooters
- Mushroom Caps with Leek, Fennel & Goat Cheese
- Crispy Risotto Balls with Roasted Red Pepper Dip
- Twice Baked Baby Potatoes with Truffle & Parmesan
- Grilled Tiger Shrimp Skewers with Spicy Mango Glaze

\$2.95 Each

- Snow Crab Cakes with Grilled Pineapple Salsa
- Half Shell Malpeque Oysters with Thai Flavours
- Sesame & Szechwan Salmon Skewers
- Seared Sea Scallop & Cauliflower Puree on Potato Latkes
- Japanese Oyster Shooters with Mirin, Sake & Wasabi
- Coconut & Ginger Pancakes with Five-Spice Duck
- Sesame Tuna Tartar with Cucumber & Lime on Wonton Chips
- Prosciutto Wrapped Pear, Watercress & Havarti Cheese

\$3.95 each

Lobster & Mango Vietnamese Rolls with Nuoc Cham Dip
Crab, Avocado & Mango Salad on Cucumber Cups
Sesame Tuna Tartar with Cucumber on Wonton
Beef Carpaccio Rolls with Asiago & Truffle Vinaigrette
Foie Gras, Pistachio & Fig Jam with Brioche
Miniature Lamb Chops with Garlic, Rosemary & Lemon

Service Charges

Minimum order of 30 for any type of hors d'oeuvre.
Service Staff & Chef Labour to be quoted upon.