



P • R • I • V • A • T • E C • A • T • E • R • I • N • G

## 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.

### **\$1.50 Each**

- Roasted Mushroom Bruschetta & Garlic Aioli on Crostini
- Grilled Chicken Skewers with Tzatziki Sauce
- Mini Vegetable Springrolls with Plum Sauce
- Chicken Satay with Spicy Peanut Sauce
- Goat Cheese & Sundried Tomato Quiche
- Tiger Shrimp with Cocktail Sauce
- Grilled Lamb Kebabs with Rosemary & Garlic
- Mini Grilled Cheese with Ham & Dijon
- Warm Goat Cheese Tartlets with Basil & Roasted Cherry Tomatoes
- White Cheddar, Apple & Bacon Tartlets
- 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

### **\$2.00 Each**

- Chilled Half Shell Mussels with Spicy Ginger Salsa
- Scallop Ceviche with Avocado Puree in Toasted Corn Cups
- Celeriac-Potato Pancakes with Apple-Onion Compote
- Tomato & Bocconcini Skewers with Basil Pesto
- Butternut Squash, Coconut & Chili Shooters
- Leek, Fennel & Goat Cheese Stuffed Mushroom Caps
- Crispy Risotto Balls with Cheddar & Parmesan
- Twice Baked Baby Potatoes with Truffle & Parmesan

### **\$3.00 Each**

- Snow Crab Cakes with Grilled Pineapple Salsa
- Tiger Shrimp Skewer with Spicy Mango Glaze
- 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

### **\$4.00 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.