



HORS D'OEUVRES

Each hors d'oeuvre \$3.50 per piece. A minimum of four pieces per person must be ordered

Cold Hors D'Oeuvres

Belgium endive, seasoned cream cheese, julienne of smoked salmon, and tobiko caviar
Celery crowned with a rosette of blue cheese mousse and caramelized walnut
Tapenade topped with a brunoise of roasted red pepper on a crostini
Seared Alaskan scallop on strips of pancetta and balsamic reduction
Snow goats cheese and thyme scented onion marmalade on a crostini
Seared fillet of salmon with Sevruga caviar on a crostini
PEI mussels on the half shell with Mexican salsa
Mini tart filled with Dungeness crab salad
Grilled asparagus wrapped in smoked salmon
Chilled jumbo prawn and cocktail sauce
Grilled asparagus wrapped in prosciutto
Smoked salmon roulade

Hot Hors D'Oeuvres

Mushroom pastry canapé
Spinach and feta spanakopita
Vegetable samosas with a minted yogurt dip
Vegetable pakoras with mango and date chutney
Crispy chicken with a sweet chili and mango dip
Skewered prawn brushed with a red-hot spicy sauce
Skewered chicken breast with a hoisin and honey glaze
Breaded garlic shrimp with herb and lime mayonnaise
Bruschetta with tomato and bocconcini cheese drizzled with white balsamic syrup