

# Cold Hors D'oeuvres & Canapés

*Prices Per Dozen, not including 15% hst*

*Minimum 3 dozen per order*

## Vegetarian

Pear with blue cheese \$18

Tomato salad on a stick with balsamic drizzle \$18

Grape tomato bruschetta on goat cheese crostini \$18

Strawberries filled with pepper and lemon cheese \$18

Avocado and goat cheese crostini with sundried tomatoes \$18

“Just For You” assorted crisp vegetable sticks in individual cups with sweet basil dip \$18

## Mix

Mango salad rolls with basil & pickled ginger \$18

Sushi with wasabi & pickled ginger – vegetarian or seafood \$18

## Meats

Prosciutto wrapped Bocconcini with basil oil & balsamic drizzle \$20

Dates filled with Almond Goat Cheese wrapped in Bacon \$18

Pork tenderloin, pineapple & mint chutney in curried profiteroles \$22

Shaved roast beef with port reduced mushrooms & onion served on light rye canapés \$18

Genoa salami, roasted peppers, blue cheese \$18

Chicken Terrine, olive, sundried tomato \$22

## Seafood

Smoked salmon with dill cream cheese on potato latke \$22

Smoked salmon wraps with fresh asparagus & cream cheese \$22

Atlantic smoked salmon canapé with lemon caper cream \$22

Steeped tiger prawns with coconut passion fruit dip \$20

Scallop ceviche, chilies & lime \$22

Tartlets with shrimp & cucumber \$18

Lobster bruschetta \$36

Lobster rolls with dill \$36