

Hors d'oeuvres and Appetizers

Crispy Shrimp Rolls

Whole shrimp seasoned with Garam Masala inside a crispy spring roll wrapper. Served with Thai Sweet Chili Dipping Sauce.

Chilled Jumbo Shrimp

Homemade spicy cocktail sauce, lemon wedges

Mini Shrimp Ceviche Cocktail Cups

Cooked Shrimp, Lime, Cucumber, Jicama & Avocado.

Creamy Smoked Trout Canapés

Smoked Trout, Apple, Horseradish, Chive, served on Brown Bread Squares

Wild Mushroom Phyllo Triangles

Wild Mushrooms, Shallots, Mascarpone, fresh Herbs and Madeira in Phyllo.

Persian Turnovers with Goat Cheese

Vegetables and Dried Fruits, Spices, Honey, Lemon, Goat Cheese wrapped in Phyllo.

Crispy Corn Cakes with Avocado Salsa

Mini Spiced Corn Cakes topped with fresh, rough-chopped Avocado Salsa.

Crispy Wontons

Pork, shrimp, water chestnuts, scallions, served with Chinese Hot Mustard and Soy Sauce for dipping.

Beef Tenderloin Bites with Chimichurri Sauce

Mini oven-roasted Beef Tenderloin Skewers with an Argentinian Chimichurri sauce of fresh herbs, garlic, vinegar and olive oil.

Teriyaki Beef Skewers

Thinly-sliced Beef Ribbons threaded on skewers, Ginger Soy Marinade.

Chicken or Beef Satay

Marinated in homemade Chili Paste, grilled and served with Peanut Dipping Sauce.

Chicken Yakitori

Mini chicken skewers with a sweet Soy and Mirin Glaze.

Arancini

Crispy Risotto Cakes served with a Zesty Tomato Sauce.

Cheese and Onion Tart Squares

Puff Pastry baked with Sliced Onion, Parmesan & Bacon,

Chèvre Crostini

Crispy toasted Baguette Slices, Chèvre and homemade Sweet Tomato Jam.

Vegetable Egg rolls

Chinese cabbage, water chestnuts, carrots and scallions served with sweet & spicy Apricot Dipping Sauce. (vegan)

Stuffed Grape Leaves

Meat or vegetarian, served with Greek Yogurt and Lemon Wedges.

Mini Black Bean Tostadas

Crispy Tostada Rounds, Homemade Refried Beans and Tomatillo Salsa, Queso Fresco.

Goat Cheese and Basil Quesadillas

Flour Tortillas, Goat Cheese, Monterey Jack, Basil, Red Pepper Dipping Sauce.

Crudité Platter

Assorted Vegetables artfully arranged with choice of dip(s). Choose from Sun-dried-tomato Cream Cheese Dip, Curry Dip, Tzatziki, or Caramelized Onion Dip. Can also be served with Hummus for a vegan dip.

Cheese Board

An assortment of domestic and imported cheeses served with crackers, flatbread, nuts, homemade tomato chutney, Dried Black Mission Figs & Apricots and grapes.

Smoked Fish Display

Cold Smoked Salmon, Hot Smoked Trout, Smoked Trout Pâté, Horseradish Cream, Chopped Onion, Capers, Flatbreads and Crackers.

Soup shots:

- Chilled Cream of Artichoke
- Chilled Cucumber
- Chilled Gazpacho (Traditional or Watermelon)
- Watercress
- Spiced Sweet Potato
- Cream of Tomato
- Bacon, Leek and Potato

Tea Sandwiches:

- Smoked Salmon Mousse on Brown Bread
- Chicken Salad with Lemon and Tarragon or Walnuts and Cranberries
- Cucumber
- Vermont Cheddar and Chutney
- Curried Egg Salad

Homemade "French Onion Dip" with Kettle Potato Chips

A creamy dip made with Caramelized Onions, served with crunchy Kettle-cooked potato Chips or Exotic Vegetable Chips.

Smoked Salmon Canapés

Scottish Smoked Salmon, Herbed Cream Cheese, Toast Rounds, Cucumber and Chive Garnish

Sushi Platter

Assorted Sushi Rolls with Wasabi, Soy Sauce, Homemade Pickled Ginger and "Spicy Sauce", served on a lacquered tray. Maki rolls and hand rolls available. Sushi bar with made-to-order sushi also available for parties. (vegan options)