



# Reception Hors D'Oeuvres

**Hot**

**\$32.00 per dozen, passed**

**Spring Green Pea Soup Shooter** with Parmesan Tuiles

**Butternut Squash Soup** Served in Espresso Cup

**Panko Coconut Shrimp** with Spicy Mango Salsa

**Miniature Mac and Cheese Bites** served with a sour cream dip

**Baked Sweet Potato Wedges** with Canadian Maple Syrup and Served in a Paper Cone

**Marinated Chicken Satay** with Mrs. McGarrigle's Hot Whiskey Mustard & Plum Sauce

**Miniature Pancakes Topped** with Smoked Salmon, Caviar, and Lemon Dill Sauce

**Mini Quiches** with choice of Florentine and Lorraine

**Vegetarian Cocktail Samosas** served with a Tamarind Dipping Sauce

**Spinach and Feta Cheese Stuffed Phyllo Pastry** with Sipping Sauce

**Chicken Roulade Lollipops** with Garlic Aioli Dipping Sauce

**Gourmet Grilled Cheese Sandwiches** with Pear & and Mrs. McGarrigle's Chutneys

**One-Bite Beef Filet Skewers** wrapped in Double Smoked Bacon with Chipotle Aioli


**Beer Battered Fish & Chips** served in a Newspaper Cone with Lemon & Tartar Sauce

**Bites of Heaven Savory Cones** filled with smoked duck, mango chutney & sweet chili

**Chicken Filet** with a crispy Asian Napa slaw

**Golden Empanadas** filled with bean and cheese blend

**Marinated Beef Bites** served with remoulade dip and dusted with crispy onions





## Cold

**\$30.00 per dozen, passed**

**Smoked Salmon Tartar** infused with Dill and Lemon, Served on Artisan Baguette

**Vietnamese Spring Rolls** with with Teriyaki-Lime Dipping Sauce

**Caprese Skewers** with cherry tomatoes and baby bocconcini drizzled in balsamic

**Roasted Beet and Goat Cheese** served in Spoons

**Prosciutto and Melon** served on a mini fork

**Smoked Duck** flavoured with a dollop of cherry compote

**Mini Lobster Roll Croissants** filled with a Creamy Lobster Salad

**Teriyaki Beef Cucumber Cups** garnished with White & Black Sesame Seeds

**Stuffed Baby Red Jacket Potatoes** with curried chicken & mango salad

**Shrimp Cocktail Puffs** with infused cream cheese, served atop a mini vol au vent

**Herbed Cream Cheese** dipped into crispy phyllo cups, topped with cranberries

**Black Olives and Sundried Tomato Tapenade** in mini celery boats

**Trio Cheese Blend** with fine julienne of vegetables, pinwheeled into tortillas

*All packages are current as of September, 2017.*

*Prices are subject to change and are exclusive of applicable taxes and administrative fees.*

