



Reception Hors D'Oeuvres

Hot

\$30.00 per dozen, passed

Spring Green Pea Soup Shooter with Parmesan Tuiles

Butternut Squash Soup Served in Espresso Cup

Baked Brie Filo Bundle with Mrs. McGarrigle's Apple Rum Chutney

Panko Coconut Shrimp with Spicy Mango Salsa

Garlic & Rosemary Lamb Lollipops on Bamboo Skewers, Served with Tzatziki Sauce

Herb Crusted Lamb Chops served with a Maple-Syrup Mustard Dipping Sauce

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





Cold

\$28.00 per dozen, passed

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

Smoked Salmon served on Mini Pumpernickel Bread with Lemon Aioli Sauce

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

Skewer of Marinated Shrimp served with Cocktail Sauce and Lemon Wedge

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

*All packages are current as of June, 2016.
Prices are subject to change and are exclusive of applicable taxes and administrative fees.*

