



Hors d'Oeuvres for Easy Entertaining

Plan the perfect party...stress-free. Let us prepare delicious food made from the finest ingredients for you and your guests to enjoy. Nothing could be easier!

HORS D'OEUVRES TO SERVE HOT

Pan-seared chèvre polenta with roasted pepper confit	\$10.95
Miniature sweet potato samosas with tamarind chutney	\$14.95
Vegetable pakoras with minted yogurt	\$17.95
Onion popcorn with chipotle aioli	\$9.95
Miniature Yorkshire pudding with wild mushroom ragout	\$23.95
Miniature grilled Canadian cheddar cheese sandwiches with apple compôte	\$24.95
Potato medallions with Stilton cheese and caramelized onions	\$18.95
Lima bean croquettes with stewed curried tomatoes on a papadum chip	\$19.95
Asparagus prosciutto phyllo spears	\$23.95
Korean-style short ribs with pickled carrot salad	\$34.95
Pulled pork sliders with onion confit on pain au lait rolls	\$24.95
Poutine of duck ragout with fresh curds on potato fries	\$34.95
Steamed chicken dumplings with sesame vinegar dip	\$15.95
Chicken Masala skewers with cucumber raita	\$29.95
Malaysian beef skewers	\$29.95
Spicy coconut shrimp with tropical salsa	\$24.95
Cape Cod crab cakes with bearnaise aioli	\$34.95
Miniature savoury tarts: niçoise, herbed chèvre, lorraine, spinach & mushroom, smoked salmon & dill, alsatian onion	\$21.95
Sausage rolls with honey mustard dipping sauce	\$18.95
Miniature Kobe beef burgers with Applewood smoked cheddar and grainy mustard	\$49.95
Herb-crust lamb lollipops with roasted tomato coulis	\$54.95

HORS D'OEUVRES TO SERVE COLD

Grilled vegetable bundles stuffed with chèvre and herbs	\$17.95
Garden maki with a panko crust and wasabi yogurt	\$18.95
Fresh figs and whipped brie on crostini with honeyed walnuts	\$24.95
Creamy root vegetable salad with tarragon, crispy leeks & seedlings	\$26.95
Lemon scented buffalo mozzarella with pea puree on crostini	\$22.95
Prosciutto-wrapped fresh figs with mascarpone	\$24.95
Freshly poached jumbo tiger shrimp with lemongrass aioli	\$26.95
Smoked trout on Gruyère cheese coins with honey mustard	\$23.95
Tamarind shrimp on a pappadum chip	\$24.95
Lobster sliders on pain au lait rolls	\$34.95
Roasted duck breast with celeriac remoulade and toasted walnuts	\$27.95
Poached pernod shrimp with olive antiboise	\$29.95
Tuna sashimi with pickled jalapeno peppers	\$29.95
Pork rillettes with onion confit on handmade apple chip	\$26.95
Crab & avocado salad on tortilla crisp	\$34.95
Duck prosciutto with honeyed walnuts on a watercress tuille	\$22.95
Beef tenderloin on fresh baguette with grainy mustard and baby arugula	\$32.95
Foie gras torchon on toasts with Niagara plum & honey jam	\$29.95
Smoked salmon caper canapés	\$26.95

LAST MINUTE ENTERTAINING

A selection of your favourite hors d'oeuvres is available in our retail freezer, including curried scallop cakes, coconut shrimp, crab cakes, chicken dumplings, sweet potato samosas, spanakopita, sausage rolls and more.

All Hors d'oeuvres are priced per dozen.
Minimum order of 2 dozen per flavour with 3 days notice.

Please check with the catering department as some items are best finished on site by a catering chef.

