

# HORS D'OEUVRES MENU SELECTIONS

	SIGNATURE Packages	PREMIUM Packages	EXCLUSIVE Packages
Nature of Event/ Time of Day	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:	Select from the 3 Hors D'oeuvres menus as follows:
<b>LIGHT RECEPTION</b>	<b>Signature Package A</b>	<b>Premium Package A</b>	<b>Exclusive Package A</b>
<i>Low Appetite</i> 2-4pm or after 9pm  Chefs will prepare 5-7 pieces per person in total	Signature Items (4) Premium Items (1)  Price \$23 <sup>00</sup> Includes: Bruschetta Crostini	Signature Items (4) Premium Items (2) Exclusive Items (1)  Price \$26 <sup>00</sup> Includes: Bruschetta Crostini	Signature Items (3) Premium Items (2) Exclusive Items (2)  Price \$29 <sup>00</sup> Includes: Bruschetta Crostini
<b>COCKTAIL RECEPTION</b>	<b>Signature Package B</b>	<b>Premium Package B</b>	<b>Exclusive Package B</b>
<i>Medium Appetite</i> 3-5pm or after 8pm  Chefs will prepare 7-9 pieces per person in total	Signature Items (5) Premium Items (2) Exclusive Items (1)  Price \$32 <sup>00</sup> Includes: Bruschetta Crostini	Signature Items (4) Premium Items (3) Exclusive Items (2)  Price \$36 <sup>00</sup> Includes: Bruschetta Crostini	Signature Items (3) Premium Items (3) Exclusive Items (4)  Price \$39 <sup>00</sup> Includes: Bruschetta Crostini
<b>DINNER RECEPTION</b>	<b>Signature Package C</b>	<b>Premium Package C</b>	<b>Exclusive Package C</b>
<i>High Appetite</i> 5-8pm or Later  Intended as Main Evening Meal  Chefs will prepare 11-13 pieces per person in total	Signature Items (6) Premium Items (3) Exclusive Items (1)  Price \$44 <sup>00</sup> Includes: Sweets & Treats	Signature Items (4) Premium Items (4) Exclusive Items (3)  Price \$47 <sup>00</sup> Includes: Sweets & Treats	Signature Items (3) Premium Items (5) Exclusive Items (4)  Price \$51 <sup>00</sup> Includes: Fancy Dessert Platter


*It is essential that all time frames in the above matrix are strictly adhered to.*

*Most Hors D'Oeuvres options are available in stationary OR passed format. A \$25<sup>00</sup> per hour charge per server will apply if a passed format is selected. Number of servers depends on number of guests.*

\*Pricing is subject to an 18% Service Charge + 5% GST.

# CHEF'S SIGNATURE HORS D'OEUVRES

## COLD

- **BASIL SCENTED VEGETABLE TORTILLA PINWHEELS**  
Sundried Tomato Cream Cheese, Balsamic Glaze & Feta
- **SAUSAGE & CHEESE KABOB**  
Double Smoked Farmer Sausage, Cheddar Cheese & Grape Tomato
- **FRESH TOMATO BRUSCHETTA IN A MINI CONE**
- **CAPRESE SALAD SKEWER**  
Seasoned Mini Bocconcini, Grape Tomato, Fresh Basil Leaf & Balsamic Glaze
- **BASIL CHICKEN SALAD ON A CRISP WONTON**
- **HUMMUS FILLED CHERRY TOMATOES** 
- **WATERMELON SALAD BITES**  
Mint, Feta & Balsamic Glaze

## HOT

- **MEATBALLS IN A SIGNATURE BBQ SAUCE**
- **MINI GRILLED CHEESE & TOMATO CAPPUCCINO**
- **ASIAN POTSTICKERS**  
Sweet Chili Glaze
- **LUMPIA**  
Chicken Spring Roll & Spicy Vinegar
- **CHICKEN CHILITO BITES**  
Tex Mex Dipping Sauce
- **CHICKEN SALTIMBOCCA BITES**  
Lemon Sauce
- **AGEDASHI TOFU**   
Teriyaki Sauce
- **CRISP DUTCH STYLE CHICKEN CROQUETTE**  
Honey-Lemon Aioli
- **CRAB, MUSHROOM & GREEN ONION TARTLET**
- **FRIED ARTICHOKE HEARTS**   
Lemon Aioli

# CHEF'S PREMIUM HORS D'OEUVRES

## COLD


- **ROASTED SQUASH & CASHEW TARTLET**  
Curry, Coriander & Cilantro
- **POACHED PEAR & GOAT CHEESE**  
Crisp Parmesan Wafer
- **CUCUMBER CUPS WITH SMOKED SALMON**  
Lemon Scented Mayonnaise, Dill Cream Cheese & Fresh Capers
- **SMOKED SALMON WRAPPED ASPARAGUS**
- **GOAT CHEESE MOUSSE**  
Candied Beets, Rye Crouton
- **CITRUS POACHED PRAWNS IN MOJITO SAUCE**
- **MINI VOL-AU-VENT**  
Onion Jam & Brie
- **SMOKED SALMON BLINI**  
Crème Fraîche, Lemon & Dill

## HOT


- **HOISIN BBQ PORK RIBS**
- **BACON WRAPPED SCALLOPS & BEARNAISE**
- **CARAMELIZED ONION & GOAT CHEESE**  
Crisp Vol-Au-Vent
- **CHICKEN COCONUT BITE**  
Mango Crème Fraîche
- **CHICKEN SATAYS & PEANUT SAUCE**
- **MAC & CHEESE**  
Candied Bacon
- **LEMONGRASS TEMPEH**  
Chili Lime Aioli
- **MINI BEEF SLIDERS**  
Cheese & BBQ Sauce
- **PROSCIUTTO WRAPPED PRAWNS & LEMON AIOLI**
- **PLANT PROTEIN & BROWN RICE BALLS**   
Simmered in Marinara

# CHEF'S EXCLUSIVE HORS D'OEUVRES

## COLD

- **TUNA POKE**  
Edamame Beans, Sushi Rice, Avocado, Tomato & Crisp Shallots
- **BLACK SESAME SOBA NOODLE & CRUNCHY YAM** 
- **TOFU POKE**  
Avocado, Edamame, Tomato & Seaweed
- **MINI PARMESAN SCONE**  
Prosciutto, Grainy Mustard & Pea Shoots
- **MINI LOBSTER & SHRIMP ROLL**  
Sriracha Aioli & Avocado in a Hoagie Bun

## HOT

- **DUNGENESS CRAB CAKES**  
Old Bay Seasonings, Red Peppers, Cilantro & Roasted Garlic Aioli
- **BRAISED BEEF MINI WELLINGTON**  
Mushroom & Prosciutto
- **BEEF TENDERLOIN IN MINI YORKSHIRE PUDDING**  
Creamy Horseradish
- **CHICKEN TIKKA ON MINI NAAN & MINT CHUTNEY**
- **LEMONGRASS PORK BELLY**  
Steam Bun & Pickled Vegetables
- **ZUCCHINI BOATS**   
Greek Spiced Plant Protein Crumble & Vegan Cheese



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