

## HORS D'OEUVRES



### Served Hot

<b>Argulua, Gorgonzola, &amp; Walnut Crostini</b>	\$24.95/dz
<b>Selection of Gourmet Spring Rolls</b> served with Red Pepper Plum Sauce	\$21.95/dz
<b>Thai Marinated Chicken Satays</b> served with Peanut Sauce	\$24.95/dz
<b>Grilled Shrimp Satay</b> served with Jalapeno Aioli	\$26.95/dz
<b>Marinated Beef Tenderloin Satay</b> served with Chiptle Aioli	\$25.95/dz
<b>Mini-Fresh Atlantic Salmon Cakes</b> served with Dill	\$26.95/dz
<b>Sundried Tomato &amp; Goat's Cheese</b>	\$22.95/dz
<b>Turnovers or Spinach &amp; Feta Turnovers</b>	
<b>Gourmet Pizzas</b> Gorgonzola with Caramelized Onion, Chicken, Red Pepper, Basil and Asiago, Wild Mushroom and Parmesan	\$22.95/dz
<b>Wild Mushroom Bruschetta with Brie</b>	\$24.95/dz
<b>Maryland Crab Cakes</b>	\$26.95/dz
<b>Beer Batter Coconut Shrimp</b> served with Apricot Ginger Dip	\$26.95/dz
<b>Vegetable Samosas</b>	\$21.95/dz
<b>Ginger Pork Wontons</b> served with Sesame Apricot Dip	\$22.95/dz
<b>Mediterranean stuffed Lamb Meatballs</b> served with Roasted Tomato and Olive Tapenade	\$25.95/dz

### Served Chilled

<b>Orange scented Muffins</b> served with Smoked Turkey & Boozy Berry Sauce	\$25.95/dz
<b>Rosemary Mini Muffins</b> served with Smoked Duck & Red Current Jelly	\$25.95/dz
<b>Cranberry Scones with Stilton Cheese</b> topped with Citrus Marmalade	\$23.95/dz
<b>Shrimp &amp; Crab Salad</b> served on Cucumber rounds	\$25.95/dz
<b>Fresh Thai Vegetable Spring Rolls</b> served with Thai Dipping Sauce	\$25.95/dz
<i>add Shrimp</i>	\$2.00/dz
<b>Savoury Pate on a Garlic Crostini</b>	\$22.95/dz
<b>California Rolls (Crab &amp; Avocado)</b> served with Wasabi, Soya, & Ginger	\$21.95/dz
<b>Pissaladiere French Style Pizza</b> Mediterranean, Italian, or Vegetarian	\$24.95/dz
<b>Smoked Salmon Canapés</b> served on Dill Scones with Crème-Friache	\$25.95/dz
<b>Pepper Crusted Steak on Grilled Crostini</b> served with Toasted Garlic Horseradish	\$25.95/dz
<b>Chicken Jalapeno and Cheese Tortilla Rolls</b>	\$23.95/dz
<b>Fresh Figs with Citrus Cream Cheese &amp; Pralines</b>	\$24.95/dz
<b>Prosciutto Roulades</b> served with Stilton & Fresh Fig	\$24.95/dz
<b>Wine Poached Jumbo Shrimp</b> served with Cocktail Sauce	\$26.95/dz
<b>Ploughman's Crostini</b>	\$23.95/dz

### SERVED WARM/ROOM TEMPERATURE

<b>Ebelskivers "Able-Skeevers"</b> sweet or savoury sphere-shaped pancakes. Walnut, Pear, & Gorgonzola, Seafood Dill, Fresh Fruit & Caramel, or Chocolate Truffle	\$24.95/dz	<b>Asiago Frico Cups with Bacon, Tomato, and Arugula. Garnished with Garlic Aioli</b>	\$24.95/dz
<b>Panko Crusted Parmesan Risotto Cakes</b> with Kalamata Olive & Sundried Tomato	\$25.95/dz	<b>Cornbread Muffins filled with our own Carolina Pulled Pork</b>	\$25.95/dz
		<b>Jerk Chicken on Potato Rosti</b> with Minted Yogurt	\$25.95/dz

These are our recommended suggestions. Please don't hesitate to ask for other options.

ALL HORS D'OEUVRES ARE BOXED AND INCLUDE COMPLETE HEATING INSTRUCTIONS.  
DECORATED PLATTERS ADD \$3.75 PER DOZEN. DELIVERY CHARGE WILL BE BASED ON TIME & MILEAGE.

## HORS D'OEUVRES



### DRIVE-THRU CATERING

If life was only that easy. But we do have you covered for those last minute, impromptu get-togethers.

Our selection of impressive gourmet hors d'oeuvres are sold by the dozen, either frozen or heated for minimal fuss - so you can spend more time with your guests.

Selected Options Include:

- Morroccan Chicken Philo Rods
- Asian Noodle Nest
- Fig & Goat Cheese Bouche
- Classic Mini Quiches
- Spinach Turnovers
- Authentic Vegetarian Samosas
- Hickory Smoked Chicken Quesadillas
- French Tarragon Chicken Philo Bundels
- Oka Cheese Apple Almond & Honey Philo

CALL FOR PRICING & NEW SELECTIONS.  
HEATED & READY TO GO OPTION AVAILABLE.