



## Hors D'oeuvres

(Minimum 3 dozen per selection)

## HOT Selections:

### The Meats

Teriyaki or BBQ Meatballs	\$40/per doz
Beef Sliders with Smoked Cheddar	\$50/per doz
Pulled Beef served with Mini Yorkshire cups	\$50/per doz
Satay Beef or Chicken with Lime Peanut sauce <b>GF</b>	\$48/per doz
Bacon Wrapped Stuffed Jalapenos <b>GF</b>	\$42/per doz
Mini Smoked Bacon & Sour Cream, Double baked potatoes <b>GF</b>	\$42/per doz

### The Vegetarian

Mini Samosas with Mango Chutney <b>Vegan</b>	\$40/per doz
Crisp Vegetable Spring rolls with Plum Sauce <b>Vegan</b>	\$42/per doz
Smoked Cheddar Stuffed Arancini	\$42/per doz
Vegetable Gyoza with Spicy Chili Sauce <b>Vegan</b>	\$42/per doz
Sweet Potato Latkes with Spicy Roasted red pepper dip <b>GF/Vegan</b>	\$40/per doz
Mini Parmesan & Basil Frittata bites <b>GF</b>	\$42/per doz

### The Seafood

Grilled Cajun Prawns with Cilantro Lime Sauce <b>GF/Ocean wise</b>	\$50/per doz
Digby Scallops wrapped in Canadian double smoked bacon <b>GF</b>	\$50/per doz
Sambuca Prawns <b>GF/Ocean wise</b>	\$50/per doz
West Coast Seafood Cakes	\$42/per doz
Prawn Dumplings	\$42/per doz

## Cold Selections:

### The Meats

Crispy Prosciutto Cup & Whipped Goat Cheese topped w/ Fig Jam <b>GF</b>	\$40/per doz
Shredded Chicken Salad w/roasted Cauliflower & Monterey Jack on spoon <b>GF</b>	\$40/per doz
Duck Confit on a Brioche Crostini with Red Onion Jam	\$40/per doz
Thai Wonton Chicken Cups	\$40/per doz
Beef Carpaccio on Crostini with Arugula Pesto	\$48/per doz
Mini Open-face Turkey Club Canape	\$40/per doz

### The Vegetarian

Ratatouille Terrine with Sundried Tomato Jam & Feta <b>GF</b>	\$38/per doz
Merlot Poached Pear with Whipped Scallion Chevre in Phyllo Cup	\$38/per doz
Fresh Crushed Avocado, Lime & Cilantro Stuffed Cucumber cups <b>GF/Vegan</b>	\$38/per doz
Quiche: Pesto & Parmesan or Scallion & Roasted Pepper Goat Cheese	\$38/per doz
Mini Corn Cakes with Spicy Mango Salsa	\$38/per doz
Marinated Tomato, Basil & Bocconcini Skewer <b>GF</b>	\$38/per doz

### The Seafood

Smoked Salmon Rosettes w/Cream Cheese in Cucumber cups <b>GF/Ocean wise</b>	\$48/per doz
Dungeness Crab Stuffed Cucumber cups, Tobiko & Fresh Dill <b>GF/Ocean wise</b>	\$50/per doz
Candied Salmon with Citrus & Micro Greens on Spoon <b>GF/Ocean wise</b>	\$48/per doz
Mini Albacore Tuna Tacos with Avocado Puree <b>Ocean wise</b>	\$48/per doz
Fresh Local Seafood Ceviche <b>GF</b>	\$44/per doz
Lime & Cilantro Marinated Prawns with Fresh Pico de Gallo <b>GF/Ocean wise</b>	\$44/per doz
Thai Shrimp Rice Rolls with Peanut Sauce or Chili Sauce	\$38/per doz