

Selection of Hors d'oeuvres

Vegetarian Served Cold

California Rolls served with Wasabi and Soy Dip
Cherry Tomatoes filled with French Goat Cheese and Toasted Pecan
Egyptian Tortilla Spirals with Black Olive Tapenade and Roasted Red Peppers
Maple Glazed Walnut and Chevre in Wine Pastry
Parmigiano-Reggiano Crisps with Goat Cheese Mousse with Tomato Jam
Parmigiano-Reggiano Crisps filled with Caesar Salad topped with Bacon Rashers
Sun Dried Tomato and Chevre Phyllo Tartlets
Spicy Noodle and Peanut Sang Choy Bow in Radicchio Cup
Vietnamese Rice Noodle Rolls (vegetarian or prawn) with Saigon Dipping Sauce

Vegetarian Served Warm

Asian Vegetarian Dumplings with Spicy Passion Fruit Dip
Cheddar Cheese Dreams
Chevre and Sweet Potato Wonton with Apricot Ginger Glaze
Eggplant and Pine Nut Pizzette
Goat Cheese and Onion Tartlets
Gorgonzola, Caramelized Onion and Toasted Pecan Turnovers
Grape Tomatoes and Bocconcini Tartlets
Japanese Eggplant with shredded Mozzarella Cheese and Oven Dried Tomato
Leek and Brie Pizzas
Madeira Mushrooms in a Phyllo Cup
Mini Bruschetta with Asiago Cheese
Mushroom and Spinach in Puff Pastry Pinwheels
Phyllo Tartlet filled with Caramelized Onion, Sun-dried Tomato and Feta Cheese
Potato Croquettes with Saffron Aioli
Provencale Stuffed Mushrooms
Sweet Potato and Coconut Tarts
Tartlet Nicoise, savory Tomato and Black Olive Tartlets
Tomato and Basil Pizzette
Tomato and Stilton Tartlets
Traditional Spring Rolls with Plum Sauce
Wild Mushroom Risotto Cakes with a Mildly Spicy Tomato Sauce

Poultry Served Cold

Curried Coconut Chicken Sticks
Chicken and Mango Omelet Nets
Duck Salad Rolls with Thai Dip
Foie Gras on Toasted Brioche with Cumberland Sauce
Ginger and Scallion Crepes with Hoi sin Sauce wrapped around Peking Duck
Golden Baskets filled with savoury Chicken, Shrimp or Tofu
Herb Stuffed Chicken Pinwheels served on Toasted Baguette Bread
Mini Pita Pockets filled with Curried Chicken
Quail Egg Canapés, topped with Caviar served on a nest of Alfalfa Sprouts
Oriental Chicken Salad Rolls with Thai Dipping Sauce

Poultry Served Warm

Asian Chicken Dumplings with Spicy Orange Dip served on Chinese Soup Spoons
Chicken Spring Rolls with Plum Sauce
Curried Chicken Satay with Mango Chutney or Peanut Sauce
Ginger Hoisin Chicken Drummettes
Persian Chicken Bundles with Apricots, Sultanas
Quesadilla filled with Grilled Chicken, Three Cheeses and Papaya
Sesame Chicken Fingers served with an Apricot Poppysseed Dip

Meat Served Cold

Grilled Beef Filet with Salsa Verde Croutes
Proscuitto Rolls with Arugula and Figs
Phyllo Tartlets with Asian Beef Salad
Rare Roast Beef, Honey Cup Mustard & Arugula Tortilla Spirals
Rare Roast Beef with Crème Fraîche in Poppy Seed Tartlets
Open Faced Tenderloin of Beef on Wheat Rounds with Grainy Mustard

Meat Served Warm

Asian Pork or Beef Dumplings with Spicy Orange Dip
Beef Satay with Peanut Sauce
Beef Spring Rolls with Plum Sauce
Chorizo Empanadas with Potato and Peppers
Curried Meat Pastries
Individual Herb Encrusted Lamb Racks with Fresh Mint Sauce **
Mini Beef Burgers with Caramelized Onions and Tomato Relish
Miniature Yorkshire Puffs with Ribbons of Beef, Horseradish Cream and Fresh Chives
Pancetta and Cheddar Cheese Dreams
Phyllo Triangles filled with Curried Lamb (pork or veal)
Wellingtons stuffed with Tenderloin of Beef and Duxelle of Wild Mushrooms *

Meat Served Warm.....continued

Sausage Rolls with Russian Mustard
 Skewers of Bacon Wrapped Filet of Beef with a Béarnaise Dip *
 Spicy Orange Lamb filled Phyllo Cups
 Tenderloin of Beef and Artichoke Puree on Rye Toasts
 Thai Beef Salad in Rice Paper Rolls

Seafood & Fish Served Cold

Endive Appetizers with Crab, Blood Orange and Truffle Oil
 Gravlox Infused with Chiles, Cilantro and Vodka Cream served on Toasted Baguette
 Jumbo Gulf Shrimp with Traditional Seafood Sauce or Mary Rose Sauce *
 Mango Shrimp Salad in Spring Roll Umbrellas
 Pita stuffed with Thai Shrimp Salad
 Potato Rosti with Crème Fraîche, Smoked Salmon Rosette and Fresh Dill
 Scampi jumping from Martini Glasses served with Chilli Horseradish Sauce \$5.00 each
 Seared Sea Scallops with Crème Fraîche and Caviar
 Smoked Salmon Lollipops with Herb Cream Cheese
 Smoked Salmon Roulade with Lemon Mascarpone presented on Endive Spears
 Smoked Salmon Rosettes atop Multi Grain Rounds
 Smoked Salmon Tortilla Spirals
 Smoked Salmon wrapped in a Dill Crepe tied with a Chinese Chive
 Smoked Salmon and Smoked Oyster on Crostini
 Sushi served with Soy Sauce, Wasabi and Pickled Ginger (Market Availability)
 Tequila Glazed Shrimp on Mini Pancakes with Avocado Cream *
 Tuna Ceviche on Corn Tortillas with Mango Salsa
 Vietnamese Prawn Rice Noodle Rolls with Saigon dipping sauce

Seafood and Fish Served Warm

Asian Crab Cakes with Pickled Ginger and Wasabi
 Asian Shrimp Dumplings with Spicy Orange Dip served in Chinese Soup Spoons
 Coconut Shrimp with Sweet & Sour Sauce *
 Crab Cakes served with Jalapeno Mayonnaise **or** Cajun Saffron Aioli
 Escargot and Stilton Pastry Puffs
 Grilled Scallops with Sweet Chili Sauce and Crème Fraîche
 Lime-Chili Grilled Shrimp *
 Lobster Bouchees *
 Moroccan Spiced Swordfish Brochettes
 Salmon Satay in a Mustard Rosemary Marinade
 Seared Sea Scallops with Crème Fraiche and Caviar *
 Skewered Hoi Sin glazed Scallops wrapped with Water Chestnut and Bacon
 Szechwan Salmon Cakes with Bangkok Curry Dip
 Thai Crab Cakes with Peanut Coriander Pesto

Something Sweet

Apple Galettes
Carmelized Lemon Tarts
Chocolate Meringue Kisses
Chocolate Sushi
Delicate Hors d'oeuvre Cookies
Hazelnut and Raspberry Mini Meringues
Kiwi and Passionfruit Mini Pavlovas
Lemon Meringue Kisses
Mango Galettes
Phyllo Wrapped Figs with Pernod Mascarpone
Raspberry Ripple Meringue Kisses
Roasted Marshmallow Ice Cream Balls in Shooter Glasses
Shooters ~ Lemon Mousse, Chocolate Mousse, Crème Brulee, English Trifle,
Butterscotch & Cherry Jell-o
Creatively decorated in Square Shooter Glasses, eaten with Demitasse Spoons
Strawberry and Pistachio Mini Meringues
Tuxedo Strawberries dressed for the occasion in White and Dark Chocolate
Raspberry Pyramids ~ Raspberry Peaks on a base of Belgian Milk Chocolate
Crème Brûlée ~ Decadent Sugar Glazed Custard presented On Chinese Soup Spoons
Frozen Chocolate Kisses ~ Chocolate coated ice-cream bonbons in Hazelnut, Chocolate,
Mocca, Vanilla, White Chocolate Vanilla, Limoncello

Hors d'oeuvre Pricing

Priced at \$2.50 Each
*Priced at \$3.00 Each
**Priced at \$3.50 Each
***Priced at \$4.00 Each

Cocktail Sandwiches

With Chef's choice of fillings which may include:

Egg Salad, Chicken Salad, Tuna Salad, Salmon Salad
Ginger Cream Cheese with Arugula, Cucumber Flowers
Asparagus Rolls, Smoked Salmon Rolls, Roast Beef Rolls,
Olive Tapenade and Herb Cream Cheese Rolls, Devilled Eggs

\$1.75 each

Heartier Fare

Chicken Pot Pie – Our Specialty!

Thick and meaty this artfully decorated pie is sure to impress your guests served in individual Ramekins sided by traditional Greek salad with halved grape tomatoes, olives and oregano.

\$8.00 each

Tourtiere

Ground veal and pork pie served with rhubarb chutney sided by California greens, papaya and toasted pine nuts splashed with our Grand Marnier inspired vinaigrette.

\$8.00 each

Wild Mushroom Tart

Mixed wild mushrooms presented in a fluted tart

\$8.00 each

Beef and Guinness Pies

Tender chunks of beef in a rich beer sauce served in Ramekins draped in a fresh Thyme puff pastry

\$10.00 each

Main lobster filled crepe purse topped with a pea shoot salad on a pool of ginger-carrot emulsion

\$15.00 each

Soup Sips

A Whimsical Presentation Soups in Demitasse Cups

Asparagus Puree with a Pinpoint of Spicy Tomato Chutney
Butternut Squash and Apple (or pear) with Seasoned Pepitas
Carrot, Honey and Ginger with Chive Spears
Chilled Spiced Chickpea with Avocado Salsa
Double Chicken Consommé with Carrot Threads

\$3.00 each

To Enhance your Cocktail Reception

Platters:

Fruit and Cheese Tray	\$5.50 per person
Deluxe Artisan Fruit and Cheese Tray	\$12.00 per person
Exotic Fruit Tray	\$6.50 per person
Baked Brie Encroute filled with Apricots and Nuts wrapped in Pastry	\$75.00 / serves 20
Wheel of Brie with Red Pepper Jelly served on Hot Rocks	\$65.00 / serves 20
Sun Splash Pate filled with layers of Sun Dried Tomato and Pesto	\$75.00 / serves 15 - 25
Vegetable Crudités and Choice of Red Pepper, Fresh Herb or Curried Banana Dip (presented in either a Basket or Martini Glasses)	\$5.00 per person
Kristapson's Smoked Salmon Display with Cocktail Bread and Condiments	\$140.00 / serves 20 - 30
Pate Maison Wrapped in a Freshly Baked Bread Wreath	\$65.00 / serves 15 - 25
Wild Mushroom Pate served with Baguette Slices and Crackers	\$65.00 / serves 15 - 25
Shrimp Platter served with Lemon Wedges and Cocktail Sauce	\$3.00 each
Tenderloin of Mustard Glazed Beef served at room temperature with Caramelized Onion Confit, Creamy Horseradish Sauce, Harvest Bounty Breads and Rolls	\$250.00 / serves 10 - 15
Maple Glazed Braided Salmon on a Cedar Plank served with Dill Mayonnaise and French Baguette Breads	\$130.00 / serves 30
Bread Wedges and Toasted Seasonal Pita for spreading your choice of dips: Tapenade Spread ~ Roasted Eggplant Dip ~ Roasted Red Pepper Dip Spinach Dip ~ New Age Guacamole ~ Roasted Garlic ~ Hummus	\$6.00 per person

Antipasto Tray

A Selection Artisan Cheeses (including Aged Gouda (6 yr), Chevre Noir, Epeoisses, Aurichio Provolone), Smoked Salmon, Prosciutto, various Salamis, Kabonosy Sausage, Lamb Sausage Roasted Peppers, Stuffed Hot Peppers with Goat Cheese Selection of Olives, Artichokes, Mustards & Bread Display

Fresh Caviar and Its Garnishes:

Sour Cream, Egg Whites and Yolks, Chopped Red Onion, Chopped Chives,
Lemon Wedges, Sliced Buttered Toast Points, Baby Red Potatoes Market Price

Oyster Bar:

Variety of Oysters and Sauces shucked to order Market Price

Sushi Bar:

Our Japanese Chef will prepare assorted Maki Rolls, Nigiri and available seafood
Such as Salmon, Tuna, Yellowtail, Snapper and Shrimp (estimate) \$15-25.00 per person

Elegant Finger Desserts:

Belgian Chocolate Sushi 2.50 each
 Made from Belgian and Swiss Chocolate each "sushi" is carefully hand-rolled



Truffles, Petite Four, Fruit Tarts, Lemon Curd Tarts
 Assorted Squares, Almond Cookies \$1.50 each

Hors d'oeuvre Cookies, Hazelnut Ovals, Pistachio Squares, Duplos Rounds, Almond
 Hexagon, Raspberry Crowns, Lemon Poppy Seed, Chocolate Macaroon Peaks,
 \$1.50 each

Tuxedo Strawberries dipped in White and Dark Chocolate
 Chocolate Raspberry Pyramids \$3.00 each

Chocolate Mousse, Raspberry Mousse, Mango Mousse or Crème Brûlée
 Presented in either Belgian Chocolate Cups or Votives served with a Demi Tasse Teaspoon
 \$3.50 each

Helpful tips when choosing your cocktail menu

- Less than 1 hour duration 4 items (minimum)
- 1-2 hour duration 6-8 items
- 2-4 hour duration 8-10 items
- 4 hour plus duration 10+ items
- Afternoon Reception Suggestion 5-8 items
- After you have made your cocktail selections we will provide a written quote.

Please let us know about any dietary requirements you may have so that we can build these
 in to your menu selection.

Estimate \$15.00 per person for Equipment Rentals

Wait and Bar Staff at \$30.00 per hour (minimum 4 hours)

Chef at \$40.00 per hour (minimum 4 hours)

Supervisor at \$40.00 per hour (minimum 4 hours)

Minimum order is \$20.00 per person.

Delivery Charge within the Toronto Area \$30.00