

Hors D'œuvres *Menu 2012*

Delectable Hors D'œuvres

Minimum order of 4 dozen per selection

HOT

Seafood	
Qualicum Bay Scallops & Zucchini Wrapped in Prosciutto	\$30/ dozen
Hand Peeled Shrimp, Goat Cheese & Cracked Pepper Pillows	\$26/ dozen
Thai Seafood cakes with Chili dipping sauce	\$28/ dozen
Coconut Shrimp with spicy Mayo	\$28/dozen
Meat	
Indonesian Beef Kabobs	\$30/ dozen
Coconut & Cashew Sate Chicken	\$29/ dozen
Grainy Dijon glazed Ambrosia Meatballs (100 pieces)	\$75/ 100pcs
Pulled Pork Slider with Braised Onion	\$28/ dozen
Vegetarian	
Wild Mushroom & Goat Cheese Quiche	\$24/ dozen
Vegetarian Chinese Pot Stickers, Chili Plum dip	\$22/ dozen
Vegetarian Phyllo Samosa	\$24/ dozen
Baby Baked Potatoes with Aged Cheddar & Chive Sour Cream	\$26/ dozen

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COLD

Seafood	
Smoked Albacore Tuna & Radish Slaw Salad Rolls	\$32/ dozen
California Sushi Rolls	\$26/ dozen
Smoked Salmon & Chive Cream Cheese on Toasted Baguette	\$28/ dozen
Meat	
Beef Tenderloin Tartar on Garlic Croustade with Fresh Horseradish	\$28/ dozen
Bombay Chicken Cups & Mango Chutney	\$24/ dozen
Smoked Duck Breast, Cranberry & Chili Compote Croustades	\$30/ dozen
Vegetarian	
Artichoke, Feta Cheese & Spinach Éclair	\$22/ dozen
Vegetarian Sushi Rice Rolls with Pickled Ginger	\$23/ dozen
Mini Vegetarian Pizza	\$24/dozen

Platters & Baskets

Gourmet Dips & Artisan Breads	<u>Price</u>	Serves
Artichoke & Spinach / Hoummous / Olive Tapenade / Three Bean Salsa / Madras Curried Mango Served with Artisan baguettes & breads	\$75 \$115 \$150	20 - 30 30 - 40 40 - 60
Fresh Sliced Fruit Platter Seasonal local & imported fruit (as available)	\$50 \$80 \$110	10 -15 20 - 25 30 - 40
Fresh Garden Vegetables Carrots, Cauliflower, Broccoli, Peppers, Mushrooms, Cherry Tomatoes, Celery with blue cheese & Ranch style dips	\$30 \$50 \$75	10 - 15 20 - 25 30 - 40
Roasted Seasonal Vegetable Platter Seasonal vegetables roasted whole in olive oil and drizzled with balsamic syrup & coarse sea salt	\$50 \$85 \$130	10 - 15 20 - 25 30 - 40
Natural Pastures Comox Valley Brie Whole wheel baked in a savory crumb & served piping hot with Sundried tomato & garlic salsa and fresh baguette	\$125	25 - 40
Delicatessen Platter Assorted house-made and selected cured & cold cut meats & pates, Condiments, pickles, sun dried tomatoes and assorted breads	\$95 \$165 \$220	10 - 15 20 - 30 30 - 40
Domestic & Imported Cheese Platter Presented with pickles, chutney, fresh & dried fruits and crisp breads	\$95 \$155 \$230	10 - 20 20 - 30 30 - 50
Local Artisan Cheese Tasting Platter Vancouver Island & Gulf Islands cheeses presented with Ambrosia pickles, chutneys, fresh & dried fruits and crisp breads	\$125 \$175 \$250	10 - 20 20 - 30 30 - 50