

## Catering Menu – Appetizers and Platters

### Hors D'oeuvres

\$4.75/item or selection of 3 for \$13.25

- Cranberry-encrusted cheese balls w/ walnuts
- Thai crab cakes
- Smoked salmon-wrapped asparagus
- Deviled potatoes
- Mushroom puffs
- Ham & cream cheese puffs
- Prawn parcels w/ mango salsa
- Prawn toast points w/ sweet & sour sauce
- Vegetable spring rolls
- Pancetta-wrapped shrimp w/ honey lemon glaze
- Prosciutto & creamy blue cheese pear slices
- Cucumber cups w/ salmon mousse
- Herb scones w/ garlic butter
- Smoked salmon & bocconcini on toast points or cucumber
- Italian antipasti (bruschetta, fried Bocconcini, & caprese)
- Root vegetables w/ spinach & artichoke dip
- Bacon-wrapped sausage balls in apricot preserves
- Bacon-wrapped fingerling potatoes
- Maple bacon mini quiches
- Smoked salmon crostini w/ apple jelly & cherry tomato
- Grilled asparagus & prosciutto spirals
- Shrimp salad pasta shells
- Prosciutto, melon & asiago skewers
- Stuffed mushrooms w/ bacon, cheese & fresh herbs
- Bocconcini, fresh basil & cherry tomato skewers w/ balsamic reduction
- Gouda & mushroom mini quiches
- Blue cheese & jalapeno-stuffed mushrooms
- Grilled chicken & sweet corn-filled avocados drizzled w/ homemade yogurt dressing
- Mini zucchini boats w/ couscous/chickpea filling
- Quinoa tabbouleh-stuffed, sun-ripened tomatoes
- Endive boats w/ tuna, black olives & feta cheese
- Mini vegetarian lasagne rolls
- 4-cheese phyllo pies
- Deep-fried perogies w/ sour cream/mayo dip
- Garlic/cheese/chive/rice stuffed mushroom caps
- Eggplant parmesan rolls (rice, tomato, parmesan)
- Chili lime shrimp skewers