

# Butlered Hors d' Oeuvres

Priced by the Dozen

## Formal Reception – Butlered Light Canapés

### Passed Chilled

Tomato Gazpacho / Avocado, Green Grapes ✓	\$200
Stuffed Cheese Gougers' / Blue Cheese, Date Jam ✓	\$200
Shrimp Rice Paper Rolls/ Mango, Sweet Chili Sauce	\$250
Smoked Salmon Omelet Roll/ Cream Cheese, Roe	\$250
Curried Crab Salad / Papadum, Celery Leaves	\$275

### Passed Hot

Asparagus and Gruyere Quiche Tartlets ✓	\$200
Wild Mushroom Tartlets / Roast Garlic, Goat Cheese ✓	\$200
Mini Ham and Cheese Stratta	\$250
Thai Shrimp Satay / Cucumber, Sweet Chili	\$250
Mini Crab Cakes / Cajun Remoulade, Lime-Papaya Relish	\$275

## Business Cocktail – Easy to Eat Finger Foods

### Passed Chilled

Caprese Crostini / Cherry Tomato, Mozzarella, Basil ✓	\$200
Marinated Artichoke Heart / Feta Cheese, Olive ✓	\$200
Salmon Tartar Spoon / Rye Crack Chip, Roe	\$250
Parma Ham Wrapped Asparagus	\$250
Seared Peppered Tuna/ Parmesan/ Focaccia Bread	\$275

### Passed Hot

Baked Brie Cheese Toast/ Strawberry Preserves ✓	\$200
Vegetable Samosas / Mint-Raita Sauce ✓	\$200
Steaming Dim Sum Basket / Har Kau, Siu Mai	\$250
Thai Fish Cakes / Sweet Chili Sauce	\$250
Individually Wrapped Sea Bass / Bacon, Shiso Leaf	\$275

## Informal Family Party - Heavier Snacks

### Passed Chilled

Mini Veggie Club / Sundried Tomato, Goat Cheese ✓	\$200
Salami Skewers / Aged Cheddar, Green Olive	\$200
Prosciutto & Melon/ Basil, Olive Oil	\$250
Beef Tartar/ Horseradish/ Sourdough Crisp	\$250
Maine Shrimp and Rolls	\$275

### Passed Hot

Smoked Gouda Quesadillas / Tomato Salsa, Cumin Cream	\$200
BBQ Fried Chicken Bites / Sweet Pickle	\$200
Hamburgers/ Ketchup / Pickle	\$250
Sweet and Sour Pork Bites / Malt Vinegar Aioli	\$250
Sam Adam's Battered Fish Bites / Malt Vinegar Aioli	\$275

## Diamond Luxury Hors D' Oeuvres

### Passed Chilled

Salmon Avocado Inside Out Maki Roll	\$275
Lobster Louis Salad / Quail Egg, Crab Caviar	\$350
Duck Foie Gras / Raisin Walnut Bread, Port Wine	\$350
Jumbo Blue Shrimp Cocktail / Cocktail Sauce, Lemon	\$350
Sevruga Caviar Blini / Sour Cream, Chive	\$450
Oysters on the ½ Shell / Shallot Mignonette	\$550

### Passed Hot

Mini Lobster Bisque Cappuccino	\$275
Crab Claw with Shrimp Mousse / Plum Sauce	\$350
Steak Skewers / Horseradish-Chimichurri	\$350
Roasted Black Cod / Miso Cream	\$350
Seared Sesame Scallops / Chili Lime	\$450
Peking Duck Wraps	\$450

\*Please note that prices may be adjusted without prior notice

### Dips for the Cocktail Tables

(1 pint equals 2 cocktail tables)

Pico De Gallo Salsa	\$230 / Pint	Home Made Kettle	\$50/ bowl
Healthy Spinach-Yoghurt Dip	\$230 / Pint	Spiced Mixed Nuts	\$80/ bowl
Chickpea Hummus Dip	\$230 / Pint	Cumin and Orange Scented Olives	\$80/ bowl
Guacamole Dip	\$230 / Pint		
Applewood Smoked Salmon Cream Cheese Dip	\$230 / Pint		

(All Dips are served with Fresh Vegetable Stalks and White Corn Tortilla Chips)

### Mini Desserts/ Sweets \$210 Per Dozen

#### Mini Size Pastries

Fresh Raspberry Macaroon Tart  
Mini Cheese Cake  
Red Velvet Cake Squares

Mini Bourbon Pecan Squares  
Peanut Butter "Nutter Butters"  
Red Velvet Cake Squares  
Mini Mom's Apple Pies

Lemon Tart with Raspberry Meringue  
Chocolate Fudge Cup Cake  
Green Tea-Mango Mousse

#### In Mini Cocktail Glass

Mango Cream with Coconut Crumble  
Jasmine Tea Panna Cotta

Champagne Jelly with Gold Leaves  
Banana & Vanilla Wafer Pudding

Chocolate Lollipops

### Cookies and Tuille's \$100 per Dozen

Rocker Coconut Cookies  
Almond Tuille

Mini Brownie Squares

Mini Chocolate Chip Cookies

### Suggested Serving Amounts

Canapés or Hors d' Oeuvres as Pre-Dinner Appetizers – 5 pieces per person-per hour  
Canapés or Hors d' Oeuvres as After Meeting Snack – 5 pieces per person-per hour  
Canapés or Hors d' Oeuvres as Cocktail Hour with No Dinner – 8 pieces per person-per hour  
Mini Desserts and Sweets for Cocktail Party-4 piece per person

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