

## **One Hour Deluxe Hors d'Oeuvre Reception**

### **Cold Canapés (Select 2)**

#### **Meat**

- Beef Tenderloin with Horseradish on Baguette
- Prosciutto Wrapped Asparagus
- Smoked Turkey with Mango Chutney
- Filet Mignon a Plantain
- Smoked Duck on Cranberry Bread

#### **Seafood**

- Seared Ahi Tuna on Cornbread
- California & Spicy Tuna Rolls
- Lobster Medallion on Cucumber
- Smoked Salmon Pinwheel
- Seared Scallop with Roasted Pepper

#### **Vegetarian**

- Vegetable Sushi
- Brie, Almond and Poached Pear
- Mozzarella, Sundried Tomato with Pesto Cream
- Fig & Bleu Cheese Mousse

## **Hot Selections (Select 4)**

#### **Meat**

- Mini Chicken Cordon Bleu
- Mini Beef Wellington (also in Chicken)
- Cocktail Franks in Puff Pastry
- Chicken Quesadilla
- BBQ Pork Biscuit (also in Chicken)
- Sesame Chicken Strips
- Mini Sliders
- Chicken on a Sugar Cane Stick
- Beef Empanada (also Chicken)
- Chicken Tikka

#### **Seafood**

- Shrimp Chopstick
- Mini Crab Cake
- Coconut Lobster Tail (or shrimp)
- Smoked Salmon Mini Quiche
- Smoked Salmon & Asparagus in Filo

#### **Vegetarian**

- Vegetable Samosa
- Quiche Florentine
- Mini Cheese Calzone
- Roasted Onion Tartlet
- Pear & Almond Brie
- Wild Mushroom Tart

*Prices are based on a 8 pieces per person with  
a Minimum of 25 people per 1 hour -- \$25++*