



**Catered Affaire**  
CUISINE AND EVENT DESIGN



## Breakfast & Brunch Hors d'oeuvres

### WARM AND HOT

#### *“Green Eggs and Ham”*

*Scrambled eggs with spinach, asiago, black forest ham and herbs topped with salsa fresca \$1.95*

*Mini Quiche in phyllo tartlets*

*Wild rice pancake with smoked trout mousse and candied ginger \$2.70*

*Smoked chicken tart with sage and sun-dried cherries \$2.25*

*Hot or sweet Italian sausage roll with spicy roasted sweet pepper dip \$2.25*

*Fingerling or new potatoes filled with pancetta, asiago and herbs \$2.50*

*Risotto fritters with leek and mushroom \$2.50*

*Warm Crab cake with chipotle aioli \$3.50*

*Crostini “club” with chicken, bacon, tomato and smoked provolone \$2.95*

### COOL AND AMBIENT

*Buttermilk and Chive Scones with Smoked Salmon Rosettes and Boursin \$2.50*

*Black Olive Bread Crostini with cream Brie and Raspberries \$2.25*

*Crostini with bocconcini and oven dried tomato and fresh thyme \$2.25*

*Camembert and sun dried cranberry phyllo purse with snow sugar \$2.50*

*Grilled tofu and vegetable skewer with plum teriyaki glaze \$2.50*

*Stilton shortbread with cranberry port jelly \$2.50*

*Goat cheese phyllo tartlet with apricot chow chow and roasted almonds \$2.50*

*Parmesan biscuit with Bosc pear preserve \$2.50*

*Pink peppercorn and orange zest biscotti with rhubarb jam \$2.50*

*Spiraled crepe with Boursin, chèvre and smoked salmon \$2.95*

### MICRO SALADS

*A selection of micro salads served on Asian spoons, cucumber cups, and tortillas:*

*Chick pea, sundried tomato and fresh herbs \$2.25 (spoons /tortillas)*

*Fresh pea and crab with dill and cucumber tartar sauce \$2.25(cucumber/tortilla)*

*Salmon tartar with serrancho chili mayonnaise and shredded Nori \$2.75(cucumber/spoon)*

*Lobster and orange salad with tarragon aioli \$3.50(cucumber)*

*Pancetta and feta on wilted arugula \$2.75(spoon/cucumber)*

*Matane shrimp, mango and Thai basil with sweet and sour mirin dressing \$2.75(spoon)*

*Caesar with Padano shard and crisp bacon lardons \$2.50(tortilla)*

*Chipotle beef and coriander salad with roasted corn and black bean in chipotle mayonnaise \$2.60  
(Tortilla)*

*\* Minimum 36 of each type per order for all hors d'oeuvre*

*\* Some of these items require additional rentals for noted presentation*



**Tel. 416.288.0886**  
**Fax. 416.288.0811**  
**events@cateredaffaire.com**  
**www.cateredaffaire.com**