



Catered Affaire
CUISINE AND EVENT DESIGN



Hors d'oeuvres – A La Carte

OUR CHEFS CHOICE...

Robert Hudyma, Chief Culinary Officer

*Seared Ahi Tuna
wrapped in Nori served on a "L" fork stand \$2.95*

*Roasted scallop with Roasted Pear
and Cauliflower Sauce
in a mini 2" black frying pan with Demi-tasse spoon \$3.25*

*Biryani shrimp shooter
on a bamboo curly skewer atop a coconut
cream lime shooter with coconut lime leaf ginger foam \$ 3.00*

*Maple wood smoked salmon tartare in a Serrancho chili mousseline
topped with mirin and plum wine marinated Middle Eastern cucumbers \$ 3.25*

*Rosette of Cedar Roasted Canadian Salmon
served in a black frying pan with petite fork and Chef Robert's Cedar Jelly \$ 3.25*

*Mini Hamburgers
Beef burgers nestled in a petite bun with honey mustard \$3.50*

*Cone of Wedgy Fries
A small cone with hot hearty oven baked wedge fries \$ 2.25*

Crepe spiral with Thai inspired beef with chili, lime and coriander \$2.95

Crostini "club" with chicken, bacon, tomato and smoked provolone \$2.95

Frenched Ontario lamb chops with roasted garlic jam \$4.95



** Minimum 36 of each type
per order for all hors
d'oeuvre
* Some of these items
require additional rentals
for noted presentation*



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Hors d'oeuvres – A La Carte

COOL AND AMBIENT

VEGETARIAN

- Grilled vegetable Wellington with smoked provolone \$2.25*
- Parmesan biscuit with olive, caper and shallot tapenade \$2.00*
- Camembert and sun dried cranberry phyllo purse with snow sugar \$2.50*
- Egg frittata with spinach, asiago and herbs tossed with salsa fresca \$1.95*
- 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*
- Focaccia wedge with grilled vegetables, smoked mozzarella and herbs \$2.25*
- Pearls of sun dried tomato pesto marinated bocconcini with Padano and olive on the half shell \$2.25*
- Grilled vegetable Wellington with roasted pepper and eggplant confit \$2.25*
- Field mushroom medley over thyme, sage and asiago polenta round \$2.25*
- Cherry bocconcini marinated with pesto on endive leaf \$2.50*
- Panko breaded eggplant with sun dried tomato pesto \$2.50*
- Pear and chèvre spring roll with cranberry mirin dipping sauce \$2.75*
- Pan seared leek and Boursin tart with crispy onion \$2.50*
- Mushroom pasties with Marsala cream and fresh thyme \$2.50*
- Parmesan biscuit with Bosc pear preserve \$2.50*
- Pink peppercorn and orange zest biscotti with rhubarb jam \$2.50*
- Valais onion tart with cream and caraway \$2.50*
- Mushroom and leek risotto cakes with charred tomato salsa \$2.60*
- Cherry tomato stuffed with pesto marinated pearl bocconcini and fresh pepper \$2.50*

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)*



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Hors d'oeuvres – A La Carte

WARM AND HOT

POULTRY, BEEF, VEAL, DUCK, LAMB & PORK

- Loin of beef on baguette with roasted onion and garlic jam \$2.50*
- Crepe spiral with Thai inspired beef with chili, lime and coriander \$2.95*
- Grilled lamb loin on rosemary scone with cranberry port jelly \$2.50*
- Smoked chicken, apricot and candied pecan crumble in chocolate choux \$2.50*
- Jerked chicken satay with coconut and ginger lime sauce \$2.50*
- Barbequed Mandarin Tart, pork shredded with arugula and Szechwan pepper mayonnaise \$2.75*
- Dry roasted and herb crusted chicken wings with Robs' Hawgsauce \$2.50*
- Profiterole filled with Thai basil and chili infused chicken salad \$2.25*
- Torchon of foie gras on toast with cranberry port jelly \$4.50*
- Pan seared zaatar crusted lamb on mini pita crisp with lemoned lebneh \$3.00*

SEAFOOD

- Smoked salmon tartar with chive and lemon on endive \$2.50*
- Biryani glazed shrimp with ginger lime dipping sauce \$2.85*
- Sugar cane speared with roasted salmon glazed with teriyaki plum sauce \$2.65*
- Skewered shrimp with dill and lemon, fresh horseradish \$2.75*
- Wild rice pancake with smoked trout mousse and candied ginger \$2.70*
- Spiraled crepe with Boursin, chèvre and smoked salmon \$2.50*
- Grilled skewered jerked shrimp with a ginger beer syrup \$2.85*
- Poached shrimp with mirin and ginger chili sauce \$2.85*
- Pan seared leek and Boursin tart with smoked trout chevron and horseradish cream \$2.60*
- Panko breaded scallop with ginger lime jelly \$3.25*
- Smoked salmon tartar on plantain chips with dill crème \$2.50*
- Seasonally available oyster selection---please enquire for pricing*
- Seared tuna with wasabi apple mayonnaise and micro greens \$2.95*
- Smoked salmon and Boursin cheese lollipops with dill sprig \$2.75*
- Seared sea scallop on polenta round with roasted red pepper puree \$2.50*
- Lobster crystal fold with tarragon and orange cream \$3.75*
- Pickled herring in a cucumber cup with a honey mustard dill sauce \$2.25*
- Smoked salmon tartar with serrancho chili mayonnaise on plantain chip \$2.35*



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POULTRY

- Tandoori chicken grill with mint raiita \$2.25*
- Charred jerked chicken grills with tamarind mango 2.25*
- Smoked chicken tart with sage and sun-dried cherries \$2.25*
- Honey mustard glazed chicken grill with cranberry mirin dip \$2.50*
- Lobster and frizzled leek quesadillas with juniper and gin \$2.85*
- Chicken sumai with plum and mirin ginger dip \$2.50*
- Jerked chicken on sugar cane with ginger syrup \$2.50*

BEEF, LAMB, VEAL, DUCK AND PORK

- Petite open faced veal or pork tortieres with sun dried fruit chutney \$2.50*
- Smoked duck and Seville marmalade tart \$2.50*
- Roasted fresh water chestnut (seasonal) wrapped in double smoked bacon \$2.50*
- Moroccan lamb skewer scented with cinnamon and cumin with bitter orange sauce \$3.50*
- Grilled beef loin kebabs with honey mustard glaze and crispy onions \$2.60*
- Frenched Ontario lamb chops with roasted garlic jam \$4.95*
- Lamb kebab with Middle Eastern spices and our house made tzaziki dip \$2.50*
- Roasted chili and lime crusted shredded beef mole in tortilla cups \$2.50*
- 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*
- Sliced beef on miniature herb infused Yorkshire puddings with fresh horseradish \$2.75*
- Moroccan lamb phyllo rolls with apricot, pistachio and citrus. \$2.75*

VEGETARIAN

- Crostini with bocconcini and oven dried tomato and fresh thyme \$2.25*
- Three mushroom Phyllo tart with smoked provolone and sage \$2.25*
- Phyllo triangle with triad of cremini, Portobello and shiitake mushrooms \$2.25*
- Skewered tortellone with Padano crust and sun dried tomato aioli \$2.25*
- Caramelized onion tart with cream and caraway \$2.00*
- Mushroom pasties with Marsala cream and fresh thyme \$2.50*
- Chipotle and Portobello cornmeal muffin with cambazola cheese \$2.35*
- Root vegetable tortieres with lignonberry preserve \$2.35*
- Assorted vegetable samosas with tamarind mango dip \$1.75*
- New potato with asiago, pancetta and fresh sage crisps \$2.50*



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SEAFOOD

- Warm Crab cake with chipotle aioli \$3.50*
Lobster and frizzled leek quesadillas with juniper and gin \$2.85
Maple marinated salmon, cedar roasted and glazed with maple butter \$2.75
Risotto fritter with shrimp, lemon and arugula, lemon garlic aioli \$2.75
Coconut shrimp with sambal mirin dip \$2.85
Crab, scallion, water chestnut and pea wonton triangle \$2.85
Shrimp and chicken sumai in Chinese spoon \$2.50

PUB GRUB

Quesadillas

- Lobster and frizzled leek quesadillas with juniper and gin \$2.85*

Sausage Rolls

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

Beef Kebobs

- Grilled beef loin kebabs with honey mustard glaze and crispy onions \$2.60*

- Beef on a Bun/Baguette \$2.60*

Mini Cheeseburgers

- Beef burgers and cheddar nestled in a petite bun with honey mustard \$3.50*

Mini Dogs

- Beef Dogs in a bun with the fixings \$*

Cone of Wedgy Fries

- A small cone with hot hearty oven baked wedge fries \$ 2.25*

Crostini “club”

- with chicken, bacon, tomato and smoked provolone \$2.95*

Pizza Wedges

- Cheese and Pepperoni \$1.75*
Chèvre and Potato, BBQ Sauce, Chicken, Peppers and, Olive....\$1.95

Chicken Wings, Drumettes, Ribs...and more



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