



## Hors D'oeuvres

### Vegetarian

- ❖ **Grilled Zucchini and Bocconcini Skewers**
  - Bocconcini Cheese wrapped in Lightly seasoned Grilled Zucchini
- ❖ **Bruschetta**
  - A medley of diced Tomatoes, Basil and Fresh herbs served on a Crostini
- ❖ **Herbed Chevre, Roasted Pepper and Pesto Crostini**
  - Herbed Chevre spread on a Crostini topped with Roasted Peppers and Pesto.
- ❖ **Black Olive Tapenade, Tomato and Feta Relish Crostini**
  - Black Olive Tapenade spread on a Crostini and topped with Tomato and Feta Relish
- ❖ **Spinach and Gorgonzola Phyllo Triangles**
  - Hand folded Phyllo Triangles stuffed with spinach, Caramelized onions and Gorgonzola Cheese
- ❖ **Thai Salad Rolls**
  - Salad rolls filled with glass noodles & carrots and seasoned with mint, coriander and Thai Basil
- ❖ **Arancini-Istrian Truffle Risotto**
  - Truffle infused Risotto Cakes
- ❖ **Saffron and Fontina Risotto**
  - Saffron Infused Risotto Cakes with Fontina Cheese
- ❖ **Fig Tapenade with Walnuts and Danish Blue Cheese**
- ❖ Fig tapenade spread on Thyme and Peppered Biscotti topped with Walnuts and Blue Cheese

### Meat and Poultry

- ❖ **Asparagus and Prsuto Phyllo Roll**
  - Phyllo wrapped Prosciutto and Asparagus rolls
- ❖ **Prsuto wrapped Figs**
  - Prosciutto wrapped Figs and Arugula topped with Mascarpone mousse
- ❖ **Mini Beef Burgers**
  - Beef patties with Roasted Cherry Tomatoes with Dijon mayo on Brioche

- ❖ **Mini BBQ Pulled pork sandwiches**
  - BBQ Pulled pork with spicy Cole Slaw
- ❖ **Tenderloin with Bacon and Black Truffle Aioli**
  - AAA Alberta Tenderloin wrapped in Bacon with Black Truffle Aioli
- ❖ **Mini Lamb Burgers**
  - Oregano seasoned lamb patties with cucumber yogurt and fresh mint on mini milk buns
- ❖ **Mediterranean slider on mini pita with Red Pepper and Eggplant Relish**
  - Mediterranean style lamb burger served on a mini pita topped with lettuce and humus
- ❖ **Mini Chicken Empanada**
  - Curried Chicken stuffed with raisins and almonds
- ❖ **Moroccan Chicken Phyllo Rolls**
  - Moroccan spiced Chicken wrapped in Phyllo pastry
- ❖ **Tandori Chicken Skewers with Raita**
  - Tandori seasoned Chicken served with Cucumber Yogurt Dip

## Seafood

- ❖ **Crab Filled Mushroom caps**
  - Mushroom caps stuffed with Crab
- ❖ **Traditional Shrimp Cocktail**
  - Poached Shrimp served with classic cocktail sauce
- ❖ **Coconut Shrimp with Sweet Chili Sauce**
  - Shredded coconut covered Shrimp on Skewers served with Sweet Chili sauce
- ❖ **Smoked Salmon with Apple Slaw**
  - Smoked Salmon served with Apple Slaw spread on Pumpernickel bread
- ❖ **Grilled Shrimp Skewer with Dalma Pesto**
  - Grilled Shrimp seasoned with Dalma's homemade Pesto Sauce
- ❖ **Crab Cakes with Lime zest and Ginger Aioli**
  - Lump crab cakes seasoned with lime zest and ginger Aioli
- ❖ **Sicilian herb seared Tuna skewers with Giardiniera**

\*recommended 8-10 pieces per person for a 3 hour cocktail reception without stations\*

## Crostinis

- ❖ **Prosciutto, Brie and a Dried Fig Chutney**
  - Fig preserve spread on a Crostini topped with thin slices of Prosciutto and French Brie Cheese
- ❖ **Herbed Chevre, Roasted Pepper Salsa and Pesto**
  - Herbed Chevre topped with Roasted Red Pepper Salsa and Pesto on a Crostini
- ❖ **Caprese** - Tomato and Bocconcini Cheese on a Crostini topped with Fresh Basil
- ❖ **Greek**
  - Black Olive, Tomato and Cucumber salsa spread on a Crostini topped with Feta Cheese
- ❖ **Artichoke hearts, sundried tomatoes, black olives and roasted red peppers**
- ❖ **Sautéed Mixed Mushrooms**
  - Assorted mixed mushrooms sautéed and seasoned with Thyme and Topped with Goat Cheese