

CANAPES

Min. of 2 dozen per selection.

Pickled Tomato Caprese Skewer

Prosciutto-Wrapped Grilled Asparagus with Lemon Aioli

Savoury 'Cream Puff' with Cranberry Goat Cheese Mousse

Mulled Wine Poached Pear with Blue Cheese & Wine Jelly

Smoked Duck Salad in a Grilled Zucchini Cup with Mandarin

Grape Truffles Rolled in Pistachio, Toasted Almond, and Chives with Herb & Garlic Cream Cheese



HORS D'OEUVRES

Min. of 2 dozen per selection.

Vegetable Samosa with Mint Chutney

Tandoori Chicken Skewer with Mint Chutney

Roast Turkey & Cranberry Ragout in a Puff Pastry Cup

Orange & Maple Glazed Duck Turnovers

Hoisin-Glazed Smoked Chicken Wings with Toasted Sesame Seeds

Mac & Cheese Fritters with Roasted Garlic Dip



SWEET BITES

Min. of 2 dozen per selection.

Eggnog Cheesecake Lollipops

Dark Chocolate & Peppermint Cheesecake Lollipops

Candy Cane Brownie Bites



'Red and Green' Holiday Deviled Egg Ornament Platter (48pc)

Hard Boiled Eggs Filled with Pesto Cream Cheese & Sun-dried Tomato Cream Cheese Fillings

Baked Brie (Serves 10)

Canadian Brie Cheese Topped with Autumn Spiced Stone Fruit Chutney, wrapped in Puff Pastry & served with Artisan Baguette Crostini

Smoked Salmon Tartar Platter (Serves 25)

House-Smoked Salmon Mixed with Minced Shallot, Cooked Egg, Dill, Chives, Capers & Lemon Aioli. Served with Artisan Baguette Crostini