

Hot and Cold Hor D'oeuvres. . .

\$28 per plattered dozen;
\$31 per served dozen
A minimum order of 3 dozen per selection is required

Hot

Shrimp dim Sum Dumplings - steamed shrimp purse served in bamboo baskets tamari sauce

Italian Romano Cheese Meatballs - with authentic tomato basil sauce for dipping

Spinach and Feta Cheese Phyllo Pockets - hand-rolled phyllo pastry pockets simply baked

Vegetarian Spring Rolls - served with Asian BBQ sauce

Shrimp Gyoza's - shrimp meat, cabbage, spring onion, ginger in a rice wrap, pan-fried soy ginger dip

Mini Thai Chicken Spring Rolls - cabbage, ginger, lime, chili peppers, cilantro sweet chili sauce

Spinach & Cauliflower Pakora - chick pea flour, garam masala, buttermilk served with tamarind sauce

Chicken Sate - served with an Indonesian peanut sauce

Atlantic Scallops & Bacon - crispy bacon scallops with brandy & horseradish cocktail sauce

Kim Chi Dumplings - pork, cabbage and ginger; served with sesame ginger soy sauce

Ham & Pumpkin Fritters - with chipotle crème fraiche

Pulled Pork Sliders - with coleslaw, red ale BBQ sauce & sweet mayo

Grilled Cheese Wedges - made with smoked cheddar, jalapeno jack & swiss cheese

Napoli Flat Bread Triangles - hand pressed dough, pico de gallo, three cheese blend

Cold

Bruschetta Crostini - vine ripe tomato mince with fresh basil, Spanish onion, shaved feta cheese

Comox Brie Crostini - with roast garlic, red currant jelly & scallion on rosemary crostini

Gazpacho Shooters - a cool blend of cucumber, tomato, fresh herbs & spices served in a shooter glass

California Roll - kamaboko Crab, kewpie mayo, sriracha, cucumber and avocado

Vegetarian Roll - sweet bell pepper, kewpie mayo, sriracha, cucumber and avocado

Dynamite Roll - crispy torpedo prawn, kewpie mayo, sriracha sauce

** Please note that all Vegan & Gluten Free orders must be pre-ordered **

Appetizer Platters . . .

Each platter serves approximately 50 guests

Fresh Fruit An assortment of seasonal fruit	\$150
Vegetable Crudities A selection of seasonal vegetables; served with a house-made cream cheese dip in a sourdough bowl	\$130
BC Cheeses Variety of cheeses from the Fraser Valley, Salts Spring Island & Vancouver Island; served with fresh fruit, berries & a selection of crackers	\$170
International Cheeses A fine selection of cheeses from France, Germany, England, Italy, Holland & Canada; served with fresh fruit, berries & a variety crackers	\$220
Charcuterie A variety of house roasted meats & meats from around the world; served with oven-baked sourdough buns, assorted mustards, horseradish & gherkins	\$180
Deluxe Charcuterie A variety of meats from around the world; served with bocconini pearls, antipasto, grilled sweet red peppers & warn focaccia breads with balsamic & olive oil	\$250
West Coast Salmon Platter Steelhead smoked salmon; tandoori salmon; candied smoked salmon; hot & sweet salmon and creamy salmon mousse; served with an assortment of crackers & sliced artisan breads	\$300
Prawn Cocktail House-poached black tiger prawns served with chili-spiced cocktail sauce, brandy chantilly & chipotle crème fraiche and fresh lemon slices	\$200
Sushi California rolls, dynamite rolls & vegetarian rolls; served with pickled ginger, wasabi & soya	\$200
Chicken Wings Sea salt & pepper tossed wings; served with Frank's hot sauce & buttermilk ranch	\$140
Gourmet Sandwiches Chef's selection of seasonal sandwiches, served warm. Gluten free & vegan available upon pre-request	\$200
Sour Dough Bread Bowl Served with your choice of: tzatziki; spicy chipotle cream cheese; or Spinach & artichoke dip	\$100
Deviled Egg Platter	\$90
Perogie Platter Feta and spinach perogies served with sour cream	\$90