

Hors D'oeuvres



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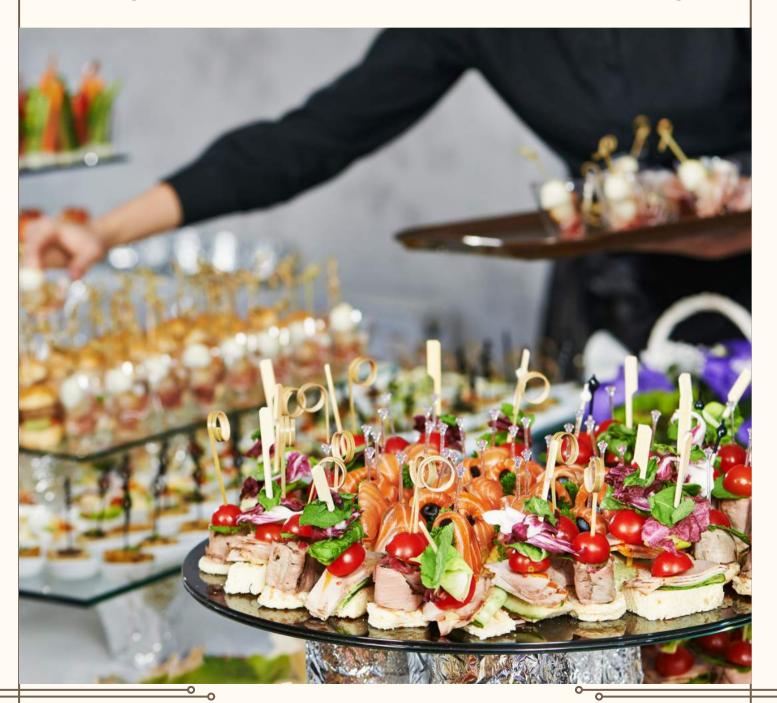


HORS D'OEUVRES

For Hors D'Oeuvres as dinner option \$50pp between 4:30pm - 7:30pm \$35pp outside of above hours

Your choice of passed or buffet style (6-8) pieces per person. Choose 6 Hor's Doeuvres, maximum 3 exquisite.

All pricing subject to 5% GST 18% Gratuity and 15% Offsite Catering Fee







COLD HORS D'OEUVRES

Prawn Cocktail GF DF Rose cocktail sauce

Sundried Tomato Hummus DF VG Served on Crostini

Caprese Skewer V Bocconcini, basil, tomato, balsamic

Fruit & Cheese GF V Assorted fruit, cheddar cheese

Bruschetta V Tomato, basil, onion on crostini

Mini Greek Cucumber Cups GF V Greek salad in an edible cup

Philly Cheese Bite GF

Blistered Tomato & Goat Cheese V Blistered cherry tomato, goat cheese and a balsamic reduction on crostini

HOT HORS D'OEUVRES

Mini Grilled Cheese with soup V 3 cheese, sourdough

Meatball Marinara DF Meatball, marinara, parmesan

Chorizo Stuffed Mushroom GF Chorizo, cream cheese, seasoning

Boneless Pork Bites GF DF Choice of salt and pepper, sweet chili

Jalapeno Poppa GF V Fresh jalapeno, cream cheese, cheese

Wild Mushroom Ragout GF VG Mushroom, white bean, tomato sauce

Brussel Pops GF V Beef, jalapeno cheese, caramelized onion Fried brussel sprout, maple butter, pecan

GF = GLUTEN FREE | DF = DAIRY FREE | V = VEGETARIAN | VG = VEGAN | GP = GUILTY PLEASURE





COLD HORS D'OEUVRES

Individual Charcuteries GF
Hand held meat, cheese and veggies

Mango Prawn Skewer GF DF Mango coulis, blackened prawn

> Seafood Ceviche GF DF Ceviche, cilantro, lime

Chocolate Covered Bacon GF

Milk chocolate, bacon, toasted almond

Tri of Stuffed Baby Potatoes GF V
Tri-Colored, Dill Pickle, Herb and Cream
Cheese, Marinara and mozza

Tuna Poke GF DF

Avocado, green onion, ginger

Baked Brie Rose GF Baked brie with apple, & pear

HOT HORS D'OEUVRES

Beef Stuffed Yorkies DFPrime rib, demi-glace, horseradish aioli

Seafood Stuffed Mushroom Caps GF Seafood, cream cheese, cheese, herbs

Duck L'orange GF DFMedium rare duck breast, orange glaze

Lobster Mac and Cheese GP *Three cheese, lobster, macaroni*

Sambucca Prawns GF
Blackened prawn coated in sweet pepper
Sambucca sauce

Char Sui Pork GF DF
Pickled carrot and daikon, lettuce, green
onion

Philly Cheese Steak GF
Caramelized onions and peppers, cream cheese, wrapped in beef sirloin