

APPETIZERS

ALL PACKAGES SUBJECT TO GST AND GRATUITY

Non Peak Meal Time Options (total of 6 pieces per person)

\$25 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

\$30 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

\$35 PP +grat +GST choose 2 enlightened, 3 enlightened, 1 exquisite

add a chef manned action station (page 5) +\$15 PP

APPETIZER & FOOD STATION AS A DINNER

Peak Meal Times of 11pm-1pm and 4pm-7pm (total of 18 pieces per person)

\$50 PP +grat +GST choose 3 enlightened, 3 enlightened, 3 exquisite

\$60 PP +grat +GST choose 2 enlightened, 3 enlightened, 2 exquisite
and 1 chefs action station



ENLIGHTENED APPETIZERS

Fruit & Cheese Kabob GF V

Assorted fruit and cheddar cheese
served on a skewer

Mini Meatball Marinara GP

Homemade ground pork and beef in
roasted tomato & basil marinara

Tomato Bruschetta V DF

Tomato, basil, parmesan and onion on
crostini with balsamic reduction

Spinach Artichoke Dip V

Spinach, artichoke, garlic and cream
cheese with our special seasoning, served
on crostini

Sundried Tomato Hummus GF DF VG

Sundried tomato hummus served on
crostini

Mini Greek Cucumber Cups GF DF VG

Mini greek salad served in a cucumber



ELEGANT HORS D'OEUVRES

Prawn Cocktail GF DF

Vodka cocktail sauce

Duo Soup Shooters GF V

roasted tomato, basil and butternut squash

Trio of Stuffed Baby Potatoes GF V

Chefs trio of stuffed baby potatoes

Caprese Shooter Skewer GF V

bocconcini, basil, tomato, balsamic

Stuffed Cherry Tomato GF V

goat cheese and fresh herb

Cheesy Potato Puffs GF V

fried potato mash with 3 cheese

Avocado Shrimp Toast DF

guacamole, shrimp, baguette

Watermelon Feta Skewer GF

fresh mint, balsamic reduction

Mini Grilled Cheese & Tomato Soup V

3 cheese, sourdough, soup

Chorizo Stuffed Mushroom GF

chorizo, cream cheese, seasoning

Boneless Pork Bites GF DF

choice of salt and pepper or sweet chili

Sundried Tomato Hummus DF VG

sundried tomato hummus on focaccia

Wild Mushroom Ragout GF VG

mushroom, white bean, tomato sauce, endive

Brussel Pops GF V

fried brussel sprout, maple butter, pecan

Mini Baked Potatoes GF

sour cream, butter, chives, bacon

Coconut Curry Chicken Skewer GF DF

chicken, coconut curry, jalapeno, cilantro

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

S.SCOTT@YOURSERVICECATERING.CA PH:778.726.1902



EXQUISITE HORS D'OEUVRES

Beef Stuffed Yorkies **DF**

prime rib, demi-glace, horseradish aioli

Beef Carpaccio **DF**

honey dijon, crostini, microgreens

Prawn Shooter Skewer **GF DF**

mango coulis, blackened prawn

Seafood Ceviche **GF DF**

ceviche, cilantro, lime

Chocolate Covered Bacon **GF**

milk chocolate, bacon, toasted almond

Tuna Poke **GF DF**

avocado, radish, green onion, ginger

Salmon Dill Canape **V**

salmon, lemon cream cheese, dill, melba toast

Seared Ahi Tuna **GF DF**

mango chutney, green onion, sesame

Scallops and Bacon **GF DF**

pork belly, scallop, apple gastrique

Avocado Shrimp Toast **DF**

guacamole, shrimp, baguette

Seafood Stuffed Mushroom Caps **GF**

seafood, cream cheese, cheese, herbs

Duck L'orange **GF DF**

medium rare duck breast, orange glaze

Lobster Mac and Cheese **GP**

3 cheese, lobster, macaroni

Jalapeno Poppa's **GF V**

cream cheese, shredded cheese, chefs jam

Brulee Brie Crostini **GF V**

roast apple, berry coulis, nuts

KFC Skewer (Korean Fried Chicken) **GF DF**

fried chicken, gochujang, radish, green onion

Char Sui Pork **GF DF**

asian style BBQ pork, pickled carrot, daikon, lettuce, green onion

Tater Tot Slider **GP**

choice of beef, chicken or vegetarian with tomato, lettuce, pickle, shallot, cheddar, chefs burger sauce

Individual Charcuteries **GP**

meats, cheeses, baguettes, fruit

LIVE ACTION STATION

*add to appetizer hour +\$15 per person or
have as a late night snack +\$20 per person*

Carnival

*Hot dogs, smokies, corn dogs, popcorn
warm donuts and cotton candy*

Slider Central

*Pulled pork sliders, fried chicken waffle
sliders, vegetarian sliders, tater tot beef
sliders*

Chef Manned Taco Station

*Choice of beef, or chicken served with
warm tortillas, tomato salsa, chimichurri,
fresh cilantro, sour cream, and cheese with
a vegetarian option.*

Chef Manned Mashed Potato Martini

*The mashed roast garlic and mashed yams
served in a martini glass with all the
toppings, including cheese and gravy.*

Mac & Cheese Bar

*Macaroni noodles served with regular or
lobster cheese sauce. Chef manned with an
array of toppings and drizzles.*

Dreamy Dessert Bar

*Crème Brûlée-eggs, sticky toffee pudding,
cheesecake stuffed strawberries, chefs
assorted macarons, white and milk
chocolate mousse, chocolate covered
bacon*

