

Hors D'oeuvres

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Cold

Jumbo shrimp cocktail 3.00
Garnished with lemon lime Zest
With zesty cocktail sauce

Smoked Trout Mousse 2.25
On cucumber hearts
Garnished with red caviar and parsley sprigs

Jackson's Point Beach Pebbles 2.00
Crimson grapes rolled with chèvre cheese and toasted crumbled pistachio's

Celery sticks filled with gorgonzola mousse 2.00

Tomato Bononcini with Balsamic basil Vinaigrette on a stick 2.00

Texas Beef rolls 2.25
With Bean sprouts, coriander red peppers and Jalapeno

Thai spring rolls 2.00
With asparagus & hoisin ginger dip

Smoked Salmon Rosettes 2.75ea
On Pumpernickel round

California Rolls with Soya and Wasabi 2.00

Hot

Chicken Yakatori Satay's with 2.00
Teriyaki ginger sauce

Thai Coconut Chicken balls on a Lemongrass stick 3.00
With red coconut curry dip

Moroccan cinnamon Chicken Balls 3.00
On a cinnamon stick
with Moroccan yogurt cottage cheese dip

Tempura Battered Shrimp 3.00
With sweet chili dipping sauce

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Hot Continued

Cajun Louisiana Bayou Alligator 2.50
On a cornmeal muffin

Maple Marinated bacon wrapped Scallops 3.00

Port poached pear & chèvre spring rolls 2.00
With mango dipping sauce

Chinese vegetable spring rolls 2.00
With plum dipping sauce

Yorkies 2.50
Prime rib in Mini Yorkshire pudding
With caramelized onions and a dollop of horseradish

Mini Beef wellington wrapped in Phyllo with liver pate 2.50
Served with Béarnaise sauce

Mini Marketta Hamburgers 2.50
Topped with Swiss cheese and caramelized onions
Or Blue cheese and caramelized onions

Mini Kobe Beef and bison burgers 3.50
With shitake mushroom and mayo

Spanikopita 2.00
Spinach and feta cheese with herbs and spice
Wrapped in Flaking Phyllo pastry

Beetakopita 2.00
Oven roasted beets with feta garlic and herbs
Wrapped Flakey in Phyllo pastry

French cut Jerk Chicken Wings 2.00
With dry wing bone for easy and none messy guest handling
With Tzatziki dip

French Roasted Rack of Lamb cut chops 3.50
With Mint Dipping sauce

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*Mini Tarts and pastries 2.50
Assorted flavours

Assorted Cookies 7.00/doz

Mini Assorted Crème Brule
2.50each

Package 8 items per person
For more than 50 persons
Choose
2 seafood items
2 chicken items
2 other items
2 vegetarian items
For 16.00 per person

Average consumption rate is 4 pieces per person per hour