

Cocktail Menu

Minimum order 2 dozen (\$2.00 – \$3.50 piece)

Ascolian Fried Stuffed Olives – Olives stuffed with anchovies and Romano cheese, lightly breaded and fried

Asparagus Parmesan Pastry Rolls - asparagus wrapped in pastry with a hint of fresh parmiggiano-reggiano and truffle oil to accent the flavours

Citrus Bourbon Shrimp – Candied lemon and orange zest with a spicy bourbon marinade

Coconut Shrimp – Shrimp coated in shredded coconut accompanied by sweet and sour dipping sauce

Cherry Tomatoes with Roasted Garlic filling - delicious cherry tomatoes with a roasted garlic filling. A hint of fresh basil for the garnish

Feta Puffs - Feta wrapped in puff pastry with fresh thyme and cracked black pepper

Individual Yorkshire Puddings with Rare Roast Beef – All the flavours of the entire dinner: Rare roast beef, creamy horseradish and gravy all in a small Yorkshire pudding bite

Miniature Crab Cakes with Tomato Ginger Jam – Crispy baked crab cakes with zesty tomato ginger jam

Onion and Sage Tarts - Buttery, flakey pastry crusts filled with deeply caramelized onions, smoked bacon and generously laced with sage.

Glazed Duck Toasts with Gingered Rhubarb - Smoked duck breast sliced thin on sourdough baguette with sweet gingered rhubarb chutney

Kalamata Olive and Caper Stuffed Radishes - The saltiness of the olives & capers are a nice contrast to the peppery radishes

Thai Summer Rolls - Stuffed with shrimp, fresh veg and vermicelli noodles. Served with a sweet and spicy dipping sauce

Lollipop Chicken drumettes with Honey glaze and sesame seeds – Small no mess chicken drumettes coated in toasted sesame seeds and served with a sweet and sour sauce

Tex-Mex Beef Taquitos with Fresh Guacamole

Slowly simmered beef with Tex-Mex spices with rice and jack cheese wrapped in a mini crispy tortilla shell. Served with fresh guacamole. (can be made with chicken or vegetarian)

Assorted Canapés – Smoked Chicken Breast, Smoked Duck breast and Smoked Fish or shrimp decoratively placed on a small pumpernickel round or cucumber

Chicken and Coconut Rice Wonton Flutes - Hoisin Grilled Chicken with Coconut Rice stuffed into a crispy wonton flute. Served with Sesame Cilantro Dip

Tuscan Canapés - Homemade Italian Pepper Bread with Olive Tapenade, Mozzarella and Roasted Tomato concassé

Spiced Olive and Feta Spread – The spicy olives contrast with the cooling flavour of the feta spread on fresh pumpernickel rounds

Southwest Shredded Chicken Bundle - Dry rubbed grilled chicken shredded and mixed with sweet peppers, onions and roasted potato and wrapped in crispy phyllo bundles

Tomato Tartlets with Herbs de Provence – Puff pastry bites infused with fresh herbs and cherry tomatoes

Curried Chicken and Potato Wraps with Mango Salsa – curry marinated chicken and fresh vegetables wrapped in flour tortillas and then grilled. Accompanied by a zesty mango salsa.

Roasted Artichoke and Asiago Spread with Roasted Red Peppers atop herbed crostini

Provençal Mint White Bean Dip - A variation of hummus, this dip is accented by the fresh flavours of southern France.

Roasted Corn and Herb Dip - Sweet barbeque corn accents this delicious dip

Prosciutto Pin Wheels – Roasted peppers with herbed cheese wrapped up in thinly sliced prosciutto

Caramelized Apples with Blue Cheese on Pumpnickel – Sweet caramelized apples atop a walnut and blue cheese mixture

Grilled Shrimp or Chicken skewers with lime Chipotle dip – Shrimp or Chicken grilled with a smokey spicy chipotle dip

Maple BBQ Glazed Salmon Skewers – Mini skewers grilled and served with a homemade Maple BBQ sauce

Roasted Pepper Rolls – Marinated roasted peppers and eggplant with creamy goat cheese and fresh herbs rolled in freshly baked bread

Prosciutto wrapped Asparagus – Prosciutto and Boursin cheese with a dab of Dijon wrapped around delicious asparagus spears

Peking Duck with Chinese Pancakes - Mandarin pancakes stuffed with Peking duck and Asian vegetables

Onion Bahjias – Indian spiced onion fritters with cilantro yogurt

Antipasto Stuffed Baguettes – Baguette bites filled with Genoa salami, roasted vegetables, olives and herbed goat's cheese

Baked Mango Chutney Brie - Baked French brie atop a fresh crostini with a sweet curried mango sauce and a sprig of mint

Sesame Seared Tuna with Seaweed Salad, Pickled Ginger, Wasabi and Fried Wonton - A small bite of infused Japanese flavours

Roasted Rosemary Lamb Stuffed Crepes – Rosemary and Garlic Roasted Lamb shredded and rolled in fresh crepes

Brie with Roasted Garlic and Olives – Baked Brie covered in roasted garlic and Kalamata olives and toasted pine nuts

Tahini & Chili Palmiers - Small savory pinwheel bites baked in a flakey crust

Vegetarian Sushi - An assortment of spicy red pepper rolls, hoisin scented bok choy rolls and vegetarian California rolls. Accompanied by pickled ginger and wasabi. (Can be made as a non-vegetarian item as well)

Mini Pizza Bianco – thin crust pizzettes topped with a slice of new potato and garnished with rosemary and a touch of Parmesan and olive oil

Caramelized Onions and Gorgonzola Grilled Pizza – Thin crust pizza topped with a caramelized onion Gorgonzola mixture

Grilled Chicken and Madeira Raisin Bites – Tasty chicken salad mixed with Madeira soaked raisins atop a toasted fresh focaccia

Zucchini Fritters – Shredded Zucchini with dill and feta, lightly fried accompanied by zesty tomato jam

Oregano and Prosciutto Pinwheels – Roasted peppers and Italian cured ham rolled with creamy oregano and pine nut spread and cut into bit size pinwheels

Fritto Misto Di Mare – Italian battered seafood with creamy dipping sauce

Miniature BBQ Lamburgers - Bite sized homemade lamb burgers with Caramelized Onions, Wild Mushrooms and Old Irish Cheddar
(Can be made with beef or chicken)

Thai Beef Salad in Cucumber Cups – Grilled beef with Thai spices and Shredded Napa in small cucumber cups (can be made with chicken or shrimp)

Caprese Salad Skewers – Bocconcini and Cherry Tomato with fresh basil drizzled in olive oil and balsamic on a mini skewer

Beer Battered Fresh Tilapia Batons with Creamy Tartar Sauce – Classic fish 'n chips style Tilapia in a beer batter

Smoked Trout Rolls – Smoked trout with chives and horseradish cream rolled in fresh crepes and sliced into pinwheels

Mushrooms En Croute – Caramelized Onion and Mushrooms with Parmesan atop a thin crusty toasted focaccia round

Parmesan Tuille Cones – Crispy Parmesan cones stuffed with prosciutto, chives, figs and ricotta cheese

Grilled Salmon Spring Roll with Nori – Grilled salmon wrapped with fresh vegetables and nori in a crispy wonton wrapping. Served with spicy dipping sauce

Antipasto Baked Bread – Sopresetta Salami, Prosciutto, Grilled Vegetables, olives and Provolone cheese baked into fresh herbed bread and cut into single sized servings

Mini Quiches – Curried Apple and Onion, Creamy Herb, Smoked Salmon, Corn and Red Pepper

Fresh Tilapia Fish Cakes – Mini cakes with white fish, capers and tartar, lightly breaded and baked

Lamb on Polenta – Polenta rounds with thinly sliced lamb and cilantro yogurt

Vegetable Tempura – Mixed Vegetables coated in Tempura batter with a sweet and sour dipping sauce

Corn and Potato Fritters with Creamy Ranch Dip – Crispy fritters with creamy ranch dip

Vietnamese Lettuce Wraps – Shredded Pork, Chicken or Beef marinated in Vietnamese spices with fresh vegetables, chilies and vermicelli noodles wrapped in leaf lettuce. Comes with hoisin dip

Anijhitos – Grilled tortillas rolled with a jalapeno cream cheese spread and cut into pinwheels. Accompanied by fresh guacamole

Florentine Scones with Artichoke and Mortedella – Homemade mini Spinach and Pecorino Scones with Artichoke Pistachio spread and Thinly Sliced Imported Italian Mortedella

Curried Sausage Rolls in Puff pastry

Shredded Mu Shu Pork Wraps - Seasoned BBQ pork with Asian vegetables wrapped in a rice paper wrap. Served with a sweet chili dipping sauce

Wild Mushroom Tarts with Goat Cheese - Sautéed Wild Mushrooms with Creamy Goat Cheese atop a thin puff pastry round

Shredded Root Vegetable Spring Roll with Sweet Chili Dipping Sauce

Italian Risotto Balls with Mozzarella and coated in a crispy breading

Greek Feta and Sundried Tomato Bundle – Sundried Tomatoes with Feta and Fresh Oregano wrapped in crispy phyllo pastry

Empanada – Beef, Chicken or Vegetarian wrapped in light Cornish pastry dough and baked golden brown

Assorted Pinwheel Sandwiches

Shredded Asian Pork wrap with bean sprouts and bamboo shoots

Veal Scaloppini wrap with peppers and creamy Caesar

Grilled Salmon with dill and chive cream cheese

Tex Mex Chicken Wrap with Chipotle mayo

Homemade Dips

White Bean Provencal Dip with Fresh Bread and Crispy Pita Wedges

Roasted Artichoke and Asiago Dip with Fresh Bread and Crispy Pita Wedges

Tropical Coconut Crab Dip with Fresh Bread and Crispy Pita Wedges

Caramelized Shallot and Blue Cheese Dip

Sundried Tomato and Feta Dip

Roasted Red Pepper Hummus

Antipasto Platter - Assortment of Italian Meats, Olives, Roasted Peppers, Artichokes, Eggplant and Imported Italian Cheeses

Mixed Vegetable Trays with Ranch Dipping Sauce

Mixed Fruit Trays with strawberries, grapes, kiwi, melon, pineapple