



## HORS D'OEUVRES & PLATTERS

### Ordering Guide

- 4 pieces per person – choose 4 items
- 5 pieces per person – choose 4 items
- 6 pieces per person – choose 5 items
- 8 pieces per person – choose 6 items

(V) vegan friendly (GF) gluten free

### -HOT-

Lamb Koftas with 1tzatziki

Veal & Pork Meatballs  
Sweet plum tomato basil sauce

Tandoori Chicken Satay  
Mint raita, cilantro

Gourmet Burger Sliders  
Caramelized Worcestershire onions, cheddar, truffle mayo

Indian spiced Crusted Lamb Chops  
Individual lamb lollies served with curry sauce

Ebi Mayo  
Tempura prawns with a spicy Japanese mayo

Seared Scallops  
Bacon, apple slaw

Atlantic Lobster Spring Roll  
Chive & tarragon aioli

Forest Mushroom Ragout  
Savory tartlet, sweet shallots

Spiced Naan Points  
Cauliflower chickpea curry stew, plum tamarind chutney, pea shoot

Vegetable Spring Roll, Plum dipping sauce  
Mini Brie & Apple Grilled Cheese Sandwiches



**-COLD-**

Beef Tenderloin Tartar  
Capers, shallots & horseradish

Braised Lamb  
Parmesan polenta, tabbouleh parsley salad

Chili Prawn Skewer  
Siracha aioli

BC Wild Smoked Salmon  
Fried Potato chip, dill & mustard cream, black caviar

Fresh Shucked Oysters ( GF)  
Served with a variety condiments

Albacore Tuna Tartar (GF)  
Avocado relish & wasabi cream

Mini " Po Boy"  
Crab salad stuffed in profiterole

Tomato Basil and Bocconcini Skewer (GF)  
Nut free pesto, balsamic crema

Curried Chicken Salad, Cilantro  
Endive leaf

Beet, Swiss Chard lettuces  
Sauteed, skordalia sauce, crostini

Charred Tomato Confit Crostini  
Crushed olives, feta cheese, balsamic reduction

Chocolate Covered Strawberries (GF)

Mini Lemon Tart

Apple Strudel

Mini European Cheesecakes

Chocolate Ganache Tarts

Classic Meringue

Fruits Tarts

Chocolate Bark, nuts & Fruits



## HORS D'OEUVRES PLATTERS

All of our platters can be dropped off or added to selection of hors d'oeuvres to create a complete cocktail party package. We have three sizes to suit your event:

### Local Artisan Meat & Cheese Platter

Assorted charcuterie and local B.C. Valley cheeses, accompanied with in house made sweet preserves, pickled components, artisan bread & crackers

### Cold Seafood Extravaganza

Smoked B.C. salmon, Indian Candy, B.C. steamed mussels, poached prawns

### Mediterranean Platter

Tomato bocconcini skewers with pesto, marinated feta and olives, tzatiki, hummus, roasted peppers, marinated & grilled mushrooms, charred lettuces, and grilled pita bread

### Smoked Salmon Platter

Thinly sliced smoked salmon, red onion, capers, dill cream cheese, served with selection of breads

### Prawns with House Made Cocktail Sauce

Poached prawns served with creamed horseradish and cocktail sauce

### Fresh Vegetable Platter

Assorted Vegetable crudité with dips

### Exotic Fruit Platter (V)

Assortment of local and exotic fruits

### Bar & Cookies Platter

Selection of our favourite bars, squares and cookies

### Decadent Dessert Platter

Assorted miniature desserts, meringues, fruit tarts, mini tortes, European cheese cakes



### STATION ADD ON

Our interactive stations require chef on-site to prepare the meals on demand.

#### Hot Carvery

- Whole Roasted Prime Rib with horseradish, Dijon, red wine jus
- Whole Roasted Striploin with horseradish, Dijon, red wine jus
- Whole Roasted Stuffed Porkloin, stuffed with apricots & sage, caramelized apple beurre blanc
- BBQ