



COCKTAIL PARTY CATERING



2024



APPETIZERS

HANDMADE HORS D'OEUVRES

Whipped Goat Cheese & Cranberry Crostini **V**

Boursin Stuffed Medjool Dates with prosciutto **V***

Crab & Lemon Aioli Stuffed Cucumber **DF**

Smoked Salmon on Rye with dill cream cheese

Mini French Smoked Beef Tourtiere **DF**

Handmade Cocktail Sausage Rolls

Rice Paper Vegetable Roll with peanut sauce **DF**

Mini Yorkshire Pudding with beef & caramelized onion

Chicken Caesar Salad on parmesan cheese cup

Tomato & Bocconcini Skewers w/fresh basil & aged balsamic **V**

Red Wine Poached Mini Pear w/mascarpone & toasted pumpkin seeds

Wild Mushroom Crostini w/peppercorn cream **V**

Brie, Prosciutto and Apricot Crostini

Figs with Bacon and Chile

Mini Blini with Smoked Salmon with Crème Fraiche

Cucumber & Feta Roll with herbed greek yogurt & cream cheese filling

\$30.00 per dozen (min 2dz per item)



**can be made vegetarian*



PLATTERS

serve 15 - 25 people

Rustic Antipasto Platter \$150

Prosciutto, mild capicola, spicy soppressata & genoa salami pickles, olives
& crusty bread



Cheese Platter \$150

Local and International cheeses, fresh & dried fruits,
assorted artisanal crackers (inc. GF)

Dips and Dippers (choose from) \$75

Hummus - Tzatziki - Roasted red pepper cream cheese - Pico de gallo
Toasted baguette - Tortilla chips - Grilled pita wedges
Individual veggie cups

Chefs Fresh Sandwiches on Artisan bread \$120

Shaved beef, cheddar w/horseradish mayo
Smoked turkey, Havarti w/cranberry aioli
Grilled Mediterranean vegetable w/Provolone, pesto

*Sandwiches are served w/lettuce, tomato, potato chips
on a selection of artisan bread, croissants, wraps.
Gluten-free and special diet options are available*

Dessert Platter \$85

Selection of handmade cakes, pastries and fruit tarts.

*Add local delivery & professional server
(based on 3 hrs) from \$100*