



HORS D'OEUVRES - SAMPLE MENU

All hors d'oeuvres are presented on designer trays with fresh flowers. Some of the below selection requires assembly and is not recommended for drop off orders. Please call us for recommendations. Minimum order of 10 guests.

Ordering Guide

4 pieces per person \$12 Choose 3 items
6 pieces per person \$18 Choose 4 items
8 pieces per person \$22 Choose 6 items
12 pieces per person \$30 Choose 8 items

Hot

Poultry

- Tandoori Chicken Drumettes; drizzled with mango chutney and mint raita
- Seared Duck breast; served on polenta with goat cheese and a sour cherry compote
- Maple Hills Chicken Strudels; spinach, feta and sun-dried tomato wrapped in phyllo pastry
- Cornish game hen, fig, and Dried apricot pizza
- 5 Spice Duck Spring Rolls; served with burnt orange dipping sauce
- Thai Chicken Satays; served with spicy peanut sauce
- Moroccan Glazed Fraser Valley Quail; served with pickled cucumber raita

Meat

- Beef Tenderloin; served with a Wild Mushroom Tapenade
- Lamb Kibbeh; Moroccan spiced lamb meat ball stuffed with pistachios and goats' cheese
- Gourmet Mini Burger Sliders; Alberta beef, Tomato, Cheddar, finished with Truffle aroma
- House smoked bbq pulled pork; On corn bread with a Jack Daniels bbq sauce
- Espresso Roasted B.C. Venison Loin; Serve with fig and cumin jelly * add \$2 per guest*
- Rosemary Crusted Lamb Chops; individual lamb lollies served medium rare and finished with red wine demi glace and fleur de sel * add \$2 per guest *
- Prime rib Meatball; stuffed with fresh mozzarella and served with a charred tomato fondue

Seafood

- Atlantic Lobster spring rolls; served with a mango sauce * add \$2 per guest *
- Thai Fish and Shrimp Cakes ; served with Burnt Orange and Chili Sauce
- Soy-mirin torched B.C. Black Cod; on a cilantro-heirloom carrot slaw * add \$2 per guest *
- Applewood Smoked Bacon Wrapped Sea Scallops; served with a caramel apple butter
- Tea Smoked Salmon Bites; served with a coconut lemongrass sauce
- Torched Sea scallops; with apple and cucumber salsa
- Seared Tuna Tataki; with micro greens and soy ginger vinaigrette and fish roe
- Coconut crusted Prawns ; Served with a spicy peanut sauce
-

Vegetarian

- Wild Mushroom and Sweet Onion Tart; puff pastry, caramelized onions, and Canadian maple syrup
- Olive Tapenade and Charred Cherry Tomato Crustini; topped with crumbled feta and balsamic reduction
- Porcini and Salt spring Island Goat Cheese Spring Roll; With walnuts and arugula
- Spanish Rice Croquettes; with B.C arugula salad and saffron rouille
- BC Beet Skewers; glazed with local honey and thyme
- B.C. Wild Mushroom Strudel; Served with a cilantro crème fraiche
- Savory French Toast; French Baguette dipped in a light egg batter and herbs de Provence; topped with a sweet tomato jam

Cold

Meat

- Pemberton Valley Beef Tenderloin Tartar; with fresh black truffles * add \$2per guest *
- Quebec Foie Gras Parfait with Gingerbread; with a vanilla scented pineapple sauce * add \$4 per guest *
- Tataki Beef served in a cucumber cup, and drizzled with sweet chili sauce

Seafood

- Petite B.C Spot Prawn Salad in Parmesan Basket; drizzled with a bergamot oil
- Olive and Herb Marinated B.C. Albacore Tuna; nicoise style
- B.C. Albacore Tuna tartar; With Meyer lemons and coriander cured dates
- White Asparagus Panacotta; topped with Dungeness crab salad
- Mini Lobster "Po Boy" Sandwiches; lobster salad served in a fresh baked bun
- * add \$2 per guest *
- Local Fresh Shucked Oysters; Served with a variety of condiments

Vegetarian

- Tomato Basil and Bocconcini Skewers; drizzled with a balsamic reduction
- Spicy Tomato Consume Shots; with cool cucumber foam
- Heirloom Beets and Watermelon Salad; with marinated feta and Balsamic reduction
- Rice paper Salad Rolls; stuffed with mango, cucumber, and vermicelli noodles; served with a sweet chili sauce
- Asparagus Panacotta; topped with a fresh asparagus salad and shaved parmesan
- Yellow and Purple Beet Bruschetta; topped with Salt Spring Island goat cheese
- Goat Cheese Stuffed Strawberries; drizzled with balsamic reduction and fresh ground black pepper

Dessert

- Chocolate Covered Strawberries
- Assorted Meringues
- Mini Lemon Cream Tart; sweet pastry crust filled with lemon curd and topped with fresh whipped cream
- Organic Apple Strudel; apples, cinnamon, and raisins, wrapped in phyllo pastry; topped with fresh cinnamon scented cream
- Hot Doughnut Bites; tossed in cinnamon and sugar
- Assorted Chocolate Truffles
- Mini Chocolate and Raspberry Pavlova; dark chocolate meringues topped with whipped cream and fresh raspberries
- Baklava; a mixture of pistachios, walnuts and dried fruit rolled in phyllo pastry, baked until golden and soaked in a light citrus syrup and topped with candied citrus peel

HORS D'OEUVRE PLATTERS

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

Small - parties up to 25 people **Medium** - parties up to 75 people **Large**- parties up to 150 people

- Local Artisan Cheese Platter
From Local B.C. Valleys, accompanied with in house made sweet preserves, pickled components, and artisan crackers
\$100 \$250 \$400
- Cold Seafood Extravaganza
Smoked B.C salmon, Indian candy, B.C. steamed mussels, steamed local Spot prawns
\$100 \$250 \$400
- Mediterranean Platter
Tomato bocconcini skewers with pesto, marinated feta and olives, tzatziki, hummus, roasted peppers, artichokes, marinated mushrooms, and grilled pita bread
\$75 \$200 \$300
- Smoked Salmon Platter
Thinly sliced smoked salmon, red onion, dill, capers, cream cheese, served with a selection of breads
\$85 \$225 \$350
- Grilled Vegetable Platter
Grilled seasonal vegetables drizzled with balsamic and olive
\$50 \$150 \$250
- Charcuterie Platter
Wild and indigenous game sausages and cured meats
\$75 \$200 \$300
- Prawns with House Made Cocktail Sauce
Fresh, local steamed prawns served with horseradish and dill cocktail sauce
\$75 \$200 \$300
- Fresh Shucked Oysters
A variety of local oysters served on the half shell with a variety of condiments
\$75 \$200 \$300
- Vegetable Platter
Assorted vegetable crudités with dips
\$50 \$150 \$250

- Exotic Fruit Platter
Assortment of Local and Exotic fruits
\$75 \$200 \$300
- Decadent Dessert Platter
Selection of your favorite desserts including tarts, pies, cake, bars and cookies
\$75 \$200 \$300

COCKTAIL PARTY PACKAGES

The following menus are sample menus only. Please call us for customized options and for a full proposal for your function. Service is recommended.

Afternoon Cocktail Party

(6 pieces per guest)

Hors d'oeuvres

Beef Tenderloin Tartar; with fresh black truffles
Yellow and Purple Beet Bruschetta; with snow goat cheese
Tandoori Chicken Drumettes; drizzled with mango chutney and mint raita
Torched Sea scallops; with apple and cucumber salsa

Platters

Local Artisan Cheese Platter; from Local B.C. Valleys, accompanied with in house made sweet preserves, pickled components, and artisan crackers
Chocolate covered Strawberries

\$20.00 per

Pre-Dinner Cocktail Party

(4 pieces per guest)

Hors d'oeuvres

Olive and herb marinated B.C. Albacore Tuna; Nicoise style
BC Beet Skewers; Glazed with Local Honey and thyme
Tataki Beef; served in a cucumber cup, and drizzled with sweet chili sauce
Goat Cheese Stuffed Strawberries; drizzled with balsamic reduction and fresh black pepper

\$12.00 per

Dinner Cocktail Party

(14 pieces per guest)

Hors d'oeuvres

Prosciutto Di Parma; Papaya, Sweet Basil, Citrus Mustard, Crusty Bread
House Smoked Bbq Pulled Pork; on corn bread with a jack Daniels bbq sauce
Seared Duck breast; served on Polenta with goat cheese and a sour cherry compote
Thai Chicken Satays; served with spicy peanut sauce
Porcini and Salt Spring Island Goat Cheese Spring Roll; with walnuts and arugula
Mini Lobster "Po Boy" Sandwiches; lobster salad served in a fresh baked bun
Heirloom Beets and Watermelon Salad; with marinated feta and Balsamic reduction

Platters

Cold Seafood Platter; smoked B.C salmon, Indian candy, steamed mussels, steamed prawns
Decadent Dessert Platter; selection of your favorite desserts including tarts, cakes, bars and cookies

\$34.00per