



Hors D'œuvres List for Cocktail Parties

Cold

- red beet tapenade
- olive tapenade
- eggplant caviar
- far eastern style slaw
- Moroccan spiced humus
- gravlax toasts / dill crème fraîche
- homemade pâté toasts
- homemade rillettes of pork
- chicken liver mousse
- domestic prosciutto & melon*
- salami, brie and olive pick
- shrimp cocktail*
- crab salad cucumber wheel*
- organic salmon tartare*
- deviled eggs

Hot

- vegetable-stuffed mushrooms
- gougères cheese puffs
- parmesan risotto croquettes
- anchovy "matches"
- vegetable frittata
- spinach quiches
- quiche lorraine
- tarragon chicken brochettes
- thai chicken skewers
- tandoori chicken sticks
- shrimp tempura*
- cajun-fried oysters*
- petit filet with gorgonzola*
- duck wings a l'orange*
- homemade chorizo balls

General Hors D'œuvres are \$3 per person, those with asterisk \$5 per person

This pricing is in conjunction with a dinner party menu only.

Otherwise, \$25 p.p. for 3 types for 1.5 hours, \$36 for 5 types 1.5 hours

\$2 extra p.p. for asterisk items. Confirmation 1 week prior to event