

INTERNATIONAL COCKTAIL MENUS

THE CARIBBEAN

JERK MEATBALLS

Savory meatballs served in a spicy jalapeno marinade

COCONUT CHICKEN BITES

Tender chicken smothered in coconut served with tangy pineapple chutney

CHIPS & SALSA BAR

Assorted coloured corn tortilla chips served with sour cream, guacamole, bean dip, and assorted salsas

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged, served with a **ranch dip***

MARKET FRESH FRUIT

Assorted fresh market fruit artfully displayed

Price based on service of 100 - 200 guests **\$12**

Price based on service of 50 - 99 guests **\$16**

Please call or email for pricing of larger or smaller groups

Price excludes staffing and service charges

THE INTERNATIONAL

CILANTRO LIME CHICKEN FAJITA CUPS

Fresh cilantro, lime juice and other spices combined with chicken in a tortilla cup

AVOCADO RICE ROLLS

Served with soy sauce and a wasabi mayo

TORTILLA ROLLUPS

Colourful flour tortillas with assorted fillings sliced into pinwheels

PIZZA WHEELS

Puff pastry filled with salami, green onions and an Italian tomato spread

BRUSCHETTA

Diced tomatoes, onions, and herbs served with crostini

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged, served with a **ranch dip***

CHEESE AND FRUIT

*Cheddar, Havarti, Gouda and Brie combined with seasonal fresh fruit and **crackers***

Price based on service of 100 - 200 guests **\$14**

Price based on service of 50 - 99 guests **\$18**

Please call or email for pricing of larger or smaller groups

Price excludes staffing and service charges

This entire menu is served at room temperature buffet style

An Affair to Remember Catering

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THE CALIFORNIAN

SMOKED SALMON RIBBONS

Skewered smoked salmon with the zest of lemon and a dash of fresh ground black pepper

MINI ASIAN BEEF

*Julienned Asian marinated beef with scallions
Served in a wonton cup*

THAI CHICKEN AND PEANUT CAKES

Brushed with a sweet chili sauce

MINI CHEESE BALLS

*Mini cheese balls with assorted multi-coloured
flavoured coatings*

MUSHROOM PALMIERS

Puff pastry rolled and filled with mushroom duxelle

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged,
served with a **ranch dip***

CHEESE AND FRUIT

*Cheddar, havarti, gouda and brie combined
with seasonal fresh fruit and **crackers***

Price based on service of 100 - 200 guests \$16

Price based on service of 50 - 99 guests \$20

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This entire menu is served at room temperature buffet style

FROM THE SOUTH

COCONUT PRAWNS

Tiger prawns breaded with coconut

BLACKENED CHICKEN SKEWERS

Blackened chicken and spicy sausage skewers

JACK DANIELS BBQ SPARE RIBS

Slow roasted in our house made Jack Daniels BBQ Sauce

SOUTHERN STYLE CRAB CAKES

Served with a basil mayonnaise

MINI CRUSTLESS QUICHE

With cheddar cheese and jalapeno

CON QUESO

Spicy cheese sauce served with homemade tortilla chips

MARKET VEGETABLES

*Assorted fresh market vegetables artistically arranged,
served with a **ranch dip***

FRESH FRUIT & CHOCOLATE FONDUE

*Assorted market fresh fruit artfully presented served with
a decadent dark chocolate fondue*

Price based on service of 100 - 200 guests \$20

Price based on service of 50 - 99 guests \$24

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MEDITERRANEAN MEDLEY

SAGANAKI

Lightly floured Kasseri sautéed onsite with olive oil

KEFTEDAKIA

Meatballs flavored with mint served in a cinnamon mango chutney

CHICKEN IN VINE LEAVES

Chicken, feta cheese, and black olives wrapped in vine leaves

SPANAKOPITA

Phyllo pastry filled with spinach and feta

DOLMADES

White rice combined with pine nuts and mint, wrapped in grape leaves

OLIVE TRUFFLES

Green Olives rolled in goat cheese & toasted almonds

TZATZIKI AND HUMMUS DIPS

Served with assorted chips

MARKET FRESH FRUIT

Assorted fresh market fruit artfully displayed

BAKLAVA & ASSORTED GREEK COOKIES

Price based on service of 100 - 200 guests \$22

Price based on service of 50 - 99 guests \$26

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THE ORIENTAL

ASIAN ENTRECOTE

Alberta beef striploin roasted with soy, garlic, pepper and ginger, thinly carved onto assorted breads served with a wasabi horseradish

PORK DUMPLINGS

Authentic Chinese dumplings steamed on site in oriental bamboo baskets Served with an Asian dipping sauce

SEARED PEPPERED TUNA

Threaded with pickled ginger

JUMBO PRAWNS

Served with a soy honey dip

PEKING DUCK CUPS

Sliced breast of roasted duck with green onion in a light oriental soy sauce served in mini cilantro cup

SMOKED SALMON SUSHI BALLS

Served with wasabi mayonnaise

HAND WRAPPED VEGETARIAN RICE ROLLS

Served with hoisin sauce

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served with a ranch dip

Price based on service of 100 - 200 guests \$28

Price based on service of 50 - 99 guests \$32

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FRENCH QUARTER

MUSSELS PROVENCAL

Mussels steamed with court bouillon, garlic, tomatoes and fine herbs.

FILET AU POIVRE

Oven roasted beef tenderloin served with assorted French breads, hollandaise sauce & fresh horseradish

COGNAC PRAWNS

Tiger prawns sautéed with butter, shallots, fresh herbs, lemon, white wine and cognac

CHARCUTERIE DISPLAY

Thinly sliced cured meats and sausages with Brie and Boursin cheeses, olives, pickles and liver pate. Accompanied with French & Artisan breads

COQ AU VIN TARTLETS

Julienned pieces of chicken slow cooked with onions, fresh herbs, garlic & red wine
Served in a mini tart shell

SMOKED SALMON CREPES

Crepes filled with a smoked salmon and cream cheese mousse rolled cigar style

CRUDITÉS

Assorted fresh market vegetables artistically arranged, served with a **ranch dip**

FRESH FRUIT & CHOCOLATE FONDUE

Assorted market fresh fruit artfully presented served with a decadent dark chocolate fondue

FRENCH PASTRIES

From Napoleons to petit fours

Price based on service of 100 - 200 guests \$35

Price based on service of 50 - 99 guests \$40

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THE CANADIAN

HERB CRUSTED BARON OF BISON

Slow roasted baron of bison served with an apple horseradish sauce accompanied
with French & Artisan breads and rolls

MAPLE GLAZED SCALLOPS

Sea scallops wrapped in bacon
Sautéed on site with a maple syrup glaze

ATLANTIC PEPPERED SALMON

Skewered salmon steamed on site in oriental bamboo baskets and served with lemon wedges

GRILLED AAA BEEF TENDERLOIN ON FOCACCIA TOASTS

Thinly sliced AAA beef tenderloin
with chili aioli on focaccia

ROLLED CREPE CIGARS

Crepes filled with sun dried cranberries, cream cheese and mint

INTERNATIONAL CHEESE BOARD

A variety of domestic and imported cheeses served with a selection of **crackers**

MARKET VEGETABLES

Assorted fresh market vegetables artistically arranged, served with a **ranch dip**

FRESH FRUIT & CHOCOLATE FONDUE

Assorted market fresh fruit artfully presented served with a decadent dark chocolate fondue

CANADIAN TARTS AND SQUARES

Pecan tarts, butter tarts and Nanaimo bars

Price based on service of 100 - 200 guests \$36

Price based on service of 50 - 99 guests \$42

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