Passed Service Cocktail Items

Looking to add some elegance to your reception having a butler style cocktail service
Feel free to choose your menu from the wonderful items listed below
Menu cost is dependent on the length of your reception and the items chosen
Highlighted items are served hot

<u>Seafood</u>

COCONUTPRAWNS

Tiger prawns breaded with coconut

PEPPERED AHITUNA SKEWERS

Seared with soy sauce and cracked pepper threaded with ginger

SOUTHERN STLYE CRAB CAKES

Served with a basil mayonnaise

SMOKED SALMON RIBBONS

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

JUMBO PRA WNS

Served with a soy honey dip

SMOKED SALMON CUCUMBER SANDWICHES

Smoked salmon, cucumbers and cream cheese on rye

SMOKED SALMON SUSHIBALLS

Served with a wasabi mayonnaise

SMOKED SALMON CUPS

Phyllo pastry filled with smoked salmon and cream cheese mousse

<u>Beef</u> BEEF TENDERLOIN MINI SANDWICHES

Seared AAA Alberta beef tenderloin on a thinly sliced baguette over watercress with a tarragon Dijon mustard horseradish sauce topped with shaved parmesan and capers

GRILLED AAA BEEF TENDERLOIN ON FOCACCIA TOASTS

Thinly sliced AAA beef tenderloin with chili aioli on focaccia

ROASTED TENDERLOIN CARPACCIO

Thin slices of oven roasted tenderloin rolled into cigars drizzled with balsamic served with a horseradish aioli

MEATBALLS

Savoury meatballs served in your choice of sauce

<u>Pork</u> PORK AND PROSCIUTIO MORSELS

Tender pieces of pork loin rolled in prosciutto dipped in a garlic crumb mixture Served with a **curry and red roasted pepper yogurt**

ASPARAGUS SPEARS

Wrapped in thin slices of tender prosciutto

MUSHROOM PALMIERS & PIZZA WHEELS

Puff pastry rolled and filled with assorted fillings

TORTILLA ROLLUPS

Tortillas with assorted fillings sliced into pinwheels

DATES AND PECANS

Wrapped in bacon

PROSCIUTTO & MELON

Skewered melon balls rolled in prosciutto

CHORIZO SKEWERS

Blackened chicken and spicy sausage skewers

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Poultry

PEKING DUCK CUPS

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

THAI CHICKEN AND PEANUT CAKES

Brushed with a sweet chilli sauce

CHICKEN IN VINE LEAVES

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

CILANTRO LIME CHICKEN FAJITA CUPS

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

COQAU VIN TARTLETS

Tender pieces of chicken in a rich red wine sauce Presented in mini tart shells

ADOBO CHICKEN EMPANADAS

Adobo chicken with bell peppers in puff pastry

Lamb

LAMB MEATBALLS

Served with a mint jelly

PROVENCAL LAMB CHOPS

Frenched and marinated, grilled to perfection

Vegetarian

ASSORTED CANAPES ON ASSORTED RYE BREADS

Fig and Olive Tapenade – topped with cream cheese and roasted almonds

Tomato and Basil – on cream cheese

Polish dill pickle – with sausage and horseradish

MINI CRUSTLESS QUICHE

With cheddar cheese and jalapeno

MINI CHEESE BALLS

Mini cheese balls with multi-coloured flavoured coatings

GOAT CHEESE TRUFFLES

Fresh grapes rolled in goat cheese & toasted pistachios

A VOCADO MUSHROOM CAPS

Fresh mushroom caps filled with a fresh avocado mousse

HAND WRAPPED VEGETARIAN RICE ROLLS

Served with hoisen sauce

SUNDRIED CIGARS

Crepes filled with roasted garlic and sun dried tomatoes

DEVILED EGGS

A classic delight

SPANAKAPITA

Phyllo pastry filled with spinach and feta

Desserts

CHOCOLATE COVERED STRAWBERRIES

With fresh melon ball skewers

FRENCH PASTRIES

From Napoleons to petit fours

ASSORTED SMALL DESSERTS

Chewy brownies, rich Nanaimo bars, southern bars, date squares and more!