



T U L I P S & M A P L E
T H E A R T O F C A T E R I N G
CANAPÉS

\$27 PER DOZEN

Caprese Salad Skewers
Vegetarian Wonton Crisps with Orange Soya Sesame Dip
Mac & Cheese Balls with Marinara
Olive Sundried Tomato Crostini with Herb Scented Goat Cheese and Tomato Chutney
Vegetarian Spring Rolls
Gourmet Pita Pizza Rounds-Pesto, Brie, Sun Dried Tomato
Gourmet Pita Pizza Rounds- Herb Tomato, Kalamata Olives, Asiago & Feta
Gourmet Pita Pizza Rounds-BBQ Chicken & Gouda
Cranberry Chutney and Brie Mini Bouche with Braised Leek
Candied Pecan and Danish Bleu Cheese Phyllo Cup
Prosciutto and Asparagus with Parmesan and Truffle Oil
Smoked Pork Tenderloin with Saffron Apple Chutney Served on Corn Chip with Feta
Pulled Pork Slider with Caramelized Onions
Savory Turkey Meat Ball Skewer with Country Peppercorn Gravy
Arancini Balls with Roasted Red Pepper Aioli

\$28 PER DOZEN

Mini Tomato Basil Shooters with Duck and Gruyere Monte Cristo
Pulled Duck on Crostini with Cherry Tomato Relish and Micro Greens
Braised Leek and Duck Crisp with Burnt Orange Brandy Glaze
Individual Tandoori Chicken Crepes
Tandoori Chicken Satays with Cilantro Maple Yogurt
Fried Buttermilk Chicken with Buffalo Blue Cheese Sauce
Beggars Purses with Chicken, Cream Cheese, Mushrooms, Shallots & Tarragon & Honey Rum Sauce
Beef Satays with Creamy Peppercorn Sauce

\$30 PER DOZEN

Prosciutto Wrapped Lamb Skewers with Roasted Garlic & Smoky Paprika Herb Aioli
Moroccan Lamb Lollipops with Cilantro Honey Yogurt Dip
Crab Cake Lollipop with Cajun Maple Aioli
Cajun Shrimp and Pepper Chutney Salad on Porcelain Spoon
Pesto Lemon Shrimp on Asian Spoon with Red Pepper Chutney
Portuguese Shrimp on A Fork with Cocktail Aioli
Individual Cedar Plank Atlantic Salmon
Smoked Salmon Pin-Wheel with Lemon Dill Cream Cheese
Lobster Truffle Salad in Savoury Waffle Cone (\$32 per dozen)