



...get more with Les!

COLD HORS D'OEUVRES 2011-2012

(Prices subject to change. Minimum order applies.)

Vegetable Crudite and Dip.....	\$2.25/person
Fine Cheese Board offering an assortment of Imported and Domestic Cheeses and Crackers.....	\$3.75/person
Smoked Salmon Bundles with Julienne of Vegetables and Wasabi Cream Cheese, wrapped in Ribbon of Leek.....	\$25/dozen
Gruyere Pecan Scone Bites with Beef Tenderloin, Brie and Red Onion Relish.....	\$32/dozen
Tortilla Spirals:	
-Smoked Salmon and Arugula	
-Prosciutto, Roasted Red Pepper and Arugula	
-Curried Chicken Salad	
-Roasted Marinated Vegetable	
-Roast Beef with Gorgonzola Butter.....	\$19/dozen
Grilled Shrimp Cocktail served with Wasabi Cocktail Sauce.....	\$38/dozen
Assorted Sushi Presentation – Sushi Rice and Julienne of Vegetables rolled in Nori Seaweed, offered with Light Soya Sauce, Wasabi, and Pickled Ginger.....	\$25/dozen
Viet-Thai Spring Rolls – Seasoned Julienne of Asian Vegetables wrapped in Rice Paper and served with Honey Ginger Dipping Sauce.....	\$20/dozen
(Add chicken, beef or breast of duck).....	\$29/dozen
Chef's Own Bruschetta – Herb-cruste d Roasted Roma Tomatoes on Toasted Crostini with Balsamic drizzle & Basil Chiffonade.....	\$19/dozen
(Add Goat Cheese).....	\$25/dozen
Dip Medley Presentation served with an Assortment of Pita Crisps, Crackers and Vegetables.....	\$4/person
Layered Chili Lime Dip served with Nacho Chips (serves 18-20)	\$55
Asiago Rosemary Shortbread with Sundried Tomato Chevre.....	\$19/dozen
Mini Savoury Cheesecakes.....	\$32/dozen
Caprese Brochettes – Marinated Bocconcini and Sweet Cherry tomatoes wrapped in fresh basil.....	\$19/dozen
Papadum Chips with Butter Chicken and Mango Chutney.....	\$25/dozen
Seasonal Fresh Fruit and Cheese Presentaton.....	\$4.50/person