

### Deluxe Canapés

*Smoked BC Salmon & Cream Cheese Pinwheels with Caviar*

*Butterfly Prawns & Cream Cheese Butter*

*Crab Stuffed Cherry Tomatoes*

*Cognac Peppercorn Pate on Melba Toast*

*Westcoast Shrimp Salad on Corn Tortillas*

*Chicken Breast Galantine Medallions*

*Salmon Filet & Mousse Medallions*

*Beef Filet OR Venison Carpaccio with Blue Cheese Compound Butter & Capers*

*Pistachio Encrusted Apricots Stuffed w/Goats Cheese*

*Scallop & Shrimp Mousse Yin-Yang Knori Rolls*

*\$21.00 per dozen*

### Deluxe Hot Hors D'oeuvres

*Artichoke Hearts Stuffed with Escargots Baked with  
Roma Tomatoes & Parmesan*

*Chicken Sesame Satay with Thai Peanut Sauce*

*Puff Pastry Bouches with Baby Shrimp, Mushroom Duxelle  
& White Wine Sauce*

*Baked Brie with Spiked Apples & Blueberry Compote  
in Phyllo Pastry*

*Bacon Wrapped Dates w/ Balsamic-Maple Glaze*

*Sea Scallops wrapped with Bacon, Baked with Garlic, Wine & Lemon served with Cocktail Tequila  
Sauce*

*Tropical Fruit Skewers with Overproof Jamaican Rum*

*\$21.00 per dozen*

### Other Specialties

*Szechwan Prawn Tree w/ Chilled Glazed Tiger Prawns (minimum 4 doz.)*

*\$21.00 per dozen*

*Fresh Cortez Gem Oysters on the ½ Shell with Asst. Mignonettes*

*\$24.00 per dozen*

*All prices subject to HST & Gratuity*