



# Catering Menu

Allow 12 appetizers per person for a cocktail party and 6 appetizers per person for a dinner party.

***Hors D'Oeuvres are priced per dozen.***

## COLD HORS D'OEUVRES

### **SMOKED SALMON BAGUETTES** 18.95

Wedges of rye baguette topped with cream cheese, smoked salmon curls & capers.

### **CRAB ENDIVE BOATS** 18.95

Refreshing endive filled with crab & delicately dressed crunchy vegetables.

### **SALAMI PARCELS** 17.95

Mixed roasted vegetables & Kalamata olives, nestled inside salami.

### **FIESTA CHICKEN PUFFS** 15.95

Diced chicken and herbs presented in pastry puffs.

### **HERBED EGGS MIMOSA** 12.95

The classic devilled egg with herbs and olives.

### **GRUYERE CHEESE STRAWS** 10.95

Fabulous seasoned cheesy bread sticks.

## HOT HORS D'OEUVRES

### **MUSHROOM AND STILTON VOL-AU-VENTS** 16.95

Exotic mushroom ragout with cream and stilton in pastry shells.

### **CHICKEN SKEWERS** 18.95

Savoury marinated chunks of chicken & pineapple with orange glaze on skewers.

### **BRIE AND RED ONION MARMALADE TARTLET'S** 16.95

Spiced caramelized red onion with brie in dainty tartlets.

### **MEATBALLS** 16.95

Spicy pork and apple meatballs with sweet chilli dipping sauce.

### **GRILLED VEGETABLE SATAY'S** 14.95

Char grilled marinated Mediterranean vegetable skewers, infused with herbed extra virgin olive oil.

### **PESTO & FETA PASTRIES** 16.95

Rounds of savoury pesto & feta encased in delicate puff pastry.