

CHEF'S SIGNATURE HORS D'OEUVRES

(\$3²⁵ Each A La Carte • Minimum 50 per item)

It is our priority to ensure that there have been sufficient quantities ordered to satisfy our mutual guests' lunch or dinner appetites. As such, if "A La Carte" Hors D'Ouevres are ordered during meal times of 11 am to 2pm there must be a minimum of 11 pieces per person ordered, and during meal times of 5pm to 8pm there must be a minimum of 13 pieces per person ordered (if there are no other food items being ordered). Please consult with your Event Coordinator for more information on this.





COLD









- BASIL SCENTED VEGETABLE TORTILLA PINWHEELS 
Sundried Tomato Cream Cheese, Balsamic Glaze & Feta
- SAUSAGE & CHEESE KABOB 
Double Smoked Farmer Sausage, Cheddar Cheese & Grape Tomato
- FRESH TOMATO BRUSCHETTA IN A MINI CONE 
- CAPRESE SALAD SKEWER 
Seasoned Mini Bocconcini, Grape Tomato, Fresh Basil Leaf & Balsamic Glaze
- BASIL CHICKEN SALAD ON A CRISP WONTON 







- GRILLED ASPARAGUS WITH SMOKED SALMON 



HOT

- MEATBALLS IN A SIGNATURE BBQ SAUCE 
(4 meatballs per serving)
- MINI GRILLED CHEESE WITH TOMATO CAPPUCCINO
- KOREAN STYLE GOURMET CHICKEN WINGS 


- ASIAN POTSTICKERS WITH A SWEET CHILI GLAZE 

- LUMPIA 

Chicken Spring Roll with Spicy Vinegar
- SPANAKOPITA WITH CREAMY DILL DIPPING SAUCE 
- FIRE ROASTED TOMATO & FETA PUFF PASTRY QUICHE 
- CHICKEN CHILITO BITES WITH A TEX MEX DIPPING SAUCE 
- CHICKEN SALTIMBOCCA BITES WITH LEMON SAUCE 

- AGEDASHI TOFU WITH TERIYAKI SAUCE 


- CRISP SHRIMP PURSE WITH SPICED CHILI SAUCE 


- CRAB, MUSHROOM & GREEN ONION TARTLET 

CHEF'S PREMIUM HORS D'OEUVRES

(\$3⁷⁵ Each A La Carte • Minimum 40 per item)

COLD

- ROASTED SQUASH & CASHEW TARTLET
with Curry, Coriander & Cilantro
- POACHED PEAR & GOAT CHEESE ON
A CRISP PARMESAN WAFER 

- CUCUMBER CUPS WITH SMOKED SALMON 
Lemon Scented Mayonnaise, Dill Cream Cheese
& Fresh Capers
- SMOKED SALMON WRAPPED ASPARAGUS
- GOAT CHEESE MOUSSE 
Candied Beets on Rye Crouton
- CITRUS POACHED PRAWNS IN MOJITO SAUCE 

- MINI VOL-AU-VENT 
Onion Jam & Brie
- SMOKED SALMON BLINI 
Crème Fraîche, Lemon & Dill
- TUNA POKE 

Edamame Beans, Sushi Rice, Avocado, Tomato & Crisp Shallot

HOT

- HOISIN BBQ PORK RIBS 

- BACON WRAPPED SCALLOPS & BEARNAISE 
- CARAMELIZED ONION & GOAT CHEESE
ON CRISP VOL-AU-VENT 
- CHICKEN COCONUT BITE 
Mango Crème Fraîche
- CRISP TEMPURA SALMON 
with House Made Teriyaki Sauce
- CHICKEN SATAYS & PEANUT SAUCE 

- MAC & CHEESE 
Candied Bacon
- MINI GRILLED BRIE CHEESE SANDWICH
Bacon & Onion Jam
- LEMONGRASS TEMPEH 

with Chili Lime Aioli
- MINI BEEF SLIDERS 
with Cheese & BBQ Sauce
- FILIPINO STYLE BBQ PORK 


with Spiced Vinegar
- PROSCIUTTO WRAPPED PRAWNS & LEMON AIOLI 



*Pricing is subject to an 18% Service Charge + 5% GST.