



## Chef's Premium Hors D'Oeuvres

Prices based on 100 guests  
Price will vary based on final guest

### Cold

- ◇ *Sweet Chili Chicken with Basil, Mint, Crisp Vegetables in a Sesame Cone*
- ◇ *Leek and Asparagus Tartlet with lemon and Crème Fraiche*
- ◇ *Roasted Squash and Cashew Tartlet with Curry, Coriander and Cilantro*
- ◇ *Poached Pear & Goat Cheese on a Crisp Parmesan Wafer*
- ◇ *Cucumber Cups with Smoked Salmon, Lemon Scented Mayonnaise, Dill Cream Cheese & Fresh Capers*
- ◇ *BLT Canapé ~ Crisp Bacon, Radish Sprouts, Grape Tomato, Smoked sea salt mayo served on an edible spoon*
- ◇ *Smoked Salmon Wrapped Asparagus*
- ◇ *Goat Cheese Mousse Cones topped with Candied Beets*
- ◇ *Citrus Poached Prawns with Cocktail Sauce*
- ◇ *Prosciutto Wrapped Melon with Pesto Aioli*

**\$3.50 ea A la Carte**  
(minimum 40 per item)

### Hot

- ◇ *Crab Stuffed Mushrooms with Cream Cheese and Green Onions*
- ◇ *Hoisin BBQ Pork Ribs*
- ◇ *Bacon Wrapped Scallops*
- ◇ *Caramelized Onion and Goat Cheese on Crisp Puff Pastry*
- ◇ *Crisp Shrimp Purses with Lemon Dill Dip*
- ◇ *Chicken Coconut Bite, with a Mango Crème Fraiche*
- ◇ *Mini BBQ Beef ~ Tender Beef in a signature sauce with Melted Cheddar*
- ◇ *Sliders with Lettuce, Tomato, Pickle and Cheese*  
*Choose one: Beef, Chicken, Lamb (Veg option available)*
- ◇ *Sweet Teriyaki Beef Satays*
- ◇ *Chicken Satays with an Orange Ginger Sauce*
- ◇ *Mac & Cheese Bowls with Candied Bacon*

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(minimum 40 per item)