



Niagara Gourmet

Catering & Events
(905) 682-0184

E-mail: david@niagaragourmet.ca Visit: www.niagaragourmet.ca

COLD OR ROOM TEMPERATURE CANAPÉS & HORS D'OEUVRES

Crostini with Goat Cheese & Tomato Bruchetta

Rare Roast Beef Canapés with Caramelized Onion Marmalade

Savoury Santa Fe Lollipops of Cream Cheese, Sun Dried Tomato & Taco Chips

Gazpacho "Shooters" with Jumbo Cocktail Shrimp

Croustade with Chevre & Roasted Red Pepper

Shrimp Cocktail Canapé with Horseradish Infused Cream Cheese & Cocktail Sauce

Shrimp & Cucumber Canapé with Shallot Butter & Dill

Smoked Salmon on French Rounds with Fresh Dill Cream Cheese & Capers

Shrimp, Scallop & Avocado Ceviche on Tortilla Crisp

Caprese Skewers of Pesto Marinated Bocconcini & Grape Tomato

Jumbo Chilled Tiger Shrimp with Roasted Garlic & Red Pepper Rouille

Prosciutto Wrapped Hearts of Palm

Vietnamese Rice Paper Fresh Salad Rolls with Shrimp

Deviled Eggs with Bacon & Cheddar

Asparagus Spears Wrapped in Prosciutto

"Coronation" Curried Chicken Salad Tartlettes with Apricot & Sliced Almonds

Endive Barquettes with Stilton Cream Cheese & Toasted Pecan



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HOT HORS D'OEUVRES

Mini Crab Cakes with Cajun Remoulade Sauce

Croustade of Wild Forest Mushroom in Whiskey Cream

Parma Ham & Asiago Stuffed Mushroom Caps

Crab & Parmesan Stuffed Mushrooms

Thai Chicken Skewers with Sweet Chili Dipping Sauce

Bacon Wrapped Sea Scallop Skewers

Brazilian Grilled Shrimp with Chimichurri Sauce on Bamboo Knot Skewer

Stilton & Caramelized Pear in Crispy Cups

Parmesan Crostini with Cranberry & Red Onion Confit

Mini Meatloaf "Muffins" Glazed with House Made Red Pepper Ketchup

Panko Crusted Mini Mac 'n' Cheese Muffins with Asiago & Parmesan

Tuscan Grilled Cheese with Asparagus & Roasted Red Peppers

Mini "BLT" – Pancetta & Cherry Tomato with Micro Greens & Garlic Mayo

Mini Beef Wellingtons in Puff Pastry

Mini Grilled Cheese Bites Atop Tomato Soup Sips

Black & White Sesame Seed Crusted Tuna on Wasabi Watermelon Cube

Brazilian Rum Marinated Shrimp Skewers with Chimichurri Sauce

Indonesian Pork Tenderloin Sate with Peanut Dipping Sauce

Quesadillas of Chicken & Brie with Avocado Crema

Lobster Thermador served on Asian Spoons

Rare Duck Breast on Cranberry Crostini with Blackberry Confit



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Seared Foie Gras with Blackberry Gastrique on Caramelized Asian Pear