

Niagara Gourmet

Catering & Personal Chef Services
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STATIONARY HORS D' OEUVRE

WARM ARTICHOKE & PARMESAN DIP with Vegetable Chips

ALBONDIGAS (Little Mexican Meatballs) in a Smoky Chipotle Sauce

AMALFI COAST SEAFOOD, Marinated Shrimp Scallops, Mussels & Calamari

RARE BISTRO BEEF, Pickled Red Onion, Capers & Dijon Horseradish Sauce with Chiabatti Buns

LEMON & VINAIGRETTE CURED GRAVAD LAX, Pickled Red Onion, Capers and Pumpernickel Breads

FRESH FRUIT CORNICHOPIA, Imported and Local Fruit & Berries in Season with Dipping Sauce

SAVOURY CHEESECAKE, Stilton with Rhubarb Compote served with English Biscuits

CHEF'S ANTIPASTO SELECTION, Italian Meats, Cheeses, Crostini, and Marinated Vegetables

SEASONAL VEGETABLE "GARDEN", crudities arranged on Wheat Grass served with house dips

ARTISAN CHEESE ASSORTMENT, Chefs Selection, Seasonal Fruits & Berries, & Gourmet Crackers

MEDITERRANEAN, Olives, Stuffed Grape Leaves, Flatbreads, Roasted Red Pepper & Hummus Dips

SHRIMP TREE, Jumbo Shrimp on Pineapple Display with Red Pepper & Roasted Garlic Sauce

GRILLED VEGETABLES, Asparagus, Mushrooms, Assorted Peppers, Onions, Seasonal Additions

"TRIO OF DIPS" Stilton, Caramelized Onion, & Classic Spinach Dip with Flatbreads & Breadsticks