



## Hors d'oeuvres

Select from our cold and hot hors d'oeuvres, presented in elegant style and designed to tempt your palate.

- Assorted sushi and traditional sauces.
- Port wine spiked figs with blue cheese.
- Grilled vegetables and goat cheese pitas.
- Classic shrimp cocktail
- Grilled focaccia bread with marinated vine ripened tomatoes.
- Candied baked apples with Stilton cheese and walnut crumble.
- Farmer's raisin bread with Camembert cheese and rose petal jam.
- Parma ham with sherry soaked melons and black peppercorns.
- Smoked salmon on dill crêpes with lemon cream pinwheels.
- Mini potatoes stuffed with salmon and caviar.
- Crispy pillow wontons, stuffed with brie, smoked bacon and red peppers.
- Truffled wild mushroom in crispy wontons.
- Assorted forest mushrooms in an old cheddar cheese strudel.
- Adult potato skins, with smoked salmon and lime dill cream.
- Thai Crab and vegetable strudels.
- "Silver Spoon" Atlantic salmon with tropical fruit salsa, served on a silver spoon.
- "Big People's Peanut Butter & Jelly" - foie gras mousse and ice wine jelly, on brioche.
- Assortment of butter crispy Pot Stickers, chicken, pork, seafood, vegetarian, etc.
- Tuna tartar on golden potato rosti.
- Chicken, beef or Italian sausage satays
- Tumbleweed chicken skewers
- Smoked chicken and corn hush puppies.
- Crab & leek cakes with garlic spinach cream.
- Baked brie in puff pastry with caramelized pears.
- Gigantic tiger shrimps grilled and served with a Thai coriander pesto.