

Cocktail Party Appetizers

Price:C\$10.00

A wide variety of options:

Hot

Sweet chili chicken skewers; Brined and sliced chicken breast marinated in a house-made sweet chili sauce.

Sweet and sour meatballs; Lean ground beef marinated in a perfect blend of herbs and spices slow cooked in a sweet and sour sauce.

Baked mini quiches (3 choices); Ham and swiss, bacon & and feta, or mushrooms, cheese and fresh herbs, baked in a mini tart shell.

Pulled pork sliders; pulled pork seasoned with a house-made barbeque sauce and served on a mini slider bun.

Vegetarian spring roll; a mix of bean sprouts, cabbage, ginger and mushrooms. Wrapped in rice paper drizzled with a house-made plum sauce

Bacon wrapped scallops; locally sourced Bay of Fundy scallops wrapped in Canadian maple bacon.

Slovakian skewers; pork tenderloin cuts marinated in lemon olive oil and a fresh herb mixture.

Vegetarian stuffed mushrooms; a mixture of cream and parmigiana cheese, parsley and broccoli, topped with panko breadcrumbs.

Clam Casino: locally sourced clams served on a half shell paired with green peppers, shallots, parmesan cheese and bacon.

Turkey & apple chutney tartlet: apple chutney and turkey on a house-made puff pastry

Mini shrimp quiche; baby shrimp baked with locally sourced eggs, green onions, spinach and gruyere cheese.

Cold



Dominion Hill Country Inn

Cucumber cups; smoked salmon cream cheese. Thin sliced English cucumber with a smoked salmon rosette and your choice of a slice of smoked salmon or a cocktail shrimp.

Million-dollar deviled eggs; Hard-boiled egg filled with bacon, cheddar cheese and chives.

Loaded cheese ball bites; Bacon, cream cheese, shredded cheddar and garlic, rolled in chopped pecans with a pretzel stick.

Goat cheese and roasted red peppers on a crostini; Perfectly seasoned goat cheese rosette with a ribbon of roasted red pepper on a butter toasted crostini.

Greek hummus stuffed mini peppers; House made Greek flavored hummus stuffed inside a sweet mini pepper.

Caprese salad on a skewer; Cherry tomatoes, mozzarella balls and basil drizzled with balsamic reduction.

Bacon jam on a crostini; House made bacon jam served on a fresh baguette.

Platters:

Assorted cheeses served with specialty crackers and grapes

Fresh vegetable and pickles with baby carrots, celery sticks, cherry tomatoes, broccoli and cauliflower, cocktail onions and special house-made dip.

Seasonal fruit tray with skewers of fresh fruit that are colourful and delicious.

