



Hors D'oeuvres

Hors D'oeuvres~Canapes

Hors **D'oeuvres** and Canapes are \$3.25 each with \$54.50 service fee

Servers as required

Hors D'oeuvres Menu

Beef Carpaccio

Beef Tenderloin on Toasted Baguette with Mushroom & Black Truffle Tapenade, Parmesan & Fried Shallots

Tandoori Rabbit Coins

Served on Fried Naan Disks with Basil Double Cream

Dungeness Blue Crab Cakes

Pan Seared & Topped with Guacamole, Tomato Jam & Cilantro

Spicy Breaded Chicken Bites

On Top of Toasted Naan with Kimchi Pickles

Braised Short Rib

Baked into Puff Pastry Cups & Finished with Herb Goat Cheese

Saganaki Cheese

On Toasted Baguette with Apricot Foam

Mussels on the Half Shell

Baked with Pecorino Cheese & Breadcrumb Mix, Pesto, and Finished with Micro Greens

Elite Catering & Personal Chef Services

Asian Seared Duck

Served on Sesame Crisp, Pan Seared & Sliced Thin. Topped with Pickled Radish

Chicken On Sticks

-Togarashi & Lime Chicken with Salsa Fresca.

-Marinated Mediterranean Chicken

with Tzatziki

Stuffed Mushroom Caps

Herbs and Black Garlic Goat Cheese, Roasted Red Pepper Spread. Served on Cracker.

Prawn Skewers

Finished with sundried tomato, garlic, and cilantro chutney

Scallop & Prawn Ceviche in Phyllo

Lemon & Orange Marinated Ceviche, Basil, Tarragon, Diced Tomato & Shallots.

Puff Pastry Bites

Pesto, Squash, Roasted Vegetable & Feta in Puff Pastry Cup Topped with Shaved Grana Padano & Cherry Tomato.

Prosciutto Wrapped Tenderloin

Tenderloin Wrapped in Prosciutto on Puff Pastry Coins Served with Espresso Glace de Viande.

Fig Cups

Fig Cream Cheese Mousseline, Rolled Toast, Fresh Oregano, Prosciutto & Balsamic Reduction

Beef TarTar

Minced Shallots, Garlic & Herbs Topped with Dehydrated Cherry Tomato

Italian Sausage in Caps

With Mild Chorizo Sausage & Sundried Tomato Chutney on Crostini

Tuna Cups

Cubes of Fresh Ahi Tuna, Seasoned in Chef's Ras Al Hanout & Mixed with Lemon Segments & Microgreens

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Truffle Stuffed Baby Potato

with Sour Cream and Chives & Topped with Coppa di Parma

Apricot, Rosemary & Lavender Goat Cheese Puffs

Mixed Vegetable Pate Wrapped with a Grilled Zucchini Ribbon

Finished with Sundried Tomato and Herb Vinaigrette

Ham and Manchego Cheese

Melted on Homemade Biscuits Disks

Mini Crepes

with Mango & Cheshire Cheese Crumble

The 2 Bite Burgers

Priced at \$4.10 each - Minimum 1 dozen

Vegan-tarian

Sun-Dried Tomato Compote, Kidney Bean & Mushroom Patty, Organic Cherry Tomato & Sprouts On our Home Made Bun.

Braised Short Rib

Home-Made Sauerkraut, Micro Greens & Mayonnaise On our Home Made Bun.

Good Ol Beef

Mayonnaise, Beef Patty, Lettuce, Tomato & Pancetta Topped with a Gherkin & On Our Home Made Bun.

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Chicken

Sweet Pepper Mustard, Smoked Red Pepper Mayo, Cherry Tomato, Lettuce & Smoked Gouda On our Home Made Bun.

Canapé Menu

Dates Infused Cream Cheese on Multigrain Toast Rounds

The Tradition Cheese and Crackers with Garlic Sausage

Smoked Salmon Mousse with lumpfish caviar on Toasted Disks

Balsamic and Tomato Chutney in Mini Tartlets

Mini Caramelized Onion Tarts

Mini Pancakes with Double Cream Quail Egg and Pancetta

Ham and Greek Cheese Melted on Homemade Biscuits Disks

Cucumber with Mango Mousse

Sliced Pear Poached in Wine and Topped with Smoked Gouda and Bacon