

HORS D'OEUVRES

- Smoked Wild Sockeye Salmon on Homemade Irish Brown Bread with Unsalted Butter Fresh Chive & Fresh Cracked Black Pepper
- Spicy Tuna Poke with Green Onions Ginger Jalapeno in Wonton Cups topped with Siracha Mayo & Sesame Seeds
- Fresh Hand-Peeled Shrimp with Chipotle Mayo **OR** Fresh Dill in Wonton Cups topped with Lemon Zest
 - Halibut and Scallop Confetti Ceviche in Wonton Cups
 - Chive Potato Pancakes topped with Smoked Salmon Lemon Aioli & Parsley
- Belgian Endive Leaves with Mascarpone Cheese & Mad Dog Seafood's Candied Garlic Pepper Salmon
- Belgian Endive Leaves with Goat Chevre Cheese and a Mix of Fresh Herbs topped with Candied Pecans
 - Belgian Endive with Marinated Julienned Beet Fennel & Carrot topped with Fresh Chives
 - Mini Yorkshire Puddings with Prime Rib and Demi Glace Sauce with Horseradish
- Curried Chicken with Purple Grapes Toasted Almonds & Fresh Basil on English Cucumber Slices
 - Danish Blue Cheese Caramelized Leek & Fuji Apple Tartlets
- Caramelized Sweet Onion Fresh Rosemary & Fresh Thyme Tart Slices in a Buttery Pastry Crust
- Balsamic Roasted Onions Grilled Eggplant Roasted Yellow Pepper Oven Dried Tomatoes & Fontina Cheese with Fresh Basil in a Buttery Crust
 - Greek Marinated Lamb Leg Skewers with Fresh Rosemary & Mint
 - Deviled Eggs with Horseradish & Fresh Thyme
- Marinated BBQ'd Flank Steak on Fresh Baguettes with Horseradish Cream
- Marinated BBQ'd Flank Steak Sliced and Rolled with Hoisin Sauce & Scallion
- A Medley of Sautéed Mushrooms & Parsley on a Crostini topped with Fresh Grated Parmesan
 - Fresh Tomato Basil Garlic & Red Onion Bruschetta
 - Cold Pickled Wild Argentine Red Prawns
- Rustic Tomato Tarts with Fresh Basil Goat Cheese & Parmesan
- Grilled Fresh Figs with Chevre Cheese wrapped in Proscuitto drizzled with Balsamic Reduction
- Lemon Zest Fresh Cracked Black Pepper Grilled Fresh Asparagus wrapped in Proscuitto with Little Qualicum's Fromage Frais

- Tiny Twice Baked Potato with Fresh Thyme Fresh Chives in House Made Crème Fraiche & Parmesan
 - Dungeness Crab Stuffed Cremini Mushroom Caps with Fresh Tarragon
- Marinated Feta Cucumber and Olive Skewers with Orange Zest Mint & Fennel Seeds
- Grilled Pear on Fresh Sourdough with Boursin Cheese & Pine Nut Garlic Paste
- Keftedes - Greek Beef Meatballs with Fresh Mint Fresh Oregano & Garlic with Tzatziki Dip
- Lemon Grass Fresh Ginger Fresh Garlic Chicken Satay with Spicy Peanut Coconut Curry Sauce
 - Spinach Pie with Fresh Dill and Lemon Zest Turnovers
 - Asparagus Puff Pastry Tart with Pine Nuts Fresh Herbs & Capers
 - Zucchini Fritters with Fresh Dill Feta Cheese & Tzatziki Dip
- Puff Pastry Packages of Tasty Sautéed Mushrooms with Asparagus Cream & Herb de Provence
 - Chickpea Shawarma with Parsley Tomato Salad & Naan Bread
 - Vegan Corn Fritters with Lime Zest & Sweet Chili Sauce
 - Sliders...Cheddar Bacon with Chipotle Mayo

ART to EAT

Creations by Michelle

michelle-arttoeat@shaw.ca 250-701-1683 arttoeatcatering.com