

APPETIZER MENU

These menus are designed for 20 guests or more.

A	B	C
<p style="text-align: center;">Alaskan Snow Crab Claws New Zealand Kiwi Clams Black Tiger Shrimp Tower Assorted Mini Quiches (Quiche Lorraine, Shrimp, Crab, Broccoli and Cheddar) Assorted Cocktail Meatballs (BBQ, Honey Garlic, Italian, Sweet and Sour) Assorted Relish Tray and Dip (Crudités) Assorted Cheese and Cracker Tray Mini Egg Rolls with Plum Sauce Assorted Petit Fours 100% Columbian Coffee Assorted Teas and Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$16.95</p>	<p style="text-align: center;">Alaskan Snow Crab Claws New Zealand Kiwi Clams Black Tiger Shrimp Tower Assorted Mini Quiches (Quiche Lorraine, Shrimp, Crab, Broccoli and Cheddar) Assorted Cocktail Meatballs (BBQ, Honey Garlic, Italian, Sweet and Sour) Assorted Relish Tray and Dip (Crudités) Flavored Cheese Balls and Crackers Mini Egg Rolls with Plum Sauce Assorted Petit Fours with Chocolate Dipped Strawberries Cut up Fruit Tray and Dip 100% Columbian Coffee Assorted Teas and Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$18.95</p>	<p style="text-align: center;">Cold Phyllo Appetizers Marinated Fire Roasted Vegetables Smoked Pacific Salmon with Cream Cheese and Pumpnickel Garnished Devilled Eggs Pate Maison Assorted Seafood Display (Kiwi Clams, Crawdads, Shrimp, Crab Claws</p> <p style="text-align: center;">Stuffed Mushroom Caps Tortellini Prima Vera Potato and Onion Perogies Julienne Chicken and Pasta Alfredo Cut up Fruit Display Assorted Petit Fours 100% Columbian Coffee Assorted Teas and Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$19.95</p>
<p style="text-align: center;">D</p> <p style="text-align: center;">Smoked Salmon Pinwheels Assorted Cold Canapés Pigs in a Blanket Assorted Cocktail Meatballs Assorted Fresh Relish Tray and Dip Assorted Cheese Tray and Crackers and Grapes Assorted Petit Fours or Groom's Cake 100% Columbian Coffee Assorted Teas and Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$14.95</p>	<p style="text-align: center;">E</p> <p style="text-align: center;">Black Tiger Shrimp Boat Proscuitto Ham Roll mops Roasted Red Pepper Chicken Brochettes Shanghai Pork Satay European and Canadian Cheese and Crackers Relish Tray with Hummus and Spinach Dip Marinated and Poached Whole Atlantic Salmon Garnished with Kiwi Clams, Crab Claws and Crawdads Lobster Tower Stuffed Manicotti Steamed Mussels in Garlic Peppercorn Cream Sauce Cut up Fruit Display Assorted Petit Fours 100% Columbian Coffee Assorted Teas, Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$31.95</p>	<p style="text-align: center;">F</p> <p style="text-align: center;">Relish Tray and Dip Assorted Cheese and Cracker Tray Smoked Salmon Pinwheels (Quiche Lorraine, Shrimp, Crab, Broccoli and Cheddar) Assorted Cocktail Meatballs (BBQ, Honey Garlic, Italian, Sweet and Sour) Pigs in a Blanket Perogies Mini Egg Rolls with Plum Sauce Assorted Croissant & Wrap Sandwiches Assorted Petit Fours 100% Columbian Coffee Assorted Teas and Tisanes and Hot Chocolate</p> <p style="text-align: center;">Price: \$16.95</p>

All prices quoted are subject to: 15% gratuities; 5% GST, 8% PST + Delivery
Confirmation of guaranteed numbers are required 72 hours prior to the date of the function.
Thank you in advance.