

## Hors D'oeuvres

### HOT

- BBQ Duck & Shitake Mushroom Turnover
- Surf & Turf Kebob – Grilled Jumbo Shrimp & Beef Tenderloin
- Sausage en Croute – Homemade Pork, Apple & Thyme in Puff Pastry with Honey Mustard
- Braised Pork, Black Bean, Red Pepper Wellington with Chimichurri
- Spicy Lamb Popsicle with Yogurt Mint Dip
- Wild Mushrooms, Chianti Braised Red Onion & Thyme Baklava
- Almond Coated Baked Goat Cheese Brie with Cranberry & Hot Peppers Compote
- Phyllo Crispy Shrimp Cigar with Lemon Dill Aioli
- Beef Tenderloin on Mini Yorkshire Pudding & Horseradish Cream
- Tandoori Chicken Skewers with Cucumber Yogurt Dip
- Mini Smoked Chicken Quesadilla with Salsa
- Hawaiian Shrimp – Coconut Breaded Shrimp with Sweet Chili Sauce
- Spanakopita Spinach & Feta Cheese Triangles
- Warm Profiteroles Filled with Goat Cheese, Avocado & Sundried Tomatoes
- Steak au Poivre - Pan Seared Tenderloin with Green Peppercorn Cognac Sauce on Garlic Crostini

### COLD

- Goat Cheese Grape Pistachio Truffle
- Caprese Salad Lollipop – Mini Bocconcini & Heirloom Grape Tomatoes with Pesto
- Smoked Salmon & Avocado Pinwheel on Pumpernickel Rounds
- Greek Salad Skewer – Cucumber, Red Onion, Tomatoes, Black Olives & Feta Cheese
- Seasoned Beef Carpaccio with Truffle Oil, Balsamic Reduction & Capers On Crostini
- In House Smoked Trout on Corn Pancake with Chives & Horseradish Cream
- Sesame Rice Cracker Topped with Seared Rare Tuna, Chili Mayo & Tobiko
- Beef Tenderloin over Truffle Pancake & Crispy Onions
- Beef Striploin Roulade filled with Mushroom Duxelle & Horseradish Cream on Crostini
- Balsamic Marinated Grilled Vegetables in Phyllo Cup Topped with Asiago Cheese
- Greek Chicken Salad with Pine Nuts & Apricots in Cucumber Cup
- Salmon Tartar with Crunchy Daicon, Cucumber, Red Onion, Ginger & Ponza Dressing
- Arugula Pesto Limed Tartlet Filled with Chevre & Cranberry Mousse & Toasted Pecan

### PREMIUM HORS D'OEUVRES

- Pan Seared Foie Gras Served over Potato Pancake & Quail Egg
- Signature Shrimp Cocktail – Jumbo Shrimp Marinated in Peppered Vodka & Spices
- Marinated Grilled Mini Lamb Chops
- Blackened Sea Scallops served with Tropical Salsa

\* Event Rentals, Event Staff, Bar & Beverage Service also available

\* Plus taxes, delivery and service (where applicable)

For more info please call **Laurie Bernardi** at **905.326.6189** or email [laurie.b@bypeterandpauls.com](mailto:laurie.b@bypeterandpauls.com)