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COLD HORS D'OEUVRES

Minimum order of 2 dozen per hors d'oeuvres *staff required

VEGETARIAN

- The Haida Veg Dip: Assorted vegetables drizzled with wild garlic dip served in a shot glass - \$2.25
- Vegetarian Salad Rolls: Julienne of Sea Asparagus, red peppers, carrots, radish and crushed seaweed wrapped in rice paper, served with a spicy peanut sauce (vegan) - \$2.50
- Cucumber cups with toasted hazelnut, red pepper hummus and sea asparagus - \$2.25
- Herb Fritters with red pepper marmalade - \$2.25
- Fig tapenade on toasted bannock rounds with wild rhubarb compote - \$2.50
- Golden honey-scented cream cheese lollipops crusted with toasted crushed hazelnuts - \$2.50
- Tomato and Bocconcini Skewers: Skewers of mini bocconcini, grape tomatoes and fresh basil leaves with fig balsamic glaze \$2.25
- Parmesan and kelp popcorn served in small bags - \$1.75
- Beet Poke with Avocado - Wasabi Mash : Tender slices of sesame oil and ginger marinated beets, edamame and seaweed, topped with an avocado and wasabi cream served in a phyllo cup - \$2.75 (vegan)

SEAFOOD

- Seaweed salt dusted grilled prawns with preserved lemon aioli - \$3.25
- Shrimp salad in a crisp cucumber cup with radish sprouts
- Smoked Salmon Rolls: Smoked Salmon, Julienne of red peppers, cucumbers, carrots, radish and crushed seaweed wrapped in rice paper served with a sweet chilli and lime dipping sauce - \$3.00
- Shaved alder-smoked salmon with sea asparagus mousse on polenta rounds - \$3.00
- Potato nests with gingered crab: sweet, gingered fresh crab with delicate slices of crisp apples and scallions served in a potato nest with lime zest and chives - \$3.25
- Wind-dried Salmon in Phyllo cup (really it tastes like the wind) with caramelized apple and wildflower honey and fresh thyme - \$3.25
- Salmon Poke: Ponzu, honey and sesame seed marinated salmon with pickled cucumbers served in a phyllo cup topped with sriracha yoghurt - \$3.00
- Halibut Ceviche with lime juice, mango and avocado - \$3.25 *served on a ceramic spoon **

MEAT AND POULTRY

- Spice Rub glazed Pemmican Buffalo Jerky strips with Blackberry Dipping Sauce - \$3.25
- Onion and Fig Jam Crostinis with roasted garlic, brie and prosciutto - \$2.75
- Bison carpaccio on spiced corn cakes with lavender jam
- Roasted Mowitch Venison Ragout topped with caramelized apples and cranberry marmalade on a rosemary scented crostini - \$3.00
- Stilton and walnut shortbread topped with tender slices of beef and beetroot mousse -\$3.00
- Skewers of buffalo sausage and grilled yams with a tangy cranberry dipping - \$2.50
- Chicken Caprese Skewers: Oregano and panko fried chicken skewers with mini bocconcini, fresh basil and peppered roasted tomatoes with a preserved lemon aioli dipping sauce - \$2.75