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HOT HORS D'OEUVRES

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

VEGETARIAN

- Corn Chowder soup Shot with fried sage * - \$3.00
- Wild Mushroom Ragout on a mini bannock roll with melted gruyere- \$2.50
- Brie and Fig preserve Pies - \$2.50
- Homemade mac and cheese bites topped with tomato jam - \$2.50
- Potato, goat cheese and spring onion pies - \$2.25
- Roasted Sweet Potato Risotto lollipops with tomato jam - \$2.50
- Butternut Squash tarts glazed with pecans and fig jam - \$2.50
- Goat Cheese, savoury herbs and tart apple on Crostini - \$2.25

SEAFOOD

- Seared Salmon Cake topped with lime creme fraiche and micro greens - \$3.00
- Maple Glazed Spiced Salmon Kebabs with cucumber yoghurt dipping sauce - \$3.00
- Prawn bouillabaisse soup shot, caramelized fennel with saffron aioli * \$ 3.50
- Clam Fritters with house-made tartar sauce served on asian spoon with shredded arugula and salted kelp - \$2.25
- Golden Clam and herb Cakes with red pepper marmalade - \$2.50
- Chorizo and Prawn skewer with Romesco sauce - \$3.50
- Seared Scallops served with a warm tomato and bacon vinaigrette served on an asian spoon * - \$3.50
- Prosciutto wrapped Halibut on spiced carrot puree and a sage butter sauce on a asian spoon * - \$3.50
- The Classic Smoked Salmon and Dill Tartlets - \$2.50
- Crab stuffed mushroom caps - \$3.00
- Angels on Horseback: Otherwise known as oysters wrapped in bacon - \$3.00
- Coconut Halibut Beignets with a Lime and Black Bean Salsa - \$3.50

MEAT AND POULTRY

- Prosciutto wrapped asparagus with lemony bread crumbs - \$3.00
- Alder smoked Paprika rubbed Chicken skewers with spicy yoghurt dipping sauce - \$2.75
- Citrus and thyme infused Duck confit on mini brioche garnished with bourbon-infused candied orange peel * - \$3.75
- Spicy Chicken Pakoras with fresh mint raita dipping sauce - \$2.50
- Smokey Beef Brisket Empanadas with house made maple bbq sauce - \$2.50
- Mini Beef sliders with blue cheese and caramelized onions and lavender jelly - \$3.00
- Juniper Berry glazed Venison Meatballs - \$2.25
- House made Venison sausage rolls with a smokey mustard dip - \$2.25
- Skewers of rose hip and lavender marinated elk with a Sage Blueberry dipping sauce - \$3.50