

6625 SALISH DRIVE, VANCOUVER, BC V6N 4C4

[TEL:+1\(604\) 568-5044](tel:+1(604)568-5044)

INFO@SALISHANCATERING.COM

WWW.SALISHANCATERING.COM



COLD HORS D'OEUVRES

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

Vegetarian

\$36 per dozen

- The Haida Veg Dip: Assorted vegetables drizzled with wild garlic dip served in a shot glass
- 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)
- Cucumber cups with toasted hazelnut, red pepper hummus and sea asparagus
- Herb Fritters with red pepper marmalade
- Fig tapenade on toasted bannock rounds with wild rhubarb compote
- Golden honey-scented cream cheese lollipops crusted with toasted crushed hazelnuts
- Tomato and Bocconcini Skewers: Skewers of mini bocconcini, grape tomatoes and fresh basil leaves with fig balsamic glaze
- Parmesan and kelp popcorn served in small bags

Seafood

\$46 per dozen

- Seaweed salt dusted grilled prawns with preserved lemon aioli
- Shrimp salad in a crisp cucumber cup with radish sprouts
- Double 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

- Wind-dried Salmon in Phyllo cup (really it tastes like the wind) with caramelized apple and wildflower honey and fresh thyme
- Smoked Salmon Eggs with pickled fiddleheads on peppered bannock toasts
- Halibut Ceviche with lime juice, mango and avocado (served on a ceramic spoon *)

Meat and Poultry

\$42 per dozen

- Spice Rub glazed Pemmican Buffalo Jerky strips with Blackberry Dipping Sauce
- Onion and Fig Jam Crostinis with Roasted Garlic, Brie and Prosciutto
- Bison carpaccio on spiced corn cakes with cedar jam
- Roasted Mowitch Venison Ragout topped with caramelized apples and cranberry marmalade on a rosemary-scented crostini
- Walnut shortbread topped with tender slices of beef and beetroot mousse
- Skewers of buffalo sausage and grilled yams with a tangy cranberry dipping
- 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
- Mini Yorkshire pudding, shaved beef/ venison w/ horseradish & stinging nettle creme fraiche