

6625 SALISH DRIVE, VANCOUVER, BC V6N 4C4

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## COLD HORS D'OEUVRES

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

### Vegetarian

\$40 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
- 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
- Skewers: Veggie with Red pepper hummus
- Herb & Citrus goats cheese on a crostini with roasted tomato & nettle pesto
- Roasted Yam & an avocado fiddlehead spread, roasted cherry tomato on a crostini (vegan)
- Bruschetta on a garlic crostini with fresh basil & seaweed sprinkles (vegan)
- Mini bannock sliders with mushrooms, smoked cheddar & roasted tomato
- Watermelon cubes topped with feta, fresh mint & balsamic glaze
- Skewers of grilled brussel sprouts with a maple mustard sauce (vegan)
- Skewers of grilled vegetables & marinated tofu with spicy peanut dip (vegan)

- White bean dip on a sage crostini with fresh herbs, roasted tomato & toasted pumpkin seeds (vegan)
- Fiddlehead hummus cucumber, radish, and sunflower seeds on a sage crostini (vegan)
- Quiche with fiddlehead, asparagus cream cheese, fresh herbs & a lemon creme fraiche (vegetarian)
- Chickpea & roasted tomato spread with fresh herbs on mini bannock (vegan)
- Beet tartare with shallots, fresh thyme, orange zest, toasted pumpkin seeds & avocado on an Asian spoon (vegan)

## **Seafood**

\$48 per dozen

- Seaweed salt dusted grilled prawns with preserved lemon aioli on a sage crostini
- 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
- Halibut Ceviche with lime juice, mango and avocado (served on a ceramic spoon \*)
- Smoked Salmon Pate on Mini Bannock dusted with seaweed
- Skewers: Salmon with sea asparagus
- Grilled seaweed prawns & roasted garlic & lemon aioli on a sage crostini
- West Coast Seafood fritters with a herb & lemon creme fraiche

## **Meat and Poultry**

\$48 per dozen

- Spice Rub glazed Pemmican Buffalo Jerky strips with Blackberry Dipping Sauce
- Mini venison sliders with roasted cherry tomato & smoked cheddar (60.00 a dozen)
- Beef carpaccio on sage crostini with horseradish & sage aioli

- Roasted Mowitch Venison Ragout topped with caramelized apples on a rosemary-scented crostini
- Skewers of buffalo sausage and grilled yams with a tangy cranberry dipping
- Mini Yorkshire pudding, shaved beef/ venison w/ horseradish & stinging nettle creme fraiche