

6625 SALISH DRIVE, VANCOUVER, BC V6N 4C4

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HOT HORS D'OEUVRES

Minimum order of 2 dozen per hors d'oeuvres

*staff required

Vegetarian

\$42 per dozen

- Corn Chowder soup Shot with fried sage * hot
- Mushroom mini bannock with smoked cheddar, sage & stinging nettle butter and roasted cherry tomato
- Hot smoked parsnip mousse on asian spoon topped w/ braised mushroom & spiced hazelnut
- Homemade Mac And Cheese Bites topped with tomato jam
- Chickpea, Kelp And Roasted Corn Fritters with a lemon & garlic aioli
- Roasted Sweet Potato Risotto Lollipops With tomato jam

Seafood

\$48 per dozen

- Crispy Seafood Cake topped with lime creme fraiche and fresh herbs
- Maple Glazed Spiced Salmon Kebabs with cucumber yogurt dipping sauce
- Clam Fritters & corn with house-made tartar
- Seared Scallops served with a warm tomato and bacon jam served on an Asian spoon
- The Classic Smoked Salmon and Dill Tartlets
- Seared Halibut on spiced carrot puree and a sage butter sauce on an Asian spoon
- Seared salmon on a smoked parsnip puree with tomato jam & fresh herbs on an Asian spoon

- Halibut Beignets with a Lime aioli

Meat and Poultry

\$48 per dozen

- Stinging Nettle Pesto Grilled Chicken Skewers w/ green goddess aioli dip
- Slices of slow-roasted Venison on mini bannock with horseradish & sage aioli & roasted cherry tomato
- Smokey Bison Empanadas with house-made maple bbq sauce
- Mini Beef Sliders with smoked cheese and caramelized onions and roasted tomato
- Smoked BlackBerry Glazed Venison Meatballs
- House-made Venison Sausage Rolls with a smokey mustard dip
- Skewers of Marinated Venison with a Sage Blueberry dipping sauce
- Sliced Smoked Duck Breast w/ wild plum compote on mini bannock
- Mini Venison sandwiches with shaved venison roast, caramelized onions, horseradish & sage aioli on bannock