

## HOT HORS D'OEUVRES

**gf** = gluten free

**DF** = dairy free

### SEAFOOD

#### Crispy Jumbo Panko Prawns **DF**

With Chipotle Aioli  
\$30.00 doz./min 3 doz

#### West Coast Seafood Cakes **DF**

West Coast Halibut, Crab, and Seasonal White fish, served with a Panang dip  
\$35.40 doz.

### CHICKEN & MEAT

#### Thai Peanut Chicken Satays

Chicken Breast Skewers with Thai Peanut Sauce and Toasted Peanuts  
\$35.40 doz. /min. 2 doz.

#### Mediterranean Chicken Skewers **gf DF**

Grilled Lemon Herbed Chicken Skewers with Tzatziki  
\$35.40 doz/min. 2 doz.

#### Chicken Wings **gf DF**

Cajun-style or Honey Ginger  
\$18.00 doz. /min. 2 doz.

#### Chicken Quesadillas

Soft Flour Tortillas filled with Black Beans, Corn, Salsa and Chicken  
\$24.00. /min. 2 doz.

#### Mini Cheeseburgers (Sliders)

With Caramelized Onions, Garlic Aioli, Dill Pickle and Cheddar Cheese on little Crusty Buns  
\$39.00 doz./min. 3 doz.

#### Thai Pork Meatballs **gf DF**

With Lemongrass and a Sweet Chilli Sauce  
\$24.00 doz.

#### Lamb Lollipops **gf**

Off the rack with Dijon & Rosemary Dipping Sauce  
\$6.50 per piece/min. 16 pcs.

#### Barbecue Beef Meatballs **gf DF**

Lean Ground Beef with Herbs and Spices in our House-made Barbecue Sauce  
\$24.00 doz. / min. 2 doz.

#### Camembert & Bacon Wontons

Crispy Wontons filled with Camembert & Bacon. Served with Cajun Marmalade Dipping Sauce  
\$24.00 doz.

#### Pulled Pork Crostini

Tender Pulled Pork with Banana Peppers Cilantro Cheddar Cheese and Housemade Chipotle Barbeque Sauce  
\$27.00 doz.

#### Beef Sausage Roll

Golden Puff Pastry surrounding deliciously seasoned Beef Sausage.  
\$18.00 doz.

### VEGETARIAN

#### Artichoke & Garlic Croustades

Crisp, Petite Crouton Cups filled with Creamy Artichoke, Garlic and melted Asiago cheese  
\$21.60 doz.

#### Cheddar Apple Puffs

with Caramelized Onion and Granny Smith Apple  
\$21.60 doz

#### Butternut Squash Quesadillas

A Soft Curry Tortilla filled with Caramelized Onion, Butternut Squash, Roasted Garlic and Mozzarella served with Chipotle Aioli.  
\$24.00 doz./min 3 doz.

#### Wild Mushroom Croustades

Crisp Petite Crouton Cups filled with a Wild Mushroom Duxelle, Fine Herbs and Asiago  
\$ 21.60 doz. /min. 2 doz.

#### Vegetable Wontons

Fresh Crisp Vegetables with Scallions & Ginger. Served with Sweet Chili Dipping Sauce  
\$24.00 doz.

*Cook's Day Off*

FINE FOODS & CATERING LTD.

1883 FORT STREET VICTORIA BC V8R 1K1

FAX: (250) 598-3248 TEL: (250) 598-3228

WWW.COOKSDAYOFF.CA

## HORS D'OEUVRES & STATIONARY PLATTERS

## COLD HORS D'OEUVRES

**gf** = gluten free

**DF** = dairy free

### SEAFOOD

#### Snow Pea Wrapped Prawns **gf** **DF**

Fresh Jumbo Shrimp marinated in Raspberry Vinaigrette & Tarragon, wrapped in Crispy Snow Pea Pods  
\$27.00 doz. /min. 3 doz.

#### Smoked Salmon Canapés

Wild Smoked Sockeye on Baguette Rounds with a Rosette of Horseradish Cream, Capers and Dill  
\$30.00 doz.

#### Smoked Salmon & Sweet Potato Latkes

Wild Sockeye draped on a Potato Latke with a Rosette of Lemon Chive Cream Cheese and Capers and fresh dill. \$30.00 doz.

#### Smoked Ahi Tuna

On Nori Rice Cracker with Sesame Aioli, Pickled Ginger and Kale Slaw  
\$33.00 doz./ min. 3 doz.

#### Curry Shrimp Roulades

Curry Tortillas filled with Shrimp, Sweet Curry Mango Sauce, Sweet Peppers and Artisan Greens  
\$25.20 doz. /min. 16 pcs

#### Salmon Wrapped Asparagus (seasonal) **gf** **DF**

Asparagus Spears wrapped with Smoked Sockeye & served with Mustard Dill Dip  
\$39.00 doz. (Seasonal)

#### Chilled Prawns **gf** **DF**

Fresh Jumbo Shrimp on a bed of Greens with Traditional Cocktail Sauce, Lime Ginger Dip Or a Sweet Chili Dip  
\$27.00 doz. /min. 3 doz.

## CHICKEN & MEAT

#### Ginger Chicken Bannock

Bannock Bread topped with Garlic Aioli, Sesame Chicken, Pickled Ginger, Pineapple, cilantro and asiago cheeses  
\$33.00 doz./min. 2 doz.

#### Pesto Chicken Mosaics

Tender Chicken Breast with Fresh Basil Pesto, Sun Dried Tomato and Swiss wrapped in Golden Phyllo Pastry  
\$2.00 per piece /min. 14 pcs.

#### Curry Chicken Roulades

Curry Tortillas filled with Chicken, Sweet Mango Curry Sauce, Sweet Peppers & Mesclun Greens  
\$2.00 per piece /min. 16 pieces

#### Chicken Waldorf Endive **gf** **DF**

Petite Endive Boats filled with Tender Chicken, Grapes, Candied Pecans, Apples and a Lemon Dressing  
\$30.00 doz./min. 2 doz.

#### Prosciutto & Blue Cheese Wrapped Pears **gf**

Sweet Pear Slices with Blue Cheese Wrapped with Prosciutto  
\$27.00 doz./min. 2 doz.

#### Beef Canapés & Roasted Garlic Aioli

Sliced Rare Roast Beef with Roasted Garlic Aioli, Asiago and roasted red pepper on Garlic Crostini  
\$24.00 doz.

#### Mini Beef Yorkshires

Petite Yorkshire Puddings finished with sliced Rare Roast Beef, Horseradish Cream and Parsley  
\$24.00 doz.

## VEGETARIAN

#### Vegetable Pancakes

Vegetable & Anise Pancakes with a Rosette of Roasted Red Pepper Cream  
\$24.00 doz.

#### Tomato Bruschetta

Fresh Tomato, Basil, Onion & Parmesan On Crisp Garlic Crostini (Bruschetta may be served hot or cold)  
\$24.00 doz. /min. 2 doz.

## STATIONARY PLATTERS

Each tray will serve approx. 10-20 guests

#### Fresh Fruit Platter

Seasonal Fresh Fruit with Orange Poppysseed Dip or Minted Yogurt Dip  
\$65.00

#### Mediterranean Platter

Hummus, Tapenade, Caponata & Artichoke and Garlic Dip with Garlic Crostini, Parmesan Pita Points and Spiced Pita Chips  
\$65.00

#### Wild Smoked Sockeye Salmon Platter

With Capers, Red Onion, Cream Cheese, Mustard Dill Sauce and Assorted Breads  
\$110.00

#### Vegetable Crudités Basket

Assorted Crisp Vegetables with Mustard Dill Dip  
\$65.00

#### Exotic Eastern Indian Platter

Fire-Roasted Eggplant Dip, Apple Chutney, Cucumber Mint Raita and Almond Mint Dip surrounded by Papadums.  
\$65.00

#### Cheese & Biscuits Platter

Aged Cheddar, Danish Bleu, Boursin with Nuts with an ever changing assortment of International Cheeses  
\$80.00

#### Meat Platter

House Roasted Turkey & Beef, Black Forest Ham, Olives Pickles, Assorted Breads and Traditional Condiments  
\$90.00

#### Antipasto Tray

with 8-10 assorted items which change daily  
\$120.00

#### Cocktail & Tea Sandwiches

*Egg Salad with Fresh Dill*  
*Chicken Salad with Green Apple*  
*Black Forest Ham with Dijonnaise and Swiss Asparagus and Cream Cheese Pinwheels Roast Turkey Breast with Cranberry Chutney*  
Prepared on freshly baked crustless breads  
\$5.95 per sandwich (4 pieces)