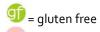
HOT HORS D'OEUVRES





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

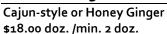
Chicken Breast Skewers with Thai Peanut Sauce and Toasted Peanuts \$35.40 doz. /min. 2 doz.

Mediterranean Chicken Skewers



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

Chicken Wings



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





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

Lamb Lollipops



Off the rack with Dijon & Rosemary Dipping Sauce

\$6.50 per piece/min. 16 pcs.

Barbecue Beef Meatballs



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.



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





SEAFOOD

Snow Pea Wrapped Prawns



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)



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

Chilled Prawns





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



Petite Endive Boats filled with Tender Chicken, Grapes, Candied Pecans, Apples and a Lemon Dressing

\$30.00 doz./min. 2 doz.

Proscuitto & Blue Cheese Wrapped Pears



Sweet Pear Slices with Blue Cheese Wrapped with Proscuitto

\$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 \$24.00doz.

Tomato Bruschetta

Fresh Tomato, Basil, Onion & Parmesan On Crisp Garlic Croustini (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 Poppyseed 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)