



Skewers/brochettes

- Brochettes/skewers
- Antipasti Roasted vegetables GF
- Prosciutto and Fig GF
- Tomato, Basil, Mozzarella GF
- Cantaloupe/prosciutto GF



Warm appetizers

- Mini quiches
- Spanakopita
- Satay Chicken GF
- Onion and cheese tartelettes
- Savory Focaccia
- Gougeres (French cheese puffs)
- Skewer Dates and Bacon
- Ham and cheese thumbprints



Cold Appetizers



Spring rolls GF

Roasted sweet pepper with mascarpone tuna cream GF

Wild Salmon with avocado cream and pomegranate
Verrine beets, goat cheese mousse and walnut GF

Mini tartines

Goat cheese/roasted tomatoes/
tapenade
Duck and onions confits
Ricotta/Salmon
Warm cheese and fig with balsamic
glaze
Mushroom and cheese
Ham and cheese
Tomato, mustard and chorizo



Platters

Fresh Vegetables (served with mustard, chives and lemon yogurt dip) GF
Roasted Vegetables (served with fresh herb pesto) GF



Poached Wild Alaska Salmon (served with lemon dill yogurt dip) GF
Cheese (local and imported) GF
Charcuterie (local and imported) GF
Pesto platter: walnut, wild mushroom, artichoke/olives (served with
crostini) GF



Desserts

French macarons GF

Raw Coconut Macaroons GF

Lemon bars

Mini chocolate chip cookies (served warm)

Verrine chocolate mousse GF

Verrine vanilla cream, fruit coulis, speculoos

Verrine Tiramisu

Flourless chocolate bites GF

