



FALL/WINTER HORS D'OEUVRES

MINI YORKSHIRE PUDDING FILLED WITH BEEF TENDERLOIN AND HORSE RADISH AIOLI

FISH & CHIP

"ONE BITE WONDER" BATTERED HALIBUT WITH POMMES PAILLES THROUGH THE BATTER DRIZZLED WITH LEMON CAPER AIOLI

LEEK, BLACK OLIVE AND GOAT CHEESE TARTLET

CRAB CAKE WITH SWEET HOT THAI AIOLI AND CILANTRO SHOOTS

ASPARAGUS SPEARS WITH PROSCIUTTO AND ASIAGO

CARAMELIZED APPLE BOUCHES

CARAMELIZED APPLES IN A PUFF PASTRY SHELL FILLED WITH CHEVRE

SOY AND WASABI BEEF TENDERLOIN ON A CRISP WONTON

ZUCCHINI FRITTERS WITH LEMON AIOLI AND SMOKED TROUT

MINI CRANBERRY AND SMOKED TURKEY TORTILLA WRAPS WITH SPICY CREAM CHEESE, CELERY AND RED PEPPERS

MINI GRILLED CHALLAH BREAD WITH AGED CHEDDAR AND SAVOURY APRICOT CHUTNEY SERVED WITH SPICY KETCHUP

TWO POTATO STRUDEL

JULIENNE OF YUKON GOLD AND SWEET POTATOES CENTRE ROLLED IN PUFF PASTRY WITH APRICOT HORSERADISH PRESERVE

MINI SWEET POTATO LATKES WITH SOUR CREAM AND CHIVES

MINI TWICE BAKED POTATOES

-DOUBLE SMOKED BACON AND LEEK
- CHEDDAR AND CHIVES OR CHIPOTLE SCENTED SWEET POTATO

CRISPY MAC 'N' CHEESE CROQUETTES WITH SPICY TOMATO

SHEPHERDS PIE TOPPED WITH CREAMY WHIPPED POTATOES SERVED IN CERAMIC SPOON

MINI BEEF WELLINGTON WITH MUSHROOM DUXELLES

RIB LAMB CHOP ENCRUSTED WITH DIJON AND HERBS



MINI CHICKEN POT PIE

COCONUT SHRIMP WITH SPICY MANGO CHUTNEY

PORT INFUSED POMEGRANATE AND WATERMELON WITH FETA CHEESE GARNISHED WITH MINT
SERVED ON A TAPAS SPOON

IMPORTED BUFFALO MILK MOZZARELLA SKEWERS WITH YELLOW TOMATO, FIG AND MELON

SEARED AHI TUNA ON A SPICY THAI RICE CAKE WITH MANGO SALSA

ROAST PEAR AND CHEVRE SPRING ROLL

GOAT CHEESE BRULE WITH DRIED CRANBERRIES OR CHERRIES (SERVE AT ROOM TEMP)

VEGETABLE SPRING ROLL WITH SPICY PLUM SAUCE

CRISPY PANCHETA ON A BUTTERNUT SQUASH RISOTTO CAKE WITH SAGE

GRILLED FIG STUFFED WITH GOAT CHEESE WRAPED IN PROSCUITTO

SMOKED DUCK ON A CRISP CROSTINI WITH ORANGE MARMALADE



TINI'S

(CHEF REQUIRED ON SITE)

SERVED IN COSMO GLASSES

TURKEY-TINI

ROASTED TURKEY, FRESH SAGE AND THYME DRESSING

HOME STYLE TURKEY GRAVY CRANBERRY SAUCE WITH PORT AND ORANGE

MASHED YUKON GOLD POTATOES, SAUTÉED GREEN BEANS WITH OLIVE OIL

BEEF-TINI

SLOW ROASTED TENDERLOIN OF BEEF WITH GARLIC MASHED POTATOES, COGNAC PEPPERCORN
JUS, HORSERADISH AND CRISPY ONION STRINGS

LAMB-TINI

JUNIPER MARINATED LAMB CHOP WITH A SPICED SWEET POTATO MASH WITH A CUCUMBER MINT
RAITA



SATAYS AND SUCKERS

THAI BEEF SATAYS

COCONUT CHICKEN SKEWER

MARINATED IN FRESH GINGER AND MILD CURRY SPICES, CRUSTED IN COCONUT ,SERVED WITH MANGO
CRÈME FRAÎCHE

CAPRESE SKEWERS

TERIYAKI GLAZED CHICKEN SATAYS

DUCK SUCKERS WITH SPICY ASIAN GLAZE

LAMB SUCKERS WITH ROSEMARY MUSTARD MARINADE

SALMON SATAY WITH GINGER LIME MAYONNAISE

THAI INFUSED SHRIMP ON LEMON GRASS

SMOKED SALMON LOLLIPOP WITH CAPER BERRIES

SLIDERS

CHICKEN SLIDER WITH CRANBERRY ORANGE PORT COMPOTE

THREE MUSHROOM SLIDER WITH MELTED FIOR DI LATTE

ANGUS BISTRO BURGER, ONION CONFIT AND L'ERMITE

SALMON SLIDER WITH SWEET CORN AND DILL RELISH

LAMB KOFTA AND CUCUMBER MINT RAITA

SOUPS SHOOTERS

THAI CURRY SWEET POTATO APPLE SOUP

YUKON GOLD AND CARAMELIZED ONION

ROASTED RED PEPPER AND TOMATO

ROASTED PEAR AND PARSNIPS

MAPLE ROASTED BUTTERNUT SQUASH