

OLIVE & CHILI

Holiday Catering Menu – Hors d'œuvres

(\$28.00 to \$34.50 per dozen*)

Cold

Chicken liver mousse on crostini & cranberry port chutney

Devilled Eggs

Fruit Skewers

Prosciutto, goat cheese and cantaloupe skewers

Verrine of shrimp and mixed vegetables with guacamole

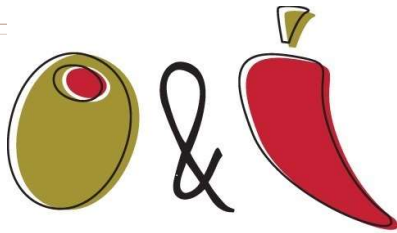
Soya-ginger tuna tartare on wonton crisps with sesame-lime aioli

Truffle oil brushed beef carpaccio on sourdough croutons with tomato horseradish jam

Rice paper rolls with avocado, carrot, green onion and cucumber with an orange peanut sauce

Dried pear with toasted pistachio





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Cold (Continued)

Rosemary walnut shortbread with gorgonzola mousse and sweet red grapes

Caprese skewers of cherry tomatoes and Bocconcini cheese with basil pesto dip

Mini poached lobster and green apple salad sandwich

Smoked chicken waldorf on multigrain crostini

Grilled calamari and chorizo sausage salad with baby artichoke hearts in a lemon thyme vinaigrette

Italian Prosciutto and roasted tomato pesto crostini with crisp basil

Eggplant and pickled white anchovy crostini with shaved Manchego

Flaky aged parmesan scone with shaved black forest ham, grainy honey mustard and micro greens

Minimum order of two dozen per item with 72 hours' notice
Select items are seasonal and based on availability.

*Our prices are subject to change without notice.

