

ManChef.ca



HORS D'OEUVRES

by Peter Graben

HORS D'OEUVRES MENU

Fried Olives with Parmesan

Leek and Tomato Galletes

Poppadum's with White Bean and Caviar

Chicken Liver Pate with Purple Basil Jelly and Crispy Fennel

On Miniature Black Pepper Poppadum's

Smoked Salmon Canapé With Wasabi Caviar

Miniature Beef Wellingtons with Horseradish Sauce

Sautéed Salmon Skewers with Pomegranate Curry Sauce

Or Single Malt Whiskey Barbecue Sauce

Ceviche with Minted Pea Puree on a Potato Crisp

Assorted Quesadillas with:

Grilled Chicken and Roasted Red Pepper in Mushroom Cap

Chicken with Black Bean

Jerked Chicken with Banana Tostones

Grilled Tuna on Ginger-Jalapeño Rice Cakes

Halibut on Lemon Grass Skewers with Arugula

Frico Shells with Arugula and Herbed Goat Cheese

Smoked Trout Pate with Candied Pecans on Toast Squares

Salmon and Cucumber Ribbons

Thai Beef on a Cabbage Leaf

Port Wine Cheddar Olive Cheese Balls

Grilled Steak on a Miniature Crostini with Rosemary Aioli.





SOME FAVOURITES

Miniature Caesar Salad Cups

Smoked White Fish Salad with Wasabi Caviar in Vol-Au-Vent

Shiitake Mushroom Pot Stickers with Spicy Thai Sauce

Polenta Squares with Gorgonzola and Caramelized Onions

Caviar Blinis with Sour Cream and Lemon Zest

Vietnamese Chicken Spring Rolls with Coriander Sauce

Grilled Eggplant and Roasted Peppers with Chevre & Basil

Ahi Tuna Tartar on a Wonton Crisp with Wasabi Sauce

Artichoke Bottoms with Wild Mushroom Mousse

Blue Cheese Straws

Goat Cheese Quesadillas

Roasted Roma Tomatoes with Chevre and Pesto

Sea Food Cakes with Lemon Remoulade

Or Horseradish Sauce

Lollipop Lamb Chops with Pomegranate Wine Sauce
And Mint Relish

Oniony Cheese Puffs

Roast Beef on a Grissini Breadstick

With Roasted Tomato Aiolli and Arugula





COLD APPETIZERS

Belgian Endive with Parmesan Reggiano and Walnuts

Ceviche on Toast Points

Foie Gras on Toast Points

Haricot Vert and Roast Beef Rolls

Stuffed Cherry Tomatoes with Hearts of Palm

Guacamole and Blue Cheese

Spinach Wrapped Chicken with Red Pepper Sauce

Chicken Pesto and Pine Nut Salad in a Wonton Cup



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HOT APPETIZERS

Fried Artichoke Hearts with Remoulade Sauce

Mushroom Crescents

Spinach Balls with Dijon Sauce

Spinach and Cheese Phyllo Triangles

Fried Mozzarella with Marinara Sauce

Pomme Frits with Gorgonzola Sauce

Artichoke Frittata

Chicken Sate with Peanut Sauce

Wild Rice Blini with Salmon and Avocado

Lamb Skewers with Pomegranate Glaze

Miniature Potato Skins with Cheddar Cheese
And Sour Cream or Caviar

Samosas with Yogurt Mint Dip

Chili Cheese Quiches with Red Pepper Sauce

Meatballs with Indian Sauce, Swedish Sauce or Spicy BBQ Sauce

Corn Fritters with Curry Sauce

Artichoke Crisps with a Warm Artichoke Mousse

Chevre Crisps with a Wild Mushroom Sauté and Fresh Dill

Blue Cheese Fritters with a Warm Gorgonzola Sauce





SET OUT APPETIZERS

Brie en Croute with Bread Dippers

The Kitchen's Pesto Loaf with Crackers and Flat Bread

Small Croque Sandwiches:

Reuben's, Croque Monsieur and Vegetarian

Miniature Rolls with:

Turkey and Cranberry Horseradish.

Roast Beef with Watercress

And Spicy Horseradish Sauce

Chicken, Beef and Seafood Sate's



A Variety of Sushi with Wasabi Sauce and Pickled Ginger

Smoked Salmon with White Fish or Trout on Toast Squares

Asparagus Spears with Pickled Red Onions

Smoked Salmon and Onion Cheesecake

Small Croque Sandwiches



ASIAN APPETIZERS

Chicken Pot Stickers with Spicy Thai Sauce

Chicken Wontons with Chile Plum Sauce

Seafood Dumplings

Sugar Snap Peas with Smoked Trout Filling

Coconut Chicken with Orange Chili Plum Sauce

Spicy Szechwan Wontons with Sesame Sauce

Chinese Duck Pizza

Beef Teriyaki Skewers

Salmon Nori Rolls





SOUTHWESTERN APPETIZERS

Fried Corn Fritters with Pineapple Salsa or Chipotle Sauce

Green Corn Tamales with Sour Cream and Guacamole

A Variety of Quesadillas with Pineapple Salsa

Chorizo and Beef Empanadas with Guacamole and Chives

Tomatillo Salsa

Avocado Mousse with Blue Corn Chips

California Corn Cups with Bay Seafood and Guacamole

Fish Cakes with Tequila Corn Relish

