

HORS D'OEUVRES

This is just a sampling of some of our more popular hors d'oeuvres. We would be happy to customize a menu that suits your budget, style and tastes. nadine@nadinehughes.com 905.580.5191

- BRIE TARTLET
Topped with Caramelized Pears (Vegetarian)
- SOUTHERN-STYLE FRIED CHICKEN BITES
Accented with Canadian Maple Drizzle and Crispy Bacon
- DUCK CONFIT RAGOUT
Served atop a Crispy Polenta Cake with a Fig and Balsamic Reduction (Gluten Free)
- AGED CHEDDAR AND HONEY DIJON GRILLED CHEESE
Served over Roasted Tomato Bisque in Espresso Cups (Vegetarian)
- PULLED PORK WITH LOUISIANA BBQ SAUCE SLIDERS
Served with Crispy Carrot and Red Cabbage Slaw
- JERK INSPIRED CHICKEN SLIDER
Served with Pineapple Mango Salsa on Ciabatta Bun
- THAI CHICKEN SATAY
With Lemongrass Dipping Sauce (Gluten Free)
- HOUSE SAVOURY BEEF SAUSAGE ROLL
Served with Spicy Tomato Chutney
- SMOKED CHICKEN SALAD CONE
With Avocado Mousse & Bacon Jam
- VEGETARIAN SAMOSA
Served with Mint Yogurt Dip (Vegetarian)
- ITALIAN ARANCINI BALLS
Served with House Marinara Sauce and Fresh Basil (Vegetarian)
- STRAWBERRY & BRIE CROSTINI
With Honey, Basil & Fresh Cracked Black Pepper (vegetarian)
- ROASTED GOLDEN BEETS WITH THYME AND ROASTED GARLIC GOAT CHEESE
With Balsamic Reduction Drizzle (Vegetarian & Gluten Free)
- PROSCIUTTO WRAPPED ROASTED BOSCH PEAR
Stuffed with Whipped Goat Cheese Mousse and a Honey Drizzle (Gluten Free)

- FRESH ZUCCHINI & TOMATO VERRINE
With Fresh Herbs & Roasted Soy Nuts Served in a Shot Glass (Vegan & Gluten Free)
- CHEDDAR JALAPENO PHYLLO CUPS
With Herb Cream Cheese (Vegetarian)
- HERB MARINATED BEEF TENDERLOIN CROSTINI
Topped with a Fresh Garlic Horseradish Cream Sauce and Micro Greens
- TRIPLE CHEESE & MAC LOLLIPOPS
Topped with a Spicy Tomato Chutney (Vegetarian)
- MINI WHITE PIZZA
Prepared with Herb Goat Cheese, Roasted Garlic, Tuscan Ham and Fresh Pea Shoots
- SMOKED SALMON LOLLIPOP
Prepared with Herb Cream Cheese and Fresh Lemon (Gluten Free)

PAN SEARED CURRY DUSTED SCALLOPS

Served on a Fresh Rosemary Sprig and Lime & Sweet Pea Puree (Gluten Free)

- JUMBO SHRIMP COCKTAIL
Served with House-Made Gin Cocktail Sauce (Gluten Free)
- LOBSTER MAC AND CHEESE
Infused with Truffle Oil
- MINI NEW ENGLAND-STYLE MAINE LOBSTER ROLLS
Drizzled with Lemon Aioli and Fresh Diced Scallions

ORANGE POACHED ATLANTIC SALMON FILET

Served over Edamame, Carrot & Pea Shoot Salad in Mini Asian Take-Out Container (Gluten Free)

- THAI VEGETABLE NOODLE SALAD
With Cashews and Cilantro Served in Mini Asian Take-Out Containers (VEGETARIAN) (*Option to add Orange Roasted Chicken)
- COCONUT CRUSTED TOFU BITES
With Pineapple and Creamy Green Curry Dipping Sauce (VEGAN & Gluten Free)
- MINI CRISPY ASIAN VEGETABLE SPRING ROLLS
With Pineapple Sweet Chili Sauce (Vegetarian)

Note some menu items require a chef on site to prepare and may not be suitable for delivery only catering events.

Note some menu items require rentals.