

# CATERING *by design*

## Receptions - Cool

Bruschetta with Toast Rounds

Hummus and Pita Chips

Salad Rolls with Eurasian Dipping Sauce

Artichoke Cigars with Parmesan Lemon Mayo for Dipping

Blue Cheese Shortbread with Mango Compote

Blue Cheese Shortbread

Parmesan Shortbread with Prosciutto

Asparagus Spears Wrapped with Prosciutto

Smoked Salmon & Herbed Cream Cheese Canapes

Smoked Salmon on Pumpnickel

Smoked Salmon with Capers and Red Onion

Gravlax with Mustard Sauce served with Pumpnickel

Smoked Salmon Infused Croissant

Smoked Alberta Beef on Toast with Dijon

Asian Beef Salad in a Phyllo Cup

Carpaccio Canapés

Assorted Sushi, California Rolls

Jumbo Prawns on Cucumber Rounds

Lemon Chili Shrimp

Sun-dried Tomato and Almond Pesto Palmier

Honey Mustard Prosciutto Palmier

Minted Feta and Peanut Cigars

Mini Double Chocolate Meringue Kisses

Chocolate Tart with Strawberry Mousse

Fresh Fruit Skewers with Honey Yogurt Dip



**Please contact one of our Event Professionals to request a quote**

*All prices are per person based and are subject to change  
Prices do not include GST*