

# CATERING by design

## Receptions - Hot

Beef Tenderloin and Blue Cheese Poppers, balsamic candy  
Marinated Maui Beef Ribs  
Dry Ribs  
Beef Meatballs, tomato or BBQ sauce  
Sausage Rolls in puff pastry  
Alberta Beef Brochettes, bell pepper and mushrooms  
Cumin Scented Kofta Brochettes, mint yogurt  
Soy and Garlic Pork Ribs  
Grilled Lamb Chops, Tahina and honey dip  
Hops and Thyme Lamb Lollypops  
Lemon Chili Shrimp  
Citrus Butter Mini Crab Claws  
Alaskan Scallops Wrapped in Bacon  
Tiger Prawns, lightly breaded served with Cocktail Sauce  
Fantail Prawns with cocktail sauce  
White Wine and Coconut Cream Mussels

Spinach and Feta Cheese Phyllo Pastry  
Mini Quiche (mushrooms and spinach, ham and shrimp)  
Vegetarian Spring Rolls, sweet and sour sauce  
Bacon Wrapped Dates Stuffed with Almonds  
Veggie Samosas, mint Chutney  
Spicy Chicken Wings  
Chicken Kabob with peanut satay sauce  
Thai Spiced Chicken Drumettes  
Curried Coconut Chicken Skewers  
Chipotle Chicken Brochettes  
Chicken and Roasted Red Pepper Spring Roll, Ponzu Sauce



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

*All prices are per person based and are subject to change  
\*Please note there is a 15% service fee on all hot menu items  
Prices do not include GST*