

## Passed Hors d' Oeuvres

### **Beef Tenderloin on a Potato Pancake with Horseradish**

Garnished with a Chive Crème Fraiche

### **Black Bean Pancake with Tequila Marinated Chicken**

Presented with a Chipolte Cream

### **Grilled Bruschetta Caprese**

Buffalo Mozzarella and Plum Tomato with Chiffonade of Basil

### **Grilled Jumbo Shrimp with Jamaican Spices**

Served with Calypso Chutney

### **Jumbo Shrimp Cocktail**

Served with lemons and homemade remoulade

### **Rumaki**

Chestnuts wrapped with Smoked Bacon

### **Scalloped Wrapped in Bacon**

Dijon Honey Mustard and Dill Glaze

### **Grilled Mediterranean Vegetable Crostini**

Sun-dried Tomatoes and Goat Cheese

### **Smoked Salmon Roulade**

Rolled in thin White and Green Wraps and garnished with a Dill Cream

### **Pork Tenderloin on Corn Pancake with a Pepper Jam**

### **Portabella Mushroom Crostini**

Layered balsamic onion relish white truffle oil

### **Jasmine Rice Cakes with Thai Lemon Grass Shrimp**

Garnished with Coconut and Pineapple

### **Grilled Pork Tenderloin on Toasted Cornbread**

Presented with a Mango Chutney and an Apple Aioli

### **Rare Tuna in Crisp Rice Paper**

Delicate Yellowfin Tuna balanced with the crisp paper and served with a Pineapple and Gin Salsa

### **Tamarind Beef Skewer**

With a Balsamic Glazed Cipollini Onion

### **Mini Beef Wellington**

Beef tenderloin wrapped in Puff Pastry

### **Miniature Maryland Crab cakes with a Lemon Dill Aioli**

Mixed with old bay brunoise of peppers

**Canape Catering Company**  
**401 Penllyn Pike**  
**Blue Bell, PA 19422**  
**(215) 654-5369**  
**(877) EZY-CHEF**



**Rosemary Roasted Baby Lamb Chops**

with Mint Salsa

**BBQ Duck Quesadilla**

with Mushroom and Chevre

**Smoked Chicken and Queso Blanco Cheese Quesadilla**

with Chipotle Cream

**Petit Croque Monsieur Sandwiches**

with Pear Chutney

**Monte Cristo**

Ham, Turkey and Swiss Cheese served with Maple Syrup

**Mini Hamburger or Cheeseburgers**

with Smoked Ketchup

**Franks in a Blanket**

Mini Hot Dogs wrapped in Puff Pastry

**Beef Negamaki**

**Spicy Tuna Tartar in Cucumber Boats**

**Smoked Salmon Mousse**

with Dill and Crème Fraiche on Gaufrettes

**Mini Lobster Rolls**

Dressed in Truffle and Chive ( priced to market)

**Shrimp and Scallop Ceviche**

served in Endive Boats

**Shrimp and Guacamole**

on Black Bean Tostadas

**Prosciutto and Basil Wrapped Shrimp Skewers**

**Coriander and Lime Grilled Shrimp**

with Asian Pesto

**Coconut Shrimp**

with Apricot Horseradish Sauce

**Lollipop Chicken Hawaiian Style**

**Crab Stuffed Mushroom**

**Roast Duck with Asian Pear Chutney**

on Gaufrette Chips

**Chicken Sate**

with peanut Sauce

**Lemon Honey Dijon Chicken**

with Roasted Almonds

**Chicken and Mole Empanadas**

**Chicken Curry on Pappadaams**

with Mago

**Goat Cheese Tartlets**

with Fig and Balsamic

**Date and Feta Tartlets**

with Sweet Roasted Peppers

**Spinach Stuffed Mushroom**

with Feta

**Three Cheese Quesadilla**

with Pickled Red Onion

**Wild Mushroom Truffled Risotto**

in Phyllo

**Artichoke and Goat Cheese**

Marinated Artichoke Hearts, Goat Cheese and Arugula Sandwich

**Chicken, Shrimp, Beef Satay**

Served with a Thai peanut sauce

**Moroccan Chicken Tartlets**

with Green Olives and Cranberries

**Mexican Quesadillas with Tomato and Cilantro Salsa**

Served with a Grilled Guacomole, Sour Cream and Jicama Salad (when seasonally available)

**Oysters and Clams on the Half Shells**

Served with our Homemade Cocktail Sauce and a Mignonette One of our Chefs will open them to order.

**Peking Duck Pancakes**

Breast of Duck Cantonese style with Hoisin Sauce

**Pressed Sandwiches**

Cubano, Tomato Mozzarella and Basi or Roast Tenderloin with Gruyere

**Pulled BBQ Pork Sandwich**

Slow Cooked Pork, Pickle, Pepper Jack Cheese and Chipotle Mayo

**Spinach and Basil Risotto Cake**

**Steak Au Poivre on a potato Pancake**

**Wild Mushroom Risotto Cake**