



## Tasty Bites Hors d'Oeuvres Selections

Every gathering needs an "ice breaker" and hors d'Oeuvres are the traditional favourite way to get the party started!

### **Cold Hors d'Oeuvres**

- ❖ Individual Crudités Shots ~ crisp bite size vegetables (julienne style) displayed in individual shot glasses with an assortment of dips
- ❖ California Sushi Roll with Wasabi Soya
- ❖ Pumpnickel Rounds with Dill Cream Cheese and Smoked Salmon
- ❖ Parmesan Snap Baskets with Herbed Chevre
- ❖ Petite Fruit Kabobs with Fresh Mint
- ❖ Jumbo Poached Shrimp Shooters ~ in a rimmed shot glass with lemon zest and a jalapeno, red onion cocktail sauce
- ❖ Antipasti Skewers ~ prosciutto, orange segment, fresh basil, cheese and an olive
- ❖ Caprese Skewers ~ cherry tomato, bocconcini, fresh basil, balsamic drizzle
- ❖ Wasabi Devilled Eggs
- ❖ Rice Paper Wrapped Springrolls with an Orange Ginger Dipping Sauce
- ❖ Cheese and Fruit Skewers ~ Chef Choice Cheese with Grapes, Berries
- ❖ Classic Canapes with assorted toppings
- ❖ Tuna Poke on a Wonton

Priced from \$24 to \$48 per dozen

### **Hot Hors d'Oeuvres**

- ❖ Grilled Vegetable Kabobs ~ with a ginger soya glaze
- ❖ Bourbon Chicken Waves Risotto Balls ~ stuffed with brie
- ❖ Bacon Wrapped Scallops with
- ❖ Stuffed Mushrooms with Cream Cheese, Bacon and Chives
- ❖ Tiny Twice Baked Potatoes
- ❖ Hassel Back Baby Potatoes with Rosemary, Olive Oil and Parmesan
- ❖ Garlic Bread Skewers with Smoked Gouda
- ❖ Beef Tenderloin Tips wrapped in Smoked Bacon with a Béarnaise Sauce
- ❖ Monsoon Vegetable Springrolls with a Spiced Plum Sauce
- ❖ Spanikopita with Feta and Spinach
- ❖ Mini Beef Kabobs with Tri Colored Peppers, Teriyaki Glaze
- ❖ Award Winning Jump Fried Angry Shrimp
- ❖ Vegetable Samosas with Potato and Curried Peas with a Cilantro Sour Cream

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C A T E R I N G

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### **Warm Display ~ Chaffing Dish**

- ❖ Warm Artichoke, Garlic and Parmesan Dip with a Bread Basket Medley \$6.95pp
- ❖ Mozzarella Stuffed Meatballs in a Smokey Tomato Sauce \$4 pp
- ❖ Grilled Hungarian Sausage with Selection of Mustards \$4 pp
- ❖ Mashed Potato Bar ~ House Cured Bacon, Devils Blue Cheese, Turkey Gravy, Chipolte Sour Cream, Green Onion \$10pp

### **Chef Created Platter Displays**

- ❖ Charcuterie Boards ~ Classic, Vegetarian, Vegan, Children and Dessert Boards \$12pp
- ❖ French Cheese Board \$8pp
- ❖ Ontario Cheese Board \$8pp
- ❖ Crudités Basket with 3 Dips \$4.25pp
- ❖ Steel Grill Dip Medley ~ Crudités with 5 Dips, Crostini, Breads, Pita Chips \$8.25pp
- ❖ Brown Sugar Baked Brie in Puff Pastry ~ Toasted Pecans, Crostini \$8pp
- ❖ Cold Smoked Beef Tenderloin ~ Hand Carved and presented with Gourmet Mustards, Chutneys, Horseradish ~ Accompanied with Cocktail Rolls ~ \$15pp
- ❖ Exotic Fruit Display ~ A Variety of Fruits artfully displayed ~ Pineapple, Melons, Berries, Mango etc ~ \$7pp
- ❖ Cheese and Fruit Display ~ Domestic and Imported Cheese ~ Accompanied with Fresh Fruit ~ \$7pp
- ❖ Smoked Salmon Display ~ Thinly Sliced Smoked Salmon presented with Cream Cheese, Capers, Red Onion and Pumpernickle Rounds ~ \$10pp
- ❖ Flat Bread Pizzas ~ Grilled 8" Pizzas with Selections to Include ~ Smoked Chicken, Mushrooms, Roasted Red Pepper, Sundried Tomato, Roasted Garlic, Sausage, Bacon, Gouda, Chevre, Mozzarella etc.. \$10 each

### **Steel Grill Catering**

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### **Notes On Ordering**

Labour and Rentals are not included in price.  
Delivery and taxes are not included in price.