



islandgourmetcatering@yahoo.ca
www.islandgourmetcatering.com
[250-475-1948](tel:250-475-1948)

ISLAND GOURMET CATERING

APPETIZER MENU

Require a minimum of 30 persons

*We do cater for smaller parties; please do inquire for prices.
*prices do not include taxes**

APPETIZER TRAYS

Small Trays Serve 10-15 persons

Medium Trays Serve 15-25 persons

Large Trays Serve 25-35 persons

- + Vegetable Tray** **SM \$35 – MED \$45 -
LG \$55**
Fresh Crisp Vegetable Crudités accompanied by our Herb Dip.
- + Vegetarian Antipasto Tray** **SM \$49 - MED \$69 -
LG \$89**
Marinated Artichoke Hearts, Roasted Red and Green Peppers, Grilled Eggplant, Grilled Baby Carrots, Sliced Zucchini, Tuscany Herb Mushrooms, Kalamata Olives, Green Olives and Green Beans
- + Deli Tray** **SM \$55 - MED \$69 - LG \$85**
A mixture of Cold Cuts, Pate, Pickles and Olives and Crackers
- + Gourmet Dips & Artisan Breads** **SM \$39 - MED \$49 –
LG \$59**
*Hummus / Spinach / Cilantro Black Bean / Bruschetta
Served with assorted breads*

- + Fresh Sliced Fruit Tray** **SM \$55 - MED \$75 – LG \$85**
Seasonal local & imported fruit (as available)
 - + International & Domestic Cheese Tray** **SM \$69 - MED \$89 - LG \$109**
An array of Canadian and European Cheese & Crackers
 - + Whole Baked Brie En Crouete** **MED \$59.00 - LG \$89.00**
A wheel of Brie wrapped in Filo Pastry with a hint of Pesto,
-

(Minimum order of 30 people)

- + Assorted Mini Sandwiches** **\$4.50 per person**
Vegetarian Rolls, Egg Salad with Dill on Multi Grain, Ham & Cheese on Rye, Tuna Salad on Whole Wheat
- + Seafood Platter** **\$8.00 per person**
A mixture of fine Prawns, Mussels, Clams, Cured and Smoked Salmon, Prawns served with Cocktail Sauce, Artisan Bread, Butter and Sauces
- + Whole Stuffed Salmon** **\$7.50 per person**
Fully Deboned Salmon, stuffed with a Shrimp Mousse, decorated Artisan Bread, Butter and Sauces
- + Mini Pastries Delight** **\$4.50 per person**
Oatmeal & Coconut Squares, Chocolate Squares, Blue Berry Tartlet's and Butter Tarts
- + Deluxe Mini Pastries Delight** **\$6.50 per person**
Chocolate Éclairs, Vanilla Profiteroles, Chocolate Squares and Blue Berry Tartlet's

HOT HORS D'OEUVRES

(Minimum order of 36 pieces per item)

- | | |
|---|---------------------------|
| + <i>Shrimp and Corn Fritters</i>
<i>Served with Tartar Sauce</i> | <i>\$1.65 each</i> |
| + <i>Prawn & Scallop Satay</i>
<i>With Red Pepper Pesto</i> | <i>\$3.00</i> |
| + <i>Louisiana Crab Cake</i>
<i>Served with Tartar Sauce</i> | <i>\$2.25</i> |
| + <i>Cajun Chicken Fingers</i>
<i>With Honey Mustard Dip</i> | <i>\$1.95</i> |
| + <i>Sausage Rolls</i>
<i>Pork Sausage</i> | <i>\$2.25</i> |
| + <i>Satays</i>
<i>Chicken or Beef, with Peanut Sauce</i> | <i>\$2.00</i> |
| + <i>Beef Meatballs served with dipping sauces</i> | <i>\$1.50</i> |
| + <i>Shaved Roast Beef Yorkshire</i>
<i>Stuff in a Mini Yorkshire with Horseradish</i> | <i>\$2.50</i> |
| + <i>Vegetarian Spanakopita</i>
<i>Spinach & Feta cheese</i> | <i>\$2.25</i> |
| + <i>Non Vegetarian Spanakopita</i>
<i>Salmon & Brie Cheese</i> | <i>\$2.25</i> |
| + <i>Cheese Gougers</i>
<i>Cheese Puffs filled with a blend of European Cheese</i> | <i>\$1.75</i> |
| + <i>Mini Quiche</i>
<i>Wild Mushroom & Cheese</i>
OR
<i>Tomato, Basil and Goat Cheese</i> | <i>\$2.55</i> |

COLD HORS D'OEUVRES

(Minimum order of 36 pieces per item)

- + Smoked Salmon & Cream Cheese Crostini** **\$2.25**
- + Our Own Cured Salmon Crepe Rolls** **\$2.25**
- + Basil Marinated Bocconcini & Tomatoes Skewer** **\$2.25**
- + Savory Profiteroles with Shrimp Mousse** **\$1.95**
- + Chicken Mango Cup** **\$2.50**
Mango Chicken in a phyllo Pastry Cup
- + Seafood & Mushroom Cups** **\$2.25**
Mushrooms stuffed with Shrimp & Crab Cream Cheese
- + Cucumber Rounds** **\$1.55**
Topped with Roasted Red Pepper Cream Cheese
- + Roasted Pepper Profiteroles** **\$1.75**
- + Chinese Vegetable dumplings** **\$1.75**
Dipping Sauce

Coffee and Tea \$2.50 per person
Assorted pop, bottled water & juice \$2.50

Staff – includes travel time
Minimum 4 hours
Server or Bartender \$27.00 per hour
Chef \$30.00 per hour
15% Gratuity will be added to the final bill

Rentals

Plates \$ 0.60 each

Dinner
Luncheon
Salad
Dessert
Side

Glassware \$0.60 each

Water
Wine
Beer
Highball
Champagne
Coffee Cups - \$0.40

Cutlery \$0.35 each

Dinner Fork
Dinner Knife
Salad Fork
Dessert Fork
Teaspoon
Soup Spoon

Linens \$6.50 each

Tablecloth, White or Black (81 x 81 or 54 x 115)

Napkins \$1.25 each

White or Black (other colors available at extra charge)

Full Rental Package: \$8.00 pp

Table linens, napkins, plates, cutlery, water glasses, water jugs, wine glasses, salt and pepper shakers and skirting for head table

5% GST & 7% PST will be added to the final bill