

PURE TASTE

JAMES

HORS D'OEUVRES

All our hors d'oeuvres are individually handmade using only the freshest ingredients – artfully arranged and garnished with seasonal florals.

HOT HORS D'OEUVRES

Satays, Satays & More Satays

– a cocktail party favourite –

*Rosemary & Dijon-crusted lamb satay
with a cucumber & yogurt relish
Mild curried chicken satay served with
a curry & coconut milk dip
Tiger shrimp marinated in lime pickle
Tiger shrimp satay with grated fresh ginger & chili
Tenderloin of pork with Hoi Sin & chili
Skewer of Canadian beef tenderloin with
a lashing of triple smoked bacon
Teriyaki chicken with a sweet chili sauce
Assorted curried root vegetable satay with raita
Seared ginger bay scallop*

Phyllo Triangles, Tarts & Purses

*– brushed with fresh unsalted butter,
served golden brown & piping hot –*

*Organic spinach & Woolwich
goat cheese
Pear & asiago
Smoked chicken & cashew
Brie & Bala cranberry
Crab & brie
Roasted vegetable & feta
Apricot & smoked gruyere
Asparagus & chèvre
Veal, apricot & fresh rosemary
Smoked salmon & dill*

\$2 - \$4

We are happy to customize a menu to suit your tastes.

Prices are per person unless noted and are exclusive of taxes. Prices subject to change. Minimum orders may apply.

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HOT HORS D'OEUVRES

- Cocktail sized Thai chicken, shrimp or vegetarian spring rolls with sweet & sour dip*
A delicate puff pastry purse filled with lemon grass scented beef
or chicken & fresh ginger
- Grilled lamb rack, individually cut, served rare with a garlic & cucumber yogurt*
Bite size samosas filled with choice of chicken, lamb or vegetable
served with a mango chutney
- Petite burgers, beef or venison with sautéed Vidalia onion & Balderson's aged cheddar*
Woolwich goat cheese tart with a dollop of tangy pepper relish
- Asian vegetable, chicken, pork or shrimp pot stickers, steamed to tender perfection*
served with a spicy soya dip
- Crustini of rare beef tenderloin served with creamed horseradish & crispy onion*
Indian vegetable pakoras with a savoury tamarind sauce
Crispy wonton bundles with a choice of chicken, shrimp or vegetable
served with a mango salsa

COLD HORS D'OEUVRES

- Smoked salmon mousse in a delicate phyllo tulip*
Shrimp wrapped in Korean cabbage with toasted sesame
Smoked chicken wrapped with snow pea
- Fresh Thai vegetable rice paper rolls with fresh mint & coriander*
Atlantic salmon tar tar heaped onto a mini brioche with wasabi mayo
& finished with a sprig of fresh dill
A lashing of Atlantic smoked salmon with caper & herbed cream cheese

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