



Niagara Gourmet

Catering & Personal Chef Services
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Cold Canapés & Hors d'oeuvres



Beef Carpaccio on Bread Sticks with Asiago Cream

Gazpacho "Shooters" with Jumbo Cocktail Shrimp

Smoked Salmon on French Rounds with Fresh Dill Cream Cheese & Capers

Smoked Salmon on Mini Sweet Potato Scones with Mascarpone

Mini Lobster Salad Bites

Bay Scallop & Avocado Ceviche in Tortilla Cups

Hawaiian Cured Salmon, Sweet Onion & Tomato Salad in Crispy Filo Cups

Jumbo Chilled Tiger Shrimp with Roasted Garlic & Red Pepper Rouille

Prosciutto Wrapped Hearts of Palm

Vietnamese Salad Rolls with Lychee Ginger Dipping Sauce

Chili & Black Bean Chicken Skewers

Ciabatti Crostini with Goat Cheese & Tomato Bruchetta

Mini "BLT" – Pancetta & Cherry Tomato with Micro Greens & Garlic Mayo

Artichoke Hearts Stuffed with Crab

Chilled Asparagus Spears Wrapped in Roast Beef with Russian Mustard

Marinated Mushrooms & Artichoke Hearts on Paris Toasts

Rare Roast Filet of Beef on French Rounds with Dijon Horseradish Sauce

"Coronation" Curried Chicken Salad Tartlettes with Apricot & Sliced Almonds

Endive Barquettes with Stilton Cream Cheese & Toasted Walnut

Spanish Olive Tapenade with Roasted Garlic & Capers on Crostini

Campari Tomatoes Stuffed with Heart of Palm & Avocado

Hot Hors d'Oeuvres



- Caribbean Coconut Shrimp with Sweet Chili Dipping Sauce
- Brazilian Run Marinated Shrimp with Chimichurri Sauce of Parsley, Cilantro & Garlic
- Thai Marinated & Grilled Tiger Shrimps on Skewers
- Grilled Rock Lobster Cubes with Béarnaise Sauce on Asian Spoons
- Mini Crab Cakes with Cajun Remoulade Sauce
- Fresh Salmon Spring Rolls with Mango Hoisin Dipping Sauce
- Prosciutto Wrapped Sea Scallops with Pesto
- Thai Chicken Skewers with Sweet Chili Dipping Sauce
- Quesadillas of Smoked Chicken & Brie with Fresh Salsa
- Rare Duck Breast on Dried Cranberry Crostini with Cranberry Merlot Confit
- Seared Foie Gras with Blackberry Gastrique on Asian Pear
- Indonesian Chicken Breast Sate with Peanut Dipping Sauce
- Parma Ham & Asiago Stuffed Mushroom Caps
- Oriental Pork & Water Chestnut Dumplings with Soy & Ginger Dipping Sauce
- Baby Rack of Lamb Chops with Shiraz & Cranberry Dipping Sauce
- Seared Niagara Farm Raised Venison Tenderloin with Truffle Oil on Crostini
- Pico de Gallo Mexican Beef in White Corn Cups
- Mini Beef Wellingtons in Filo Wrappers
- Croustade of Wild Forest Mushroom in Whiskey Cream
- Gorgonzola & Pear Croustades
- Parmesan Crostini with Cranberry & Red Onion Confit