



## CANAPE SELECTION

(For 20 Person Minimum, Price Per Person, Per Hour)

We at *InsatiableEATS* have created packages to make planning your party and calculating its costs so much easier. Our canapé hors d'oeuvre selections can be used for either a party in its own right or as a precursor to a sit down affair. If you want something different just ask, we can accommodate your every need.

### CANAPE PACKAGE I

\$ 18.50 PER PERSON

Thai crab cakes with sweet chilli sauce  
Smoked salmon blinis with dill mascarpone and caviar  
Bruschetta with plum tomato, basil and mozzarella  
Moroccan chicken brochettes  
Prosciutto and pesto crostini  
Fois gras tartlet  
Selection of crispy wontons

### CANAPE PACKAGE II

\$ 20.50 PER PERSON

Tuna tartare in a petite cone with wasabi aioli and tabiko  
Grilled eggplant, tomato and goat cheese tartlet  
Mignon of Angus beef, mustard and red onion chutney  
Fois gras tartlet  
Red and yellow gazpacho shots  
Tempura shrimp with sweet Teriyaki glaze  
Crisp pan-fried oysters with Ponzu dipping sauce

#### Substitute

Smoked salmon blinis with dill mascarpone and caviar  
Moroccan chicken brochettes  
Duck and hoisin sauce spring rolls  
Asparagus and apple smoked bacon  
Selection of crispy wontons

### CANAPE PACKAGE III

\$ 24.50 PER PERSON

Duck and hoisin sauce spring rolls  
Gulf shrimp spiedini  
Turkish lamb and vegetable borek  
Crispy salmon Nori with Ponzu dipping sauce  
Mignon of organic beef, mustard and red onion chutney  
Goat's cheese and black olive tart  
Crispy olives stuffed with sausage  
Gazpacho shooters infused with chorizo and basil  
Substitute



Gulf coast crab cake sliders with creamy Ponzu dipping sauce  
Bruschetta with plum tomato, basil and mozzarella  
Warm brie with apples, pear and melba toasts  
Maine sweet lobster tempura with a sweet Teriyaki glaze  
Crab salad served on risotto herb crisp

#### CANAPÉ PACKAGE IV

\$ 28.50 PER PERSON

Fois gras tartlet  
Grilled lollipop lamb chops with minted curry yogurt  
Crab salad served on risotto herb crisp  
Beef carpaccio, celeriac remoulade and truffl e oil  
Smoked salmon blinis with dill mascapone and caviar  
Bruschetta with plum tomato, basil and mozzarella  
Scallop and shrimp ceviche in cucumber cup  
Lobster medallion, avocado and micro herbs on toasted brioche

#### Substitute

Gulf shrimp spiedini  
Gulf coast crab cake sliders with creamy Ponzu dipping sauce  
Crispy olives stuffed with sausage  
Mignon of organic beef, mustard and red onion chutney  
Goat's cheese and black olive tart  
Gazpacho shooters infused with chorizo and basil

#### DESSERT

\$ 6.00 PER PERSON

Apple tarte tartin  
Chocolate profiteroles  
Chocolate soufflé cake  
Cheesecake lollipops  
Lemon meringue tarts  
Lemon cake  
Key lime pie  
Panna Cotta, berries  
Cantelope cups  
Watermelon cups  
Macerated fruit cups  
Banana cupcakes  
German chocolate cupcakes  
Magnolia filled cupcakes  
Red velvet cupcakes  
Mixed berries, shortbread cookie  
Assorted Sorbet