



**204- 477-1897**

**Hors D'Oeuvre and Canapés**

**Hot (Per Dozen)**

*Poultry*

Chicken Satay with Our Signature Spicy Peanut Dipping Sauce	\$21.00
Ancho Chili Seared Chicken Served on Grilled Cornbread with Chipotle Mayo	\$22.00
Chicken Tostadas with Spicy Slaw	\$21.00
Mini Chicken Wellington	\$24.00
Mini Turkey Burger with Brie Cheese	\$25.00
Crepe Purse Stuffed with Chicken & Asparagus and Tied with Chive	\$26.00
Curried Chicken Purses	\$24.00

*Meat*

Manitoba Bison Crostini with Lingonberry Compote	\$34.00
Manitoba Bison & Field Mushroom Empanada	\$24.00
Braised Short Ribs & Caramelized Onions Served on a Gorgonzola Corn Bread	\$26.00
Mini Prime Ribs on Yorkshire Puddings with Caramelized Onions & Horseradish Mayo	\$30.00
Crisp Asparagus Rolls with Prosciutto	\$21.00
Lil' Pot Stickers – Steamed Minced Pork in a Wonton Wrapper with Sesame Soy Sauce	\$24.00
Italian Stuffed Mushrooms – Baked Mushrooms Stuffed with Italian Sausage & Cheese	\$21.00
Spanish Stuffed Mushrooms – Baked Mushrooms Stuffed with Spanish Ham, Parmesan Cheese, Sour Cream, & Herbed Bread Crumbs	\$22.00
Caramelized Onion & Bacon Mini Quiche	\$20.00
Mini Beef Wellington	\$26.00
Stuffed Spuds – Potato Skins Stuffed with Cheese, Onion & Bacon	\$22.00
Mini BLT Skins – Mini Potatoes Stuffed with Manitoba Berkshire Smoked Bacon, Diced Cherry Tomato, Topped with Local Micro Greens & Bleu Cheese Aioli	\$24.00
Marinated Grilled Pork Skewer with a Pineapple Chutney	\$22.00
Chili Glazed Pork on a Waffle Chip	\$25.00
Pork Stuffed Spring Rolls	\$20.00
Mini BBQ Beef Burger	\$22.00
Mini Teriyaki Burger with Grilled Pineapple	\$23.00
Mini Beef Burger with Caramelized Onion & Blue Cheese	\$24.00
Asian Taco – Hoisin Braised Flank Steak Presented in a Wonton Taco	\$24.00



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**Hors D'Oeuvre and Canapés**

**Hot (Per Dozen)**

*Vegetarian*

Crispy Fried Tofu Satay with Peanut Dipping Sauce	\$21.00
Baked Brie with Caramelized Onions & Walnuts Wrapped in Phyllo	\$25.00
Macaroni and Cheese Pop Served with Housemade Tomato Jam	\$24.00
Porcini Purse – Tender Crepe Purse Filled with Wild Mushrooms, Herbs & Cream	\$23.00
Golden Encrusted Baked Brie with Saskatoon Berry Compote	\$24.00
Caramel Apple & Goat Cheese Purse	\$24.00
Polenta Cup with Mushrooms, Cream Cheese & Herbs	\$22.00
Vegetarian Stuffed Mushrooms – Baked Mushrooms Stuffed with Baby Spinach & Crumbled Feta	\$22.00
Curried Potato Wonton with Cilantro Dip	\$24.00
Spanikopita with Spinach & Feta Cheese	\$23.00
Goat Cheese & Sun-Dried Tomato Mini Quiche	\$21.00
Curried Apple & Caramelized Onion Mini Quiche	\$21.00
Asian Vegetarian Spring Rolls	\$22.00
Porcini Risotto Cake with Caramelized Onion Relish	\$26.00
Mini Caprese Basket – Tomato, Mozza and Basil Baked in a Buttery Puff Pastry Basket	\$24.00

*Seafood*

Mini Salmon Wellington	\$28.00
Hoisin Sesame Salmon Skewer	\$28.00
Crab Filled Spud Cups – Halved Potatoes Stuffed with Dungeness Crab Salad	\$32.00
Crab, Herb & Cream Cheese Stuffed Mushroom Caps	\$24.00
Crab & Cream Cheese Stuffed Puffs with Herbs	\$28.00
Thai Crab Cakes Topped with Basil Aioli	\$30.00
Seared Bay Scallop on Cajun Crostini with House Made Horseradish Ketchup	\$32.00
Seared Tuna with Tomato Confit Wrapped in a Phyllo Roll	\$34.00



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**Hors D'Oeuvre and Canapés**

**Cold (Per Dozen)**

*Vegetarian*

Tropical Mango Rice Roll	\$19.00
Manitoba Mushrooms & Cream Cheese En Croute	\$19.00
Tomato & Avocado Bruschetta with Fresh Herbs & Croutons	\$21.00
Mediterranean Bruschetta on Crostini	\$22.00
Vegetable Spring Rolls with Guacamole	\$21.00
Antipasto Mozzarella Kabob	\$23.00
Caesar Salad Spring Rolls	\$20.00

*Seafood*

Cucumber & Smoked Salmon Bites	\$22.00
Jumbo Shrimp with Pico Picante on a Spoon	\$38.00
Cilantro Lime Shrimp Spoon Crowned with Avocado, Roasted Corn & Cilantro Relish	\$34.00
Lobster & Avocado Cornets	\$38.00
Sesame Encrusted Tuna with Wasabi Drizzle on a Wonton Crisp	\$36.00
Sweet Chili Shrimp & Melon Ball Skewers	\$36.00
Seared Sea Scallop Wrapped with Housemade Bacon	\$36.00
Poached Jumbo Shrimp Cocktail with Horseradish Sauce & Lemon	\$36.00
Blackened Shrimp on Tortilla Crisps with Chipotle Aioli	\$34.00
Wonton Cup with Green Apple and Crab Salad	\$32.00
Smoked Salmon Whole Wheat Pikelets	\$26.00
Lobster & Avocado Rice Paper Spring Roll	\$38.00
Smoked Goldeye Mousse in a vol-au-vent	\$28.00

*Meat*

Sliced Manitoba Bison and Fire Roasted Roma Tomato Salsa on Crostini	\$34.00
Pork Tenderloin on a Potato Crisp with Mango Salsa	\$28.00
BLT – Vine Ripe Cherry Tomato Stuffed with Pancetta, Romaine Lettuce & Mayo	\$26.00
Traditional Pork & Rice Paper Thai Rolls with Dipping Sauce	\$24.00



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**Brie, Brie and More Brie...**

*(Great for Entertaining)*

**Brie En Croute**

*Brie Wheel Topped with Spiced Walnuts, and Baked in Puff Pastry to a Golden Brown and Drizzled with our Housemade Apricot Glaze*

**Sm. Wheel \$25** (Serves 8-12) **Med. Wheel \$38** (Serves 16-24) **Lge. Wheel \$50** (Serves 36-48)  
*Served with Crackers and Sliced Baguettes*

**Cranberry & Almond Brie En Croute**

*Brie Wheel Topped with Slivered Almonds & Cranberry Port Jam, and Baked in Puff Pastry to a Golden Brown*

**Sm. Wheel \$25** (Serves 8-12) **Med. Wheel \$38** (Serves 16-24) **Lge. Wheel \$50** (Serves 36-48)  
*Served with Crackers and Sliced Baguettes*

**Baked Brie**

*A Wheel of Brie Split and filled with Your Choice of Filling and Baked in Phyllo Pastry to a Golden Brown, Served with Crackers and Sliced Baguettes*

**Sm. Wheel \$25** (Serves 8-12) **Med. Wheel \$38** (Serves 16-24) **Lge. Wheel \$50** (Serves 36-48)

**Roasted Garlic & Caramelized Onions**  
**Housemade Black & Green Olive Tapenade**  
**Caramelized Apples & Candied Pecans**  
**Housemade Apricot & Cardamom Compote**  
**Mango Chutney**

**Savoury Cheesecakes**

*Not Just For Dessert Anymore!*

*Creamy, Spreadable Savoury Cheesecakes Served with Sliced Baguettes, Crackers & Tortilla Chips  
Beautiful Addition to Any Buffet!*

**\$25** (Serves 16-24)      **\$60** (Serves 65-85)

**Basil Pesto Garnished with Chopped Tomatoes & Fresh Basil**

**Roasted Red Pepper & Jalapeno with Cheddar**

**House Smoked Bacon & Bothwell Cheddar Cheese**

**Poached Wild Salmon with Capers & Lemon**

**Cranberry & Thyme (Perfect for the Holidays)!**

**Roasted Garlic, Wild Mushroom, Shallots & Herbs (Great for Crudités)!**

**Gorgonzola & Caramelized Pear**

**Southwestern Cheesecake**



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### **Dips and Spreads**

Artistically Displayed & Served with Baguettes, Mini Pitas, Table Crackers

#### **Smoked Salmon & Cream Cheese**

½ lb \$24.00 Serves 10-14      1 lb \$42.00 Serves 20-28

#### **Crab & Artichoke**

½ lb \$24.00 Serves 10-14      1 lb \$42.00 Serves 20-28

#### **Spinach Dip**

½ lb \$18.00 Serves 10-14      1 lb \$30.00 Serves 20-28

#### **Spinach & Pancetta Dip**

½ lb \$22.00 Serves 10-14      1 lb \$36.00 Serves 20-28

#### **Garlic Hummus**

½ lb \$20.00 Serves 10-14      1 lb \$38.00 Serves 20-28

#### **Roasted Red Pepper & Feta Hummus**

½ lb \$18.00 Serves 10-14      1 lb \$30.00 Serves 20-28

#### **Guacamole** Served with Tortilla Chips

½ lb \$16.00 Serves 10-14      1 lb \$30.00 Serves 20-28

#### **5 Layer Mexican Dip** Served with Tortilla Chips

1 lb \$38.00 Serves 30

### **Dessert Platters**

**White & Dark Chocolate Dipped Strawberries \$24.00/per dozen**

**White & Dark Chocolate Tuxedo Strawberries \$26.00/per dozen**

*\*Minimum 2 Dozen\**

**Assorted Classic Dainty Platter \$2.25**

**Gourmet Dainty Platter \$2.75**

*Varieties May Include Blondies, Peanut Butter Brownies, Lemon Coconut Bars, Lime Squares, Date Squares, Seasonal Dainties*

**Mini Tart Platter \$2.50**

*3" Homemade Tart Filled with Cherry, Blueberry, Apple, Lemon, Chocolate Banana, Butter Rum Raisin, Caramel Apple*

**Fresh Fruit Kabobs \$2.50**

**Decadent Dessert Table**

**Starting at \$5.00 Per Person**

*Varieties Include Death by Chocolate, Assorted Cheesecakes, Tiramisu, Schmoo Torte, Lemon Chiffon, Cinnamon Torte*

### **Beverages**

**All Seasons Catering** is Fully Licensed and Can Manage All Your Bartending Services

Bartender Fee is \$18.00/Hour, We Provide Alcohol

Bartender Fee is \$25.00/Hour, You Provide Alcohol

Coffee Service \$2.25 Per Person

Non -Alcoholic Punch \$1.75 Per Person

Server Charge is \$15.00/Hour; Chef Charge is \$20.00/Hour

Minimum 3 Hour Service

Prices Plus Applicable Taxes

15% Service Charge Added To Above Prices