

Marilyn Pearson
CUISINE & COMPANY

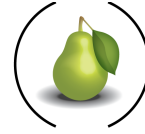
Hors d'oeuvres and Platters Menu

Our Hors d'oeuvres are presented with an artist's eye and a social conscience. We custom design menus that suit your individual taste and dietary requirements, while at the same time respecting your budget. On the night your chosen menu will be prepared by our talented chefs, and served at intervals throughout the event to provoke a sense of excitement and anticipation for your guests.

Please note: Ingredients are based on availability and may be substituted without notice. Hors d'oeuvre menus are based on a minimum of fifty guests, with an additional 20% charged to events with less than fifty guests. Staffing, rentals, delivery and taxes are in addition to the per person cost.

Meat

2.40	Juicy Tandoori meatballs with caramelized onion and rosemary
2.50	Roasted beef mini Yorkshire puddings with aioli and cilantro
2.95	Grilled butter chicken skewers
2.95	Ponzu glazed steak ribbons
2.95	Mushroom stuffed braised short rib, with red wine and cocoa
2.95	Potato skins with bacon, chive and sour cream
3.25	Beef Sliders with aged cheddar and balsamic onion and cumin
3.50	Basil pesto grilled chicken satay wrapped in prosciutto
3.50	Grilled asparagus wrapped in prosciutto
3.95	New Zealand lamb lollipops, seared and roasted with Dijon and rosemary



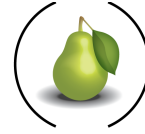
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Seafood

2.40	Salmon phyllo quiche (2)
2.95	Fresh shrimp salad rolls with sweet chilli dipping sauce
2.95	Smoked salmon devilled eggs
2.95	Seared, maple glazed salmon
2.95	Wine poached Tiger prawns served with a spicy dipping sauce
3.25	Wild salmon and cranberry glaze sliders
3.40	Crab cakes with Asiago and peppers
3.50	Masala marinated Tiger prawns
3.50	Tender maple bacon wrapped scallops
3.50	Cucumber pedestals with a herb and shrimp mousse
3.95	Tiger prawns stuffed with artichoke pesto
3.95	Dungeness crab and shrimp cakes topped with a bbq corn salsa
3.50	Smoked salmon and sweet corns blini
3.95	Scallop Ceviche with cilantro and mango
3.95	Ahi tuna on a wonton chip with a roasted sweet organic corn salsa
3.95	Fish or tuna Ceviche tacos
3.95	Dungeness crab mac and cheese

Vegetarian

1.95	Fresh beet and ginger salad rolls with Ponzu dipping sauce
2.40	Mushroom, artichoke and swiss cheese phyllo quiche (2)
2.40	Chèvre phyllo tart with fig compote
2.50	Hand sliced baked yam chips with Himalayan sea salt
2.75	Mushrooms stuffed with garlic, lemon, and feta mashed potatoes
2.95	Cucumber pedestals topped with sun dried tomato mousse



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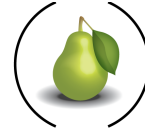
- 2.95 Spinach, pine nut and feta galette
- 2.95 Caramelized purple onion, tomato and Asiago tart
- 2.95 Roasted pepper and goat cheese crostini
- 2.95 Garden herb and cream cheese Profiteroles
- 2.95 Vegetarian Syrian Bombolini
- 2.95 Caprese skewer with beet balsamic reduction and Himalayan salt
- 2.95 Strawberry and double cream brie Bruschetta drizzled with honey
- 2.95 Roasted pear and gorgonzola tart with maple balsamic reduction
- 2.95 Marinated bocconcini and grilled tomato tart
- 2.95 Apricot, cranberry and double cream brie phyllo
- 3.25 Mini Cesar salad in Asiago cups
- 3.50 Lemon Asiago risotto Croquette with tomato fennel fondue

Gluten Free

We are happy to accommodate Celiacs upon request

- 2.40 Basil pesto grilled chicken satay wrapped in prosciutto
- 2.95 Caprese skewer with beet balsamic reduction and Himalayan salt
- 2.95 Crab and sole cakes with roast pepper and pineapple salsa
- 2.95 Leek and spinach Mini Quiche (2)
- 3.25 Mushrooms stuffed with organic black quinoa and beet greens
- 3.50 Artichoke stuffed jumbo shrimp
- 3.95 Seared Ahi tuna with truffle oil and Hawaiian black sea salt

- 5.95 **Antipasto platter** Seasonal garden fresh vegetables grilled and served with marinated olives, feta, organic blue corn polenta and grilled olive oil brushed Baguette.



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Desserts

We are happy to accommodate any dessert requests

2.25	Champagne chocolate mousse cups with white chocolate curls and fig balsamic reduction
2.25	Limoncello mousse phyllo tarts
2.95	Mini Pavlova with fresh fruit and mint

Fixed Price Platters

Small serves 10-15 guests

Medium serves 15-30 guests

Large serves 30-55 guests

Fresh seasonal fruit platter

38.00	Small
65.00	Medium
95.00	Large

Domestic cheese platter

45.00	Small
89.00	Medium
115.00	Large

Domestic cheese and fresh fruit

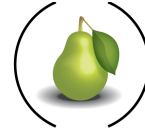
55.00	Small
98.00	Medium
125.00	Large

Imported cheese platter

55.00	Small
98.00	Medium
145.00	Large

Imported cheese and fresh fruit

65.00	Small
108.00	Medium
155.00	Large



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Vegetable crudities and dip

38.00 Small
65.00 Medium
95.00 Large

Cracker basket

6.50 Small
11.95 Large

Assorted English tea sandwich platter

30 1/4 sandwiches \$29.95 70 1/4 sandwiches \$65.00

25.00 **Pickle and olive platter**

65.00 **Tuscan Basilica Torte** (serves 20 guests) of layered basil pesto, sun dried tomato, cream cheese mousse with crackers toasted breads.

Assorted cookies, tarts and squares platter

24.95 Small
49.95 Large

Fruit skewer tree

150 .00 100 skewers
200.00 150 skewers