

Marilyn Pearson
CUISINE & COMPANY

Hors d'oeuvre Party Menus

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.

The Silk Road

\$10.95 per guest

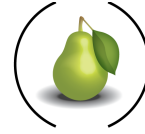
4 pieces per person

- Juicy Tandoori meatballs with caramelized onion and organic rosemary
- Grilled chicken skewers with fresh mint and basil pesto
- Masala glazed Tiger prawns
- Vegetarian Syrian Bombolini (baked cranberry and gorgonzola purses)

Spring Fresh Cuisine

\$16.95 per guest

- Cucumber pedestals with a herb and shrimp mousse
- Smoked salmon and sweet corns blini
- Asiago Cesar salad cups



Marilyn Pearson
CUISINE & COMPANY

- Chèvre phyllo tart with fig compote
- Fresh vegetarian salad with fresh beet and a zesty dipping sauce

Pub night

\$17.00 per guest

9 pieces per guest

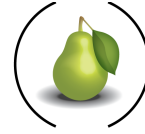
- Mini aged cheddar dressed cheese burgers with onion jam
- Phyllo wrapped cocktail wieners
- Tandoori chicken wings
- Yam Fries tossed with mineral salt
- Tomato and basil meatballs

English High Tea

An eloquent take a classic English tradition

\$19.95 per guest

- Chicken salad on endive and butter lettuce cups
- A mixed selection of mini phyllo quiches
- Minted cucumber and honeydew melon and sauterne wine sips
- Basil fruit skewers
- A selection of freshly baked scones and mini pastries
- Lemon sour cream mousse in phyllo cup
- Champagne chocolate mousse cups with white chocolate curls and maple balsamic reduction



Marilyn Pearson
CUISINE & COMPANY

An Exceptional Taste Experience

\$28.95 per guest

10 - 12 pieces per guest

- Lemon Asiago risotto Croquette with tomato fennel fondue and a pepper salsa
- Wine poached Tiger prawns served with a spiced organic herb dipping sauce
- Sake glazed steak ribbons served with a tangy Ponzu dressing
- Roasted New Zealand lamb lollipops dressed with organic Dijon and rosemary
- Basil pesto grilled chicken satay wrapped in prosciutto
- Seared Ahi tuna with a roasted corn a cilantro salsa
- Fine cheese platter served with fig compote, candied almonds, and crackers
- An assortment of freshly baked French pastries