



T H E F O R T G A R R Y H O T E L C A T E R I N G

HORS D'OEUVRES + CANAPÉS

(minimum order of 3 dozen of any item)
V denotes vegetarian ♥ VG denotes vegan

STACKED + LAYERED

- ♥ Caramelized Apple with Walnuts + Blue Cheese V
- ♥ Celeriac Potato Pancake with Apple Onion Compôte VG
- ♥ Creamed Goat Cheese + Roasted Peppers on Sweet Potato Crisps V
- ♥ Endive with Grape + Honey Glazed Pecans + Goat Cheese V
- ♥ Grilled Zucchini, Roasted Pepper, Goat Cheese + Mint on Whole Grain Toasts V
- ♥ Pan Fried Potato Perogie with Candied Onion Cream

\$ 32.00 | \$40.88 per dozen

- ♥ Baby Shrimp, Cucumber + Dill Butter Canapé
- ♥ Jerk Chicken with Plantain Tostone + Mango Chutney
- ♥ Lentil Pancakes with Smoked Trout + Crème Fraiche
- ♥ Prosciutto + Celery Rémoulade Canapé
- ♥ Shrimp Cakes with Cucumber Peanut Relish
- ♥ Smoked Duck, Mango + Mayonnaise on Dark Rye
- ♥ Smoked Goldeye on Buckwheat Pancake with Crème Fraiche
- ♥ Smoked Salmon on Potato Blini with Crème Fraiche
- ♥ Roasted Date with Gorgonzola + Walnuts

\$ 35.00 | \$44.71 per dozen



THE FORT GARRY HOTEL CATERING

HORS D'OEUVRES + CANAPÉS

(minimum order of 3 dozen of any item)

^v denotes vegetarian ♥ ^{VG} denotes vegan

CRISPY

- ♥ Chick Pea "Fries" with Dipping Sauce ^{VG}
- ♥ Filo with Spinach + Feta ^v
- ♥ Falafel Fritters in Lettuce Cups with Tahini Yogurt Sauce ^v
- ♥ Risotto Balls with Fontina Cheese ^v
- ♥ Vegetable Samosas
- ♥ Vegetable Spring Rolls with Plum Sauce

\$ 32.00 | \$40.88 per dozen

- ♥ Chicken Samosas with Cilantro Yogurt Dip
- ♥ Wild Mushroom Spring Rolls ^{VG}
- ♥ Crab Cakes with Honey Mustard Glaze
- ♥ Crispy Duck Egg Rolls ^v
- ♥ Golden Parmesan Chicken with Aioli Dipping Sauce
- ♥ Breaded Pickerel Cheeks with House Tartar Sauce

\$ 34.00 | \$43.44 per dozen

CRISPY

- ♥ Coconut Breaded Shrimp with Mango Salsa
- ♥ Oyster Fritters with House Tartar Sauce
- ♥ Panko Breaded Shrimp with Tamarind Sauce OR Traditional Cocktail Sauce
- ♥ Spicy Crab Spring Rolls

\$ 45.00 | \$57.49 per dozen



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SALAD ROLLS

- ♥ Jicama + Green Papaya Salad Rolls with Peanut Dipping Sauce ^{VG}
- ♥ Shrimp +Vermicelli Salad Roll with Cucumber Plum Sauce
- ♥ Lobster Rolls with Mint + Cucumber *(an additional supplement of \$ 10.00 | \$ 12.78 per dozen will apply)*

\$ 32.00 | \$40.88 per dozen

FILO TARTS

- ♥ Parsnip + Mushroom ^V
- ♥ Sweet Pea + Salted Ricotta ^V

\$ 32.00 | \$40.88 per dozen

SOUP SHOTS

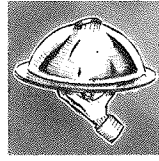
COLD

- ♥ Chilled Asparagus with Lime Crème ^V
- ♥ Chilled Cauliflower with Smoked Salmon
- ♥ Chilled Tomato with Guacamole ^{VG}

HOT

- ♥ Asparagus with Prosciutto Chips
- ♥ Cauliflower with Crispy Shallots ^V
- ♥ Tomato with Crispy Basil ^{VG}

\$ 36.00 | \$ 45.99 per dozen



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SIMPLY SKEWERED

- ♡ Feta, Black Olive + Roasted Pepper ♡
- ♡ Root Vegetable Skewer with Black Olive Salsa ♡
- ♡ Smoked Duck + Mango Skewers
- ♡ Ham Sausage, Cheddar + Pickle
- ♡ Asian Meatballs on Snow Pea Picks

\$ 32.00 | \$40.88 per dozen

- ♡ Chicken Yakitori Skewers
- ♡ Tropical Chicken Skewers with a Peanut-Plantain Sauce
- ♡ Spanish Meat Balls with Red Pepper Dip
- ♡ Bison Meatballs with Spicy Saskatoon Berry Sauce
- ♡ Pork Balls with Minted Peanut Sauce
- ♡ Tandoori Chicken Sticks with Spicy Mango Sauce

\$ 34.00 | \$43.44 per dozen

PREMIUM SKEWERED

- ♡ Beef Tenderloin + Shiitake Skewers with Soya Dipping Sauce
- ♡ Chili Rubbed Beef Tenderloin Skewer with Thai Basil Dipping Sauce
- ♡ Prosciutto Wrapped Shrimp

\$ 45.00 | \$57.49 per dozen

CONED

- ♡ Beef Tartar in Poppy Seed Cones with Caper Mayonnaise
- ♡ Salmon Carpaccio Cornets with Candied Onion Crème Fraiche
- ♡ Tuna Tartar in Sesame Cone

\$ 45.00 | \$57.49 per dozen